

COCKTAILS

rose street margarita • 14.65
tequila, cointreau, rose, lillet, strawberry, lime

pear tree • 12.85
gin amaro nonino, velvet falernum,
pear, egg white, lemon

granny's tippie • 15.85
grey goose, apple, crystal cordial, soda

NO & LOW

hugo-low • 7.55
elderflower, lime, mint, soda

lapsang sour • 8.20
lyre's amaretti, lapsang, lemon, egg white

orchard fire • 6.75
apple, lime, mint, ginger beer

MEZZE

hummus, confit garlic, peas and tahini [vg] 7.50

smoked almond labneh,
grilled asparagus and burnt urfa butter [v] 8.50

whipped smoked cods roe,
macadamia and guindilla chilli 7.50

BABA ganoush, pomegranate and mint [vg] 7.00

muhammara, chopped walnuts and mint [vg] 7.00

buffalo mozzarella, zhug,
pickled jalapeños and dill [v] 10.00

citrus cured sea trout, passion fruit,
turkish chilli and lime 10.50

venison carpaccio, bitter leaves,
sweetened tahini, sunflower seeds
and horseradish 11.00

SNACKS

baharat-spiced nuts [vg] 4.50

house marinated gordal olives [vg] 4.50

cauliflower fritters, zhug and crème fraîche [v] 6.00

lamb and haggis skewers,
toum and yemenite hot sauce 7.00

freshly grilled pita bread [vg] 2.50

GRILL

lamb adana, roasted red pepper,
ajvar and whipped feta 13.50

marinated chicken thigh,
spiced spinach sauce
and batata harra 14.00

duke of berkshire pork neck,
roasted pineapple, mojo verde and lardo 14.75

flat iron steak, caramelised cauliflower purée,
crispy chickpeas and pomegranate 22.00

slow-cooked lamb shoulder, ptitim,
rose harissa, preserved lemon,
mint and pomegranate 14.50

chargrilled broccoli, lentils,
hazelnuts and soft egg [v] 12.50

falafel, marinated artichokes,
beetroot hummus and aleppo onions [vg] 12.00

sea bream, green chilli, kiwi fruit
and watercress 16.00

coley, chraimeh, butter beans
and grilled samphire 14.00

FEASTING

our feasting dishes are designed to be
shared between two or more people

yoghurt-marinated whole grilled sea bass,
verbena harissa, fennel and
orange shredded salad 28.50

BABA mix grill - grilled slow-cooked
lamb shoulder, pork neck and
chicken thigh with grilled veg, harissa,
zhug, tahini and herbs 35.00

SIDES

harissa-roasted cauliflower, tomato tahini,
toasted sesame and aleppo pepper [vg] 7.50

blackened sweet potato,
saffron crème fraîche and harissa [v] 5.00

chargrilled padron peppers,
chickpeas and guindilla mayonnaise [v] 7.00

spiced heritage tomatoes, cucumber,
pomegranate, macadamia and basil [vg] 8.00

baked aubergine, hazelnut dukkah
and pomegranate molassas [v] 7.00

SWEETS

aged comté, aleppo honey, walnuts
and toasted khobez bread 9.50

dark chocolate and tahini crèmeux,
cherries and crème fraîche [v] 7.50

whipped labneh cream, poached rhubarb,
cashew nut meringue and basil [v] 7.75

tahini cookie, peanut praline,
orange and chantilly cream [v] 7.75

[v] vegetarian [vg] vegan

  @BABAedinburgh

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BABA

BEST OF BABA

a collection of our favourite dishes
• £30pp •

lamb and haggis skewers,
toum and yemenite hot sauce
muhammara, chopped walnuts and mint

buffalo mozzarella, zhug,
pickled jalapeños and dill

marinated chicken thigh,
spiced spinach sauce and batata harra

spiced heritage tomatoes, cucumber,
pomegranate, macadamia and basil

BABA WINE FLIGHT

enhance your BABA experience
with three wines from Lebanon
• £25pp •

for more information please ask your server

VEGGIE BEST OF BABA

a collection of our favourite dishes
• £28pp •

cauliflower fritters, zhug and crème fraiche
muhammara, chopped walnuts and mint

buffalo mozzarella, zhug,
pickled jalapeños and dill

falafel, marinated artichokes,
beetroot hummus and aleppo onions

spiced heritage tomatoes, cucumber,
pomegranate, macadamia and basil