

BABA

COCKTAILS

PROSECCO FIZZ prosecco, vodka, mint, raspberry and lemon	12.00
RHUBARB SOUR mezcal, rhubarb and ginger gin, vanilla, lime and egg white	10.50

MOCKTAILS

MATCHA COLADA matcha-pineapple gomme syrup, spiced ginger syrup, lemon, coconut milk, cream	7.00
PEPPERCORN PLUM lemon verbena tea infusion, plum and pink peppercorn syrup, soda	7.00

SNACKS

baharat-spiced nuts	4.25
lemon and chilli halkidiki olives	4.25
cauliflower fritters, zhug and crème fraîche	6.00
grilled hand-dived scallop with urfa burnt butter (each)	6.50
haggis merguez and yemenite hot sauce	5.25

MEZZE

hummus, zhug, pine nuts and lemon	6.50
labneh, charred clementines, harissa and pumpkin seeds	6.25
grilled chicken wings, garlic and chilli	8.25
BABA ganoush, pomegranate and mint	6.00
muhammara, chopped walnuts and mint	6.00
buffalo mozzarella, zhug, pickled chillies and herbs	9.50
hot-smoked sea trout, burnt lemon yoghurt and charred guindillas	9.00
venison and urfa pepper carpaccio, whipped feta, pistachio dukkah and pickled shallots	9.50

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
600g grass-fed côte de boeuf, grilled veg, harissa, zhug, tahini and herbs	42.50

GRILL

lamb adana, parsley and bread salad, garlic yoghurt and salmorejo	11.50
marinated chicken leg, pickled cabbage and cucumber, harissa hummus and crispy shallots	9.50
duke of berkshire pork neck, roast pineapple, mojo verde and pineapple	14.75
chuck-eye steak, charred gem and chimichurri	16.50
slow-cooked lamb shoulder, ptitim, rose harissa, preserved lemon, mint and pomegranate	13.00
chargrilled broccoli, lentils, hazelnuts and soft egg	9.00
marinated artichokes, falafel, beetroot hummus and guindillas	8.50
cod, charcoal-grilled celeriac, burnt butter, merguez and cashews	12.75
grilled monkfish, tomato and chilli stew, courgette and chickpeas	15.00

SIDES

cauliflower shawarma, ras-el-hanout, tahini and rose	6.50
blackened sweet potato, saffron crème fraîche and harissa	4.50
grilled turkish chillies, whipped feta and urfa pepper	5.50
charred cos lettuce, pickled baby onions, pine nuts and dill	5.00
shredded root veg salad, orange, caraway and cumin	4.50

SWEETS

dark chocolate and tahini crémeux, cherries and crème fraîche	6.50
whipped labneh cream, roast plum, cashew nut meringue and mint	6.00
olive oil cake, apricots and burnt honey yoghurt	6.50

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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