

BABA

SNACKS

baharat-spiced nuts	4.25
lemon and chilli halkidiki olives	4.25
cauliflower fritters, zhug and crème fraîche	6.00
lamb adana and haggis skewers, sheep's milk labneh (2)	5.00
freshly grilled pita bread	2.25

MEZZE

hummus, chickpeas, tahini, harrisa, zhoug and za'atar	7.00
labneh, grated tomatoes and garlic	6.75
urfa chicken wings, pickled shallots	8.25
BABA ganoush, pomegranate and mint	6.00
muhammara, chopped walnuts and mint	6.00
buffalo mozzarella, zhug, pickled chillies and herbs	9.50
grilled mussels, chraime and toasted pitta	9.50
venison carpaccio, whipped feta, kalamata olive, chilli and orange	9.50

COCKTAILS

SPICY COLLINS lemon, brockmans gin, mint syrup, ginger beer	12.00
JALAPENO MARGARITA jalapeño infused tequila, Cointreau, lime, strawberry	12.50

FEASTING

our feasting dishes are designed to be shared between two or more people	
yoghurt-marinated whole grilled sea bream, verbena harissa, fennel and orange shredded salad	26.50
600g grass-fed côte de boeuf, grilled veg, harissa, zhug, tahini and herbs	50.00

GRILL

merguez sausage, polenta, harissa and watercress	12.50
marinated chicken thigh, spiced red lentils, plum, yoghurt and mint	10.00
duke of berkshire pork neck, roasted pineapple, mojo verde and lardo	14.75
chuck-eye steak, confit garlic and sumac onions	16.00
slow-cooked lamb shoulder, ptitim, rose harissa, preserved lemon, mint and pomegranate	13.00
chargrilled broccoli, lentils, hazelnuts and soft egg	9.00
marinated chicken thigh, spiced spinach sauce and garlic yoghurt	11.00
coley, urfa burnt butter, macadamia nuts, apricot and labneh	13.00
grilled monkfish, spiced sugo, tzatziki and chickpeas	16.50

NO & LOW

A+E infused chamomile tea, honey and apple syrup, lemon, elderflower	6.50
STRAWBERRY LEMONADE lemon, soda, basil, strawberry purée	6.50

SIDES

cauliflower shawarma, ras-el-hanout, tahini and rose	6.50
blackened sweet potato, saffron crème fraîche and harissa	4.50
chargrilled peppers, fried almonds, crispy pita and buttermilk	7.00
charred cos lettuce, pickled onions and pine nuts	6.00
grilled aubergine, roasted red peppers, bulgar wheat and hazelnuts	6.50

SWEETS

dark chocolate and tahini crémeux, cherries and crème fraîche	6.50
whipped labneh cream, strawberries, cashew nut meringue and basil	6.00
grapefruit, almond and caraway cake, sweetened yoghurt and mint	6.50

  @BABAedinburgh

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Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A 12.5% service charge will be added to your bill.