BABA

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

GRILL

merguez sausage, saffron split pea and labneh	13.50
BBQ duck leg, roasted plum, spring onion and pickled chilli	16.50
duke of berkshire pork neck, roasted pineapple, mojo verde and lardo	14.75
flat iron steak, spiced lentil sauce, herb crème fraiche and crispy cavolo nero	22.00
slow-cooked lamb shoulder, spiced bulgur wheat, coriander chutney and pickled walnuts	15.00
charred hispi cabbage, green tahini, turmeric rice and chilli crunch [vg]	12.00
poached dumplings, red pepper sauce, feta and fried onions [v]	12.00
cod, chraimeh, butter beans and grilled samphire	16.00
seared tuna, spinach, sesame, cranberry and cumin	18.00

SIDES

harissa-roasted cauliflower, tomato tahini, toasted sesame and aleppo pepper [vg]	7.50
blackened sweet potato, saffron crème fraîche and harissa [v]	5.00
fried brussels sprouts, almond labneh yemenite hot sauce and smoked almonds [v]	7.00
heritage carrots, honey tahini and pumpkin seed dukkah [vg]	7.00

FEASTING

dishes to be shared between two or more people.

yoghurt marinated whole grilled seabream, verbena harissa, fennel and orange shredded salad

• 28.50 •

BABA mix grill - grilled slow cooked lamb shoulder, pork neck and bbq duck leg with grilled veg, harissa, zhug, tahini and herbs

• 35.00 •

BEST OF BABA

a collection of our favourite dishes.
to be enjoyed together, for the whole table only.

• £30pp •

spiced chicken and haggis skewers, amba sauce

muhammara, chopped walnuts and mint

buffalo mozzarella, zhug, pickled jalapenos, mint and dill

slow-cooked lamb shoulder, spiced bulgur wheat, coriander chutney and pickled walnuts

blackened sweet potato, saffron crème fraîche and harrisa

VEGGIE BEST OF BABA

a collection of our favourite dishes.
to be enjoyed together, for the whole table only.

• £28pp •

cauliflower fritters, zhug and crème fraîche

muhammara, chopped walnuts and mint

buffalo mozzarella, zhug, pickled jalapenos, mint and dill

poached dumplings, red pepper sauce, feta and fried onions

blackened sweet potato, saffron crème fraîche and harrisa

[v] vegetarian [vg] vegan

@BABAedinburgh t: 0131 240 5500 e: hello@baba.restaurant

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% discretionary service charge will be added to your bill.

BABA WINE FLIGHT

• £25pp •

three 125ml pours from

château oumsiyat bekaa valley, lebanon

soupir rosé - fresh red berries and delicate floral notes

chardonnay - peach, pineapple and tropical fruit

grande réserve rouge - rich red fruit, warming spice

BABA

WINE BY THE GLASS

	125ml
sparkling	
veuve cliquot rosé, fr	26.00
veuve cliquot yellow label brut, fr	22.00
graham beck rosé brut nv, sa	11.50
graham beck brut nv, sa	10.50
il baco da seta prosecco, it	8.50

white	175ml	250ml
sauvignon blanc, vidal estate, nz	14.00	17.00
chardonnay, château oumsiyat, lb	14.00	17.00
picpoul de pinet, réserve de mirou, fr	10.55	15.00
viura, barrel-fermented rioja blanco, sp	10.35	13.00
pinot grigio, antonio rubini, it	9.00	11.95

rosé & orange	175ml	250ml
orange gold, gérard bertrand, fr	14.00	17.00
soupir rosé, château oumsiyat, lb	11.00	15.00
wild child rosé, journey's end, sa	9.25	13.00

red	175ml	250ml
grand réserve, château oumsiyat, lb	19.00	22.00
rioja crianza, viña real, sp	12.00	16.00
jaspe rouge, château oumsiyat, lb	11.75	15.00
malbec, lunaris by callia, arg	10.25	14.65
primitivo, masseria borgo dei trulli, it	10.00	13.85

SIGNATURE COCKTAILS

BABA martini 14.00
absolut vodka, olive oil, olmeca reposado,
noilly pratt, cocchi americano, tomato, BABA gordal olives

the flying scotsman 15.00
aberfeldy 12, rittenhouse rye,
irn bru, amaro nonino, aperol

phoenix rising 14.00
olmeca silver, scotch bonnet, cointreau,
red pepper, mandarin & cardamom, lime

CLASSIC COCKTAILS

old fashioned 15.00
buffalo trace, demerara, angostura, orange bitters

aperol spritz 13.00
aperol, prosecco, soda

french martini 14.00
absolut, chambord, pineapple, raspberry

TASTY AF - COCKTAILS 0%

tangerine temper 12.00
feregaia, red pepper, mandarin & cardamom,
lime, ginger ale

levantine rouge 10.00
pomegranate, lemon, grenadine,
mint, wild life sparkling wine 0%

apple crumble sour 9.00
apple, tonka, lemon, aquafaba, saline

DRAUGHT BEER

meantime anytime ipa 4.7%	4.25	8.50
innis & gunn lager 4.6%	4.25	8.50
peroni 5.0%	4.00	8.00
BABA house lager 4.0%	3.70	7.50

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