

# 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

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

hummus, zhug, pine nuts and lemon	4.50
hummus, crispy lamb shawarma, zhug, pine nuts and lemon	8.00
whipped smoked mackerel, sweet and sour cucumber, crispy shallots and dill	6.50
BABA ganoush, pomegranate and mint	5.25
labneh, squash muhammara and pecans	5.00
burrata, zhug, pickled chillies and herbs	8.50
cured salmon, pomegranate, avocado and crème fraîche	8.00
venison and urfa pepper carpaccio, celeriac, horseradish and hazelnuts	9.00

## FEASTING

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

beef, smoked bacon and bone marrow kofte, salted cucumber, toum, sumac onion and parsley salad	9.50
corn-fed chicken leg, charred sprouts, merguez and cashew nut butter	9.50
iberico pork neck, grilled quince, 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, charcoal-grilled celeriac, burnt butter, brown shrimps, almonds and barberries	11.00
grilled monkfish, za'atar-fried potatoes, red pepper ketchup and feta	13.50

## SIDES

grilled aubergine, baked feta, chermoula and crispy fried onions	5.50
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

dark chocolate and tahini crèmeux, cherries and crème fraîche	6.50
yoghurt panna cotta, candied cumin, black fig and honey	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.

@BABAedinburgh

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