

BABA

COCKTAILS

MeleKelike Baba • 13.50
havana 3yo, havana 7yo, fig, cinnamon, lemon

Pear Margarita • 13.00
olmecca reposado, orange, vanilla, pear, lime

NO & LOW

Winter Collins • 8.00
ceder's, blackberry, apple, cinnamon, lemon

NOT Toddy • 9.00
feragaia, clove, star anise, lemon, honey

MEZZE

hummus, burnt harissa butter, blonde raisins and lemon	7.00
spiced kishkeh with confit chickpeas	6.75
whipped smoked cods roe, macadamia and guindilla chilli	7.00
BABA ganoush, pomegranate and mint	6.75
muhammara, chopped walnuts and mint	6.50
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

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

GRILL

merguez sausage, braised haricot beans and cumin	12.75
marinated chicken thigh, spiced spinach sauce and garlic yoghurt	11.00
duke of berkshire pork neck, roasted pineapple, mojo verde and lardo	14.75
bavette steak, chermoula onions and urfa burnt butter	16.00
slow-cooked lamb shoulder, ptitim, rose harissa, preserved lemon, mint and pomegranate	13.00
chargrilled broccoli, lentils, hazelnuts and soft egg	10.00
marinated artichokes, falafel, beetroot hummus and guindillas	9.50
coley, spiced sesame and red pepper sauce, yoghurt and pine nuts	13.00
grilled monkfish, spiced sugo, tzatziki and chickpeas	16.50

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

SIDES

cauliflower shawarma, ras-el-hanout, tahini and rose	6.50
blackened sweet potato, saffron crème fraîche and harissa	4.50
fried sprouts, turkish chilli, buttermilk and chestnuts	5.50
grilled hispi, yemenite and smoked almonds	7.50
charred carrots, honey tahini, frekkah and toasted seeds	6.00

SWEETS

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


 @BABAedinburgh
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BEST OF BABA

a collection of our favourite dishes
• £27.50pp •

haggis merguez and yemenite hot sauce

BABA ganoush, pomegranate and mint

buffalo mozzarella, zhug,
pickled chillies and herbs

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

cauliflower shawarma,
ras-el-hanout, tahini and rose

BABA WINE FLIGHT

enhance your Baba experience
with three wines from Lebanon
• £22.50pp •

for more information please ask your server

VEGGIE BEST OF BABA

a collection of our favourite dishes
• £25.50pp •

cauliflower fritters, zhug and crème fraîche

BABA ganoush, pomegranate and mint

buffalo mozzarella, zhug,
pickled chillies and herbs

chargrilled broccoli, lentils,
hazelnuts and soft egg

blackened sweet potato,
saffron crème fraiche and harissa