

BABA

COCKTAILS

PEACH BABA-LLINI prosecco, thyme, nutmeg, vanilla, almond	7.50	ALMOND BLOSSOM saffron gin, lemon, almond, rose, egg white	7.50
SESAMARTINI sesame gin - dry vermouth, orange & mandarin bitters, sesame halkidiki olives	8.50	BLOODY MARIAM vodka, harissa, ras-el-hanout, sumac, tomato juice, za'atar, halkidiki olives	8.00
BARBERRY SOUR glenkinchie 12-year-old single malt, date & barberry syrup, cointreau, lemon, egg white	8.50	SUMAC AND MINT LIMEADE persian white lime, sumac, mint and honey	3.50
OLIVE OIL NEGRONI sacred juniper gin, absenteroux, rosehip cup, campari, extra virgin olive oil	9.00	ROSE AND HIBISCUS SPRITZ rose, pomegranate and cardamon soda	3.50

SNACKS

lemon and chilli halkidiki olives	3.75
baharat-spiced nuts	3.75

MEZZE

pickle dish	3.50
baba ganoush, pomegranate and mint	5.25
hummus, pine nuts and zhug	4.00
beetroot hummus, whipped feta and hazelnut dukkah	4.00
goats' cheese, pistachio, lemon and courgette	4.75
muhammara, aleppo chilli and chopped walnuts	4.00
hand-dived scallop, chermoula, tzatziki and preserved lemon	5.00 (each)
venison and peppercorn carpaccio, feta and roasted hazelnuts	8.50
beirut burrata	6.50
beetroot-cured trout, labneh, orange and dill	7.50

GRILL

labneh balls (aleppo chilli, za'atar, dukkah)	4.00
grilled pitta, tahini and spicy tomatoes	2.95
squid, merguez sausage and salmorejo	9.50
monkfish, chickpeas, tomato, saffron, parsley and feta	12.00
hake, yellow split peas and burnt urfa butter	8.50
onion squash, beetroot, halloumi, pickled lemon and nut dukkah	8.00
goosnargh chicken leg, harissa hummus, pickled cabbage, pomegranate	9.50
slow-cooked pork belly, charcoal-baked celeriac and golden raisins	8.00
lamb shoulder, ptitim, preserved lemon and tahini yoghurt	11.75
baharat beef kofta, butternut, yoghurt and aleppo chilli	8.50
chuck-eye steak, sumac onion salad and red pepper ketchup	12.00

SIDES

haggis and harissa kibbeh	2.75
cauliflower fritters, zhug and crème fraîche	3.50
cauliflower, tahini, ras-el-hanout and rose	4.50
baked sweet potato, zhug and crème fraîche	3.50
charcoal-grilled carrots, sesame, cumin and feta	4.50
fattoush salad	3.50

SWEETS

dark chocolate crémeux, praline and tahini ice cream	6.00
olive oil sponge, medjool dates, molasses and yoghurt	6.00
vanilla and cardamon muhallabieh, rhubarb, pistachio and ginger	6.00
BABA sundae	6.00
pomegranate sorbet with mint	4.50