

COCKTAILS

Rose Street Margarita • 14.00
Tequila, cointreau, rose, lillet, strawberry, lime

Pear Tree • 12.75
Gin amaro nonino, velvet falernum,
pear, egg, lemon

Granny's Tipple • 15.50
Grey Goose, apple, crystal cordial, soda

NO & LOW

Hugo-Low • 7.50
Elderflower, lime, mint, soda

Lapsang Sour • 8.00
Lyre's Amaretti, lapsang, lemon, egg white

Orchard Fire • 6.75
Apple, lime, mint, ginger beer

MEZZE

hummus, dates, tahini and curry leaves 7.50

smoked almond labneh, grilled courgettes
and coriander chutney 8.00

whipped smoked cods roe,
macadamia and guindilla chilli 7.50

BABA ganoush, pomegranate and mint 7.00

muhammara, chopped walnuts and mint 7.00

buffalo mozzarella, sour cherry
harissa and basil 10.50

pan fried cod cheeks, prawns, merguez
and butterbeans with toasted pitta 9.50

venison carpaccio, prune caramel,
crispy shallots and horseradish 10.75

SNACKS

baharat-spiced nuts 4.25

lemon and chilli halkidiki olives 4.25

cauliflower fritters, zhug and crème fraîche 6.00

lamb and haggis skewers,
toum and yemenite hot sauce 7.00

freshly grilled pita bread 2.50

GRILL

lamb adana, roasted red pepper,
ajvar and whipped feta 13.50

marinated chicken thigh,
spiced spinach sauce
and batata harra 12.50

duke of berkshire pork neck,
roasted pineapple, mojo verde and lardo 14.75

bavette steak, caramelised cauliflower purée,
crispy chickpeas and pomegranate 19.50

slow-cooked lamb shoulder, ptitim,
rose harissa, preserved lemon,
mint and pomegranate 14.50

chargrilled broccoli, lentils,
hazelnuts and soft egg 10.00

marinated artichokes, falafel,
beetroot hummus and aleppo onions 10.50

sea bream, ajo blanco, pine nuts,
currents and olives 16.00

hawaij spiced monkfish,
saffron split peas and balilah 18.00

FEASTING

our feasting dishes are designed to be
shared between two or more people

yoghurt-marinated whole grilled sea bass,
verbena harissa, fennel and
orange shredded salad 28.50

BABA mix grill - grilled slow-cooked
lamb shoulder, pork neck and
chicken thigh with grilled veg, harissa,
zhug, tahini and herbs 35.00

SIDES

harissa-roasted cauliflower, tomato tahini,
toasted sesame and aleppo pepper 7.50

blackened sweet potato,
saffron crème fraîche and harissa 5.00

chargrilled peppers, fried almonds,
crispy pita and buttermilk 7.00

green tabbouleh with pearl barley 6.00

baked aubergine, hazelnut dukkah
and pomegranate molassas 7.00

SWEETS

aged comté, aleppo honey, walnuts
and toasted khobez bread 9.50

dark chocolate and tahini crèmeux,
cherries and crème fraîche 7.50

whipped labneh cream, poached rhubarb,
cashew nut meringue and basil 7.75

tahini cookie, peanut praline,
orange and chantilly cream 7.75

  @BABAedinburgh

t: 0131 240 5500

e: hello@baba.restaurant

BABA

BEST OF BABA

a collection of our favourite dishes
• £28.50pp •

lamb and haggis skewers,
toum and yemenite hot sauce
muhammara, chopped walnuts and mint

buffalo mozzarella,
sour cherry harissa and basil
marinated chicken thigh,
spiced spinach sauce and batata harra
green tabbouleh with pearl barley

BABA WINE FLIGHT

enhance your Baba experience
with three wines from Lebanon
• £24.50pp •

for more information please ask your server

VEGGIE BEST OF BABA

a collection of our favourite dishes
• £26.00pp •

cauliflower fritters, zhug and crème fraiche
muhammara, chopped walnuts and mint
buffalo mozzarella, sour cherry harissa and
basil

marinated artichokes, falafel,
beetroot hummus and aleppo onions
green tabbouleh with pearl barley