

BABA

COCKTAILS

ROSEY AND POM NO.3
champagne, rose syrup, pomegranate and lemon

10.50

ROSITA
pisco, sacred rosehip liqueur, lemon and vanilla bitters

9.50

SPRITZ DELUXE
italicus aperitivo, grapefruit, soda and prosecco

10.50

COFFEE OLD FASHIONED
havana 7-year-old rum, cold brew coffee, fig liqueur

9.50

SNACKS

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| baharat-spiced nuts | 3.75 |
| lemon and chilli halkidiki olives | 3.75 |
| cauliflower fritters, zhug and crème fraîche | 4.00 |
| grilled hand-dived scallop with urfa burnt butter (each) | 5.00 |
| haggis merguez and yemenite hot sauce | 4.50 |

MEZZE

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| hummus, zhug, pine nuts and lemon | 4.50 |
| green harissa and pea hummus, ricotta, guindillas and coriander | 5.00 |
| whipped smoked mackerel, sweet and sour cucumber, crispy shallots and dill | 6.50 |
| BABA ganoush, pomegranate and mint | 5.25 |
| labneh, tomatoes, harissa and dill | 5.00 |
| buffalo mozzarella, zhug, pickled chillies and herbs | 7.00 |
| cured salmon, pomegranate, avocado and crème fraîche | 8.00 |
| venison and urfa pepper carpaccio, tomato seed dressing and hazelnuts | 9.00 |

FEASTING

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| 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 |
| 700g grass-fed côte de boeuf, grilled veg, harissa, zhug, tahini and herbs | 50.00 |

GRILL

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| beef, smoked bacon and bone marrow kofte, salted cucumber, toum, sumac onion and parsley salad | 9.50 |
| corn-fed chicken leg, gem lettuce, merguez and cashew nut butter | 9.50 |
| iberico pork neck, grilled peach, mojo verde and lardo | 12.50 |
| chuck-eye steak, grilled lettuce and chimichurri | 13.75 |
| slow-cooked lamb shoulder, ptitim, rose harissa, preserved lemon, mint and pomegranate | 12.00 |
| chargrilled broccoli, lentils, pomegranate, hazelnuts and soft egg | 8.00 |
| marinated artichokes, falafel, beetroot hummus and guindillas | 8.50 |
| cod, grilled chicory, yemenite hot sauce, labneh and oregano | 11.00 |
| grilled monkfish, za'atar-fried potatoes, red pepper ketchup and feta | 13.50 |

SIDES

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| heritage tomatoes, mint, pistachio and pomegranate molasses | 6.00 |
| blackened sweet potato, saffron crème fraîche and harissa | 4.00 |
| cauliflower shawarma, ras-el-hanout, tahini and rose | 5.00 |
| charred cos lettuce, pickled baby onions, pine nuts and dill | 5.00 |
| charred turkish chillies, whipped white cheese and urfa pepper | 4.50 |

SWEETS

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| dark chocolate and tahini crémeux, cherries and crème fraîche | 6.50 |
| cardamom panna cotta, strawberries, rose and pistachio | 6.00 |
| olive oil sponge, yoghurt and pomegranate | 6.00 |



GIVE ME A SCAN

At least one person from each household must fill in their details for track and trace before ordering.

Let us know if you need a paper form.

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 10% service charge will be added to your bill.

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