

BABA

COCKTAILS

SPICED PEAR BELLINI
crème de poire, prosecco, pear purée

CASCARA COFFEE
coffee-infused ocho 8 blanco tequila, discarded vermouth, lime

ROSEY AND POM NO.2
lanique rose vermouth, lillet blanc, supasawa, pomegranate

EDINBURGH 1947
pickering's 1947 gin, absintoux, grapefruit, lemon

9.00 **WHITE NIGHTS NEGRONI**
chamomile-infused gin, green chartreuse, amaro montenegro, dolin dry vermouth 9.00

9.50 **WINTER ROSE**
lukusowa vodka, crème de menthe, rose syrup, lemon 8.50

8.50 **RECOVERY**
veggie syrup, ginger ale 4.00

9.50 **POMEGRANATE TREE**
fever-tree indian tonic, pomegranate, lime 4.00

SNACKS

lemon and chilli halkidiki olives 3.75

baharat-spiced nuts 3.75

pulled lamb nuggets 5.00

falafel, saffron tahini and zhug 4.00

MEZZE

baba ganoush, pomegranate and mint 5.25

hummus, urfa burnt butter, crispy chickpeas and jumbo raisins 5.25

beetroot hummus, whipped feta and pistachio dukkah 5.00

labneh, yellow muhammara and chopped walnuts 5.00

venison carpaccio, hazelnut tahini and cornichons 9.00

beirut burrata 7.00

hot-smoked trout, burnt lemon yoghurt and charred guindillas 8.50

chargrilled prawns, preserved lemon mayo 9.50

GRILL

grilled scallops, yellow split peas, ras-el-hanout and pickles 14.50

sea bass, grilled chicory, smoked anchovy and harissa 10.50

charred broccoli, lentils, hazelnuts, pomegranate and soft egg 8.00

corn-fed chicken leg, charred sprouts, merguez and cashew nut butter 9.75

iberico pork neck, mojo verde, pineapple and lardo 13.75

lamb shoulder, ptitim, preserved lemon and tahini yoghurt 12.00

turkey and smoked bacon kofte, sumac onions, salmorejo and barberries 9.50

chuck-eye steak, grilled gem lettuce and pickled chilli chimichurri 15.00

FEASTING

our feasting dishes are designed to be shared between 2-4 people and come with house harissa, zhug, grilled veg and herbs

BABA whole grilled fish Market price

BABA sharing steak Market price

SIDES

cauliflower shawarma, ras-el-hanout, pomegranate and mint 5.00

blackened potato, saffron crème fraîche and harissa 4.00

heritage carrots, pearl barley, honey tahini and toasted seeds 4.50

shaved root vegetable salad, sesame, cumin and caraway 4.25

grilled banana chillies and whipped feta 4.50

SWEETS

milk chocolate delice, darjeeling tea sorbet, caramelised almonds 5.50

warm doughnuts, roast plums and vanilla cream 6.00

semolina and date cake, vanilla yoghurt and pomegranate sorbet 6.50

cinnamon crème brûlée, figs and sourdough croutons 6.00

knafeh with ricotta and orange blossom 6.00