



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

MEZZE

hummus, caramelised onion, olive and chilli [vg]	7.50
smoked almond labneh, grilled peach 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
house cured sea trout, pickled golden beetroot, whipped mascarpone, blood orange	10.50
venison carpaccio, honey roasted shallots, hazelnuts, tahini and horseradish	11.00

GRILL

lamb adana, roasted red pepper, ajvar and whipped feta	13.50
BBQ duck leg, roasted plum, spring onion and pickled chili	16.50
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, spiced bulgur wheat, coriander chutney and pickled walnuts	15.00
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

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
cous cous, roasted peppers, feta, golden raisins and pistachio [v]	7.50
spiced heritage tomatoes, cucumber, pomegranate, macadamia and basil [vg]	8.00

FEASTING

dishes 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 wings with grilled veg, harissa,
zhug, tahini and herbs

35.00

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
duke of berkshire pork neck, roasted
pineapple, mojo verde and lardo
spiced heritage tomatoes, cucumber,
pomegranate, macadamia and basil

VEGGIE BEST OF BABA

a collection of our favourite dishes
• £28pp •

cauliflower fritters, zhug
and crème fraîche
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

BABA WINE FLIGHT

• £25pp •

three 125ml pours from
château oumsiyat bekaa valley, lebanon

soupir rosé - fresh red berries and delicate floral notes
chardonnay - peach, pineapple and tropical fruit
grande réserve rouge - rich red fruit, warming spice



WINE BY THE GLASS

125ml

sparkling

veuve cliquot rosé, fr	26.00
veuve cliquot yellow label brut, fr	22.00
graham beck rosé brut nv, sa	11.50
graham beck brut nv, sa	10.50
il baco da seta prosecco, it	8.50

white

175ml 250ml

sauvignon blanc, vidal estate, nz	14.00	17.00
chardonnay, château oumsiyat, lb	14.00	17.00
picpoul de pinet, réserve de mirou, fr	10.55	15.00
viura, barrel-fermented rioja blanco, sp	10.35	13.00
pinot grigio, antonio rubini, it	9.00	11.95

rosé & orange

175ml 250ml

orange gold, gérard bertrand, fr	14.00	17.00
soupir rosé, château oumsiyat, lb	11.00	15.00
wild child rosé, journey's end, sa	9.25	13.00

red

175ml 250ml

grand réserve, château oumsiyat, lb	19.00	22.00
rioja crianza, viña real, sp	12.00	16.00
jaspe rouge, château oumsiyat, lb	11.75	15.00
malbec, lunaris by callia, arg	10.25	14.65
primitivo, masseria borgo dei trulli, it	10.00	13.85

SIGNATURE COCKTAILS

rose street margarita	15.00
olmeca, lillet blanc, cointreau, strawberry, rose and lime	
pear tree	12.00
beefeater, amaro nonino, velvet falernum, lemon, pear, orange bitters, aquafaba	
granny's tippie	12.00
absolut, manzana verde, crystal cordial, soda	

CLASSIC COCKTAILS

old fashioned	15.00
buffalo trace, demerara, angostura, orange bitters	
aperol spritz	13.00
aperol, prosecco, soda	
french martini	13.00
absolut, crème de cassis, pineapple, raspberry	

NO & LOW COCKTAILS

lapsang smoked sour	10.00
amaretti, lapsang tea, lemon, aquafaba	
hugo low	9.00
elderflower, lime, mint, soda	
orchard fire	8.00
apple, lime, ginger beer, mint, sugar	

DRAUGHT BEER

meantime anytime ipa 4.7%	4.25	8.50
innis & gunn lager 4.6%	4.25	8.50
peroni 5.0%	4.00	8.00
BABA house lager 4.0%	3.70	7.50

[v] vegetarian [vg] vegan

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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 12.5% discretionary service charge will be added to your bill.