BABA

MEZZE, CHARCOAL GRILL AND COCKTAIL BAR

Welcome to BABA, where we explore the tastes and experiences of the Levant. From the wines of Lebanon to the rich spices of Yemen, we draw inspiration from across the region to bring you imaginative food and drink.

BABA restaurant
Monday to Sunday, 12 noon to 9.30pm

Our wines are designed to complement the smoky, rich food from our open charcoal grill. The Austrian Grüner Veltliner shines alongside BABA ganoush, and the Georgian Saperavi is a perfect match for our braised lamb shoulder.

BABA bar
Sunday to Thursday, 12 noon to 12 midnight
Friday and Saturday, 12 noon to 1am

BAR FOOD

SNACKS

baharat-spiced nuts [vg]	4.50
house marinated gordal olives [vg]	4.50
cauliflower fritters, zhug and crème fraîche [v]	6.00
spiced chicken and haggis skewers, amba sauce	7.00
freshly grilled pita bread [vg]	2.50

MEZZE

hummus, rose harissa burnt butter, preserved lemon and golden raisins [v]	7.50
muhammara, chopped walnuts and mint [vg]	7.00
whipped smoked cods roe, macadamia and guindilla chilli	7.50
BABA ganoush, pomegranate and mint [vg]	7.00
spiced keshkeh, falafel, white onion and parsley [v]	8.00
buffalo mozzarella, zhug, pickled jalapeños and dill [v]	10.00
house cured sea trout, pickled golden beetroot, whipped mascarpone, blood orange	10.50
venison carpaccio, honey roasted shallots, hazelnuts, tahini and horseradish	11.00

SWEETS

dark chocolate and tahini crémeux, cherries and crème fraîche [v]	7.50
mandarin crème brulee [v]	8.50
fig frangipan tart with date molasses and milkshake ice cream [v]	8.50

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BEER & CIDER

DRAUGHT	half	pint
peroni 5%	4.00	8.00
meantime anytime ipa 4.7%	4.25	8.50
BABA house lager 4%	3.70	7.50
innis & gunn lager 4.6%	4.25	8.50

BOTTLES & CANS	330ml	500ml
peroni 5.1%	6.50	
asahi lager 5.0%	6.35	
harviestoun schiehallion 4.8%	7.00	
lucky saint non-alcoholic lager 0.5%	6.00	
peroni libera 0.0%	4.95	
guinness microdraught 4.2%		8.00
guinness microdraught 0.0%		6.15
joker ipa 5%		9.00
cornish orchard gold 5%		9.00
cornish orchard raspberry and elderflower 4.0%		7.25

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SIGNATURE COCKTAILS

BETWEEN TWO WINDS

Between Two Winds is a journey told through cocktails, tracing a path from Scotland to the Levant. Inspired by the cool northern breath of the Haar and the warm embrace of the Sirocco, each drink marks a stop along the way, capturing the landscapes, traditions, and stories that shape the regions we pass through.

Beginning in Scotland and travelling south on board the Flying Scotsman, the journey unfolds through familiar comforts, vibrant discoveries, and distant horizons. Along the route, you'll encounter rolling Highland hills, charming English traditions, sun-drenched Mediterranean coastlines, and the rich hospitality of the Levant. Each destination leaves its mark, reflected in the flavours, aromas, and experiences found within every glass.

Rooted in a spirit of curiosity and exploration, these cocktails celebrate the connections between people, places, and cultures. They honour both the traditions that define each region and the discoveries made when different worlds meet.

More than a collection of serves, Between Two Winds is an invitation to travel beyond the familiar, following a route shaped by history, hospitality, and adventure. From the first sip to the last, we invite you to experience the journey between two worlds, one cocktail at a time.

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COCKTAILS

ODE TO A SCOTTISH HEARTH 14.00

Our journey begins in Scotland. Crisp green apple, delicate botanicals, and a touch of Fino sherry capture the freshness, character, and spirit of the Scottish landscape.

caorrun scottish gin, green apples, tio pepe fino, briottet manzana verde, rhubarb bitters, fevertree light tonic

THE FLYING SCOTSMAN 15.00

As the journey heads south on board the Flying Scotsman, this Scottish take on the classic Paper Plane marries Scotch whisky and rye whiskey, delivering a bold yet balanced adventure with irn bru.

aberfeldy 12, rittenhouse rye, irn bru cordial, amaro nonino, aperol

LEMON DRIZZLE 12.00

As our journey reaches England, this cocktail captures the comforting charm of lemon drizzle cake, blending fresh lemon, lemon curd, and delicate foam.

absolut blue label, lemon, lemon curd, sugar, orange bitters

STRAWBERRIES & CIGARETTES 16.00

As our journey reaches Europe, we leave the familiar behind and embrace the unexpected. Inspired by long summer evenings, lively terraces, and a spirit of adventure, this cocktail captures the vibrant energy of the continent.

olmeca silver, del maguey vida mescal, ancho reyes verde, campari, strawberry & sumac shrub, lemon, agave nectar, fevertree soda

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COCKTAILS

BETWEEN TWO WINDS 25.00

Between the cool northern breath of the Haar and the warm embrace of the Sirocco, this cocktail celebrates the meeting of two worlds, where Scotland begins to give way to the flavours of the East.

toasted sesame dalmore 12, creme de cacao, barbadillo amontillado, tonka, chocolate bitters

PHOENIX RISING 14.00

Like a phoenix rising from the ashes, this cocktail marks a bold new chapter in our journey. As we travel east towards the Levant, it celebrates transformation, resilience, and the vibrant spirit of the cultures that lie ahead.

olmeca silver, scotch bonne, cointreau, red bell pepper, mandarin & cardamom hyper cordial, lime

LOST IN THE DUNES 12.00

The familiar landmarks have faded, and an oasis appears on the horizon. A moment of refreshment and discovery, this cocktail captures the serenity found as our journey carries us across the desert towards its final destination.

havana 3, havana 7, koko kanu, cointreau, pistachio & macademia orgeat, lime

BABA MARTINI 14.00

At last, we arrive in the Levant, where hospitality, connection, and shared experiences are at the heart of every gathering. This cocktail is a celebration of arrival and an invitation to feel at home at BABA.

olive oil absolut, olmeca reposado, noilly pratt, cocchi americano, tomato water

If you fancy a classic cocktail, just ask our team

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BABA TASTY AF COCKTAILS 0%

Tasty AF is an alcohol-free journey inspired by the same spirit of exploration that defines Between Two Winds. Travelling from Scotland to the Levant, each cocktail 0% captures a moment along the route, celebrating flavour, culture, and discovery without compromise.

From the cool coastal air of Scotland and the timeless charm of England to sun-soaked Mediterranean shores and the welcoming warmth of the Levant, every serve draws inspiration from the landscapes and traditions that shape our path. Thoughtfully crafted with bold ingredients, vibrant flavours, and a sense of adventure, these cocktails prove that great journeys do not require alcohol.

More than a collection of alcohol-free drinks, Tasty AF is an invitation to explore new horizons, discover unexpected flavours, and savour every stop along the way, one sip at a time.

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BABA TASTY AF COCKTAILS 0%

APPLE CRUMBLE SOUR 0% **9.00**

As our journey winds through the English countryside, we pause for a taste of pure comfort and nostalgia. Inspired by the much-loved apple crumble fresh from the oven, this alcohol-free cocktail captures the warmth of a country kitchen, where simple pleasures and timeless traditions take centre stage. Sweet orchard apples, delicate spice, and a silky finish come together in a serve that feels both familiar and comforting, wherever the journey may lead.

apple, tonka, lemon, aquafaba

TANGERINE TEMPER 0% **(18+)** **12.00**

As the journey leaves familiar shores behind and heads towards the sun-drenched Mediterranean, brighter flavours begin to emerge. Inspired by long afternoons filled with warmth, colour, and discovery, this alcohol-free cocktail celebrates the vibrant spirit of the region. Bursting with the refreshing character of tangerine and citrus, it offers a lively and uplifting stop along the route, capturing the feeling of chasing the sun towards new horizons.

feragaia, red pepper, mandarin & cardamom, lime, ginger ale

LEVANTINE ROUGE 0.5% **(18+)** **10.00**

At the final stop of our journey, we arrive in the Levant, where hospitality, flavour, and connection are at the heart of every gathering. Inspired by the vibrant colours and rich traditions of the region, this alcohol-free cocktail captures the spirit of the eastern Mediterranean in a glass. Bright, elegant, and full of character, Levantine Rouge is a celebration of shared moments and warm welcomes, bringing our journey between two winds to a memorable close.

wild life non alcoholic sparkling wine, pomegranate, lemon, grenadine, mint

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SOFTS

BOTTLES

fever-tree indian tonic | fever-tree naturally light tonic	**4.15**
fever-tree lemonade	**4.15**
fever-tree soda water	**4.15**
fever-tree ginger ale | fever-tree ginger beer	**4.15**
coca-cola 330ml	**4.15**
diet coke 330ml	**4.15**
coke zero 330ml	**4.15**
irn bru	**4.50**

JUICES

apple | orange | pineapple | cranberry	**4.15**

WATER

strathmore still or sparkling 330ml I 750ml	**3.85 I 5.60**

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NO & LOW WINES

		175ml	250ml	Btl
muscat natureo torres 0.0% spain	**white**	**6.95**	**9.95**	**26.00**
syrah natureo torres 0.0% spain	**red**	**6.95**	**9.95**	**26.00**

		125ml	Btl
wild life nude NV 0.5%	**sparkling**	**5.42**	**30.00**
wild life nude blush 0.5%	**sparkling**	**5.42**	**30.00**

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WINE

SPARKLING

	125ml	Btl.
graham beck rosé brut nv south africa	**11.50**	**56.00**
graham beck brut nv south africa	**10.50**	**52.00**
il baco da seta prosecco italy	**8.50**	**40.00**

CHAMPAGNE

	125ml	Btl.
krug grande cuvée brut france		**360.00**
ruinart rosé france		**200.00**
veuve clicquot rosé france	**26.00**	**130.00**
moët et chandon rosé impérial france	**23.00**	**123.00**
veuve clicquot yellow label brut france	**22.00**	**120.00**
moët et chandon brut impérial	**19.00**	**105.00**

Wines by the glass are available as a 125ml measure on request

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WINE

WHITE

	175ml	250ml	Btl.
sauvignon blanc, vidal estate new zealand	14.00	17.00	50.00
chardonnay, château oumsiyat lebanon	14.00	17.00	50.00
grüner veltliner, weingut rabl, kamtal austria	12.00	16.00	45.00
chardonnay, zuccardi brazos argentina	11.50	15.75	48.00
picpoul de pinet, reserve de mirou france	10.55	15.00	41.00
viura, barrel fermented rioja blanco, viña real spain	10.35	13.00	41.00
pinot grigio, antonio rubini, italy	9.00	11.95	34.00
antão vaz, esporão alandra branco alentejo, portugal	9.00	11.95	34.00
sauvignon blanc, sancerre, domaine des chaintres france			68.00
chardonnay, chablis le finage france			63.00
albarino, pulpo, pagos del rey spain			52.00

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WINE

ROSE & ORANGE	175ml	250ml	Btl.
grenache, garnacha, whispering angel rosé, château d'esclans, provence, france			**70.00**
chardonnay, orange gold, gérard bertrand france	**14.00**	**17.00**	**50.00**
syrah, tempranillo, soupir rosé, château oumsiyat lebanon	**11.00**	**15.00**	**43.00**
grenache rosé, wild child rosé, journey's end south africa	**9.25**	**13.00**	**36.00**
grolleau noir, cabernet franc, les nuages rosé anjou france	**9.00**	**12.75**	**35.00**

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WINE

RED

	175ml	250ml	Btl.
grenache, tscharke a thing of beauty australia	22.00	25.00	70.00
merlot, grand réserve château oumsiyat lebanon	19.00	22.00	60.00
tempranillo, rioja crianza, viña real spain	12.00	16.00	45.00
merlot, jaspe rouge, château oumsiyat lebanon	11.75	15.00	42.00
malbec, lunaris by callia san juan argentina	10.25	14.65	40.00
primitivo, masseria borgo dei trulli italy	10.00	13.85	37.00
merlot, 8km, santa rita chile	9.50	12.00	36.00

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WINE

RED

	175ml	250ml	Btl.
cabernet sauvignon, cigalus, gérard bertrand france			**100.00**
cinsault grenache, hochar père et fils lebanon			**80.00**
sangiovese, chianti classico riserva, tenuta poggio italy			**60.00**
touriga nacional, peninsula de setabul portugal			**55.00**
cabernet sauvignon, journey's end south africa			**55.00**
saperavi 'classical', vachnadziani winery georgia			**45.00**

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WINE FLIGHT
£25

‘SOUPIR’ ROSÉ CHÂTEAU OUMSIYAT

125ml
80% syrah, 20% tempranillo
bekaa valley, lebanon

wild red berries with subtle floral notes, this is a stylishly dry rosé with a refreshing palate.

CHARDONNAY CHÂTEAU OUMSIYAT

125ml
100% chardonnay
bekaa valley, lebanon

notes of luscious tropical fruits, ripe peach and pineapple beautifully balanced by a fresh palate and a zesty finish.

‘GRANDE RESERVE’ ROUGE CHÂTEAU OUMSIYAT

125ml
50% merlot, 30% cabernet sauvignon, 20% syrah
bekaa valley, lebanon

opulent and full-bodied, ripe red fruits embraced by enticing spicy fragrances. savoury and earthy palate, with warm and expressive flavours that persist into a lengthy finish.

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SPIRITS

GIN	25ml
edinburgh gin	4.85
edinburgh seaside	5.25
eightlands	5.85
gin mare	6.75
glaswegin	5.25
hendricks	5.25
monkey 47	7.00
plymouth	4.75
sipsmith VJOP	6.75
tanqueray	4.85
tanqueray 10	5.85
tarquins	5.75
the botanist	5.50
bathtub gin	5.25
beefeater	4.65
caorunn	4.85
citadelle	5.40

NO & LOW	25ml
feragaia alcholic-free spirit	3.95
lyres ameretti	3.95

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SPIRITS

FLAVOURED GIN	25ml
beefeater blood orange	4.45
beefeater pink strawberry	4.45
edinburgh raspberry	4.95
malfy arancia	4.85
malfy rosa	4.85
malfy lemon	4.85
monkey 47 sloe	7.10
tanqueray flor de sevilla	5.25
four pillars bloody shiraz	6.35

VODKA	25ml
absolut	4.60
absolut vanilia	4.60
absolut citron	4.60
belvedere	6.75
eight lands	5.75
grey goose	6.75
ketel one	5.35
sauvelle	7.00

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SPIRITS

RUM	25ml
appleton estate 12yr	6.35
chairman's reserved spiced	5.45
diplomatico reserva	6.85
discarded banana rum	5.45
don papa baroko	5.65
goslings black seal	4.60
havana 3yr	4.85
havana 7yr	5.35
kraken	5.25
smith & cross	6.25

AGAVE	25ml
casamigos blanco	7.15
casamigos anejo	11.25
olmeca blanco	4.60
olmeca reposado	5.35
fortaleza reposado	12.25
del maguey vida mezcal	7.35
quiquiriqui mezcal	7.00

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SPIRITS

LIQUEURS	25ml
amaro montenegro	4.45
amaro nonino	4.85
amaretto	4.85
aperol	3.85
campari	3.85
chambord	4.85
chartreuse green	7.35
chartreuse yellow	7.35
cynar	3.45
drambuie	4.85
fernet branca	3.10
frangelico	3.10
kahlua	4.35
limoncello	4.45
sambuca	4.45
midori	4.20
ricard pastis	5.45
st germain	4.25

	50ml
baileys	5.00

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SPIRITS

BRANDY

	25ml
martell vs cognac	5.45
martell vsop cognac	7.45
martell xo cognac	25.25

WHISKY

	25ml
LOWLAND	
glenkinchie 12 year	6.35
auchentoshan three wood	8.00
auchentoshan 12 year	6.85
HIGHLAND	
aberfeldy 12yr	7.00
aberfeldy 16yr	12.35
blair atholl	9.50
dalmore 15yr	17.30
dalwhinnie 15yr	9.50
edradour 10yr	12.25
glengoyne 12yr	7.75
glengoyne 21yr	30.25
glenmorangie 12yr	6.25
oban 14yr	12.50
tomatin 14yr port cask	12.25

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SPIRITS

WHISKY

25ml

SPEYSIDE

aberlour cask strength	14.95
balvenie caribbean cask	13.00
balvenie doublewood	8.25
cragganmore 12yr	8.50
glenfarclas 10	7.00
hirundine 12	9.25
macallan 12yr	22.10
macallan 18yr	50.10
singleton 12yr	6.75

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SPIRITS

WHISKY

	25ml
ISLAY AND ISLANDS	
ardbeg 10yr	5.80
ardbeg uigeadail	13.25
ardbeg corryvreckan	13.90
bowmore 15	11.50
bruichladdich port charlotte	9.00
bunnahabhain 18yr	25.00
caol ila 12	7.95
highland park 12	7.25
jura 10	5.75
lagavulin 16	14.25
laphroaig 10	6.25
BLENDS	
chivas regal 12yr	5.25
chivas regal 18yr	12.25
johnnie walker black label	5.60
johnnie walker blue label	30.25
the sassenach	9.25

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SPIRITS

WORLD WHISKIES

	25ml
IRELAND	
jameson	5.25
jameson black barrel	5.85
redbreast 12yr	7.85
AMERICA	
blantons gold	23.00
buffalo trace	5.85
bulleit bourbon	5.35
bulleit rye	5.85
eagle rare	7.75
rittenhouse rye	6.85
wild turkey	5.60
woodford reserve	6.85
JAPAN	
nikka from the barrel	11.35
nikka days	7.00

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HOT DRINKS

TEA

rose	**4.10**
peppermint	**4.10**
english breakfast	**4.10**
earl grey	**4.10**
dragonwell green	**4.10**
chamomile	**4.10**
BABA mint tea	**4.35**

A levantine speciality, refreshingly brewed with our own blend of loose leaf green tea and mint.

COFFEE & HOT CHOCOLATE

espresso | double espresso	**3.00 | 3.85**
macchiato | double macchiato	**3.10 | 3.95**
americano	**4.05**
latte	**4.35**
cappuccino	**4.35**
flat white	**4.35**
hot chocolate	**4.55**
mocha	**4.60**
hot toddy	**11.20**
baileys coffee	**11.25**
irish coffee	**13.10**

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