

BABA

COCKTAILS

Cuban Breeze • 12.00
havana 3, lime, lemongrass,
mint, cucumber, soda

Fraise Rose • 11.00
absolut vodka, strawberry, lemongrass,
lemon, soda, prosecco

NO & LOW

Dock of the Bay • 7.00
feragaia, pink peppercorn &
bay leaf cordial, ginger ale

Golden Hour • 7.00
non alcoholic amaretto, apricot syrup,
lemon, egg white

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, charred grapes and basil	9.50
pan fried cod cheeks, prawns, merguez and butterbeans with 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 and haggis skewers, amba sauce	6.00
freshly grilled pita bread	2.25

GRILL

lamb adana, shredded salad, chilli and labneh	13.00
marinated chicken thigh, spiced spinach sauce and garlic yoghurt	11.00
duke of berkshire pork neck, roasted rhubarb, mojo verde and lardo	14.75
bavette steak, charred gem lettuce with burnt urfa and confit garlic butter	16.50
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, haricot falafel, beetroot hummus and aleppo onions	9.50
sea bass, spiced sesame and red pepper sauce, yoghurt and pine nuts	14.00
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

chargrilled peppers, fried almonds,
crispy pita and buttermilk 7.00

roast beetroot, sheep's milk dressing
and watercress 5.50

charred carrots, honey tahini,
frekkah and toasted seeds 6.00

SWEETS

dark chocolate and tahini crémeux,
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 •

lamb and haggis skewers, amba sauce

hummus, burnt harissa butter,
blonde raisins and lemon

buffalo mozzarella, charred grapes and basil

marinated chicken thigh, spiced spinach sauce
and garlic yoghurt

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
• £25.00pp •

cauliflower fritters, zhug and crème fraiche

hummus, burnt harissa butter,
blonde raisins and lemon

buffalo mozzarella, charred grapes and basil

marinated artichokes, haricot falafel,
beetroot hummus and aleppo onions

blackened sweet potato,
saffron crème fraiche and harissa