

### COCKTAILS

**Splash Of Rouge • 16.00**  
Vida mezcal, 1800 blanco tequila,  
lemon, pomegranate, molasses, egg white

**Sanfoka Swizzle • 13.50**  
Appleton rum, takamaka coconut,  
px sherry, lime, banana

**Tropical Spice Margarita • 14.00**  
Urfa and paprika infused tequila,  
pineapple, lime, orange, sugar

### NO & LOW

**Smoke On The Water • 7.75**  
Feragaia, lemon, egg white, sugar, smoke

**Raspberry Bakewell • 8.00**  
Lyre’s amaretti, raspberry, lemon, soda

MEZZE	
hummus, charred mangetout and chickpea salsa	7.25
smoked almond labneh, grilled courgettes and coriander chutney	8.00
whipped smoked cods roe, macadamia and guindilla chilli	7.50
BABA ganoush, pomegranate and mint	7.00
muhammara, chopped walnuts and mint	7.00
buffalo mozzarella, sour cherry harissa and basil	10.50
pan fried cod cheeks, prawns, merguez and butterbeans with toasted pitta	9.50
venison carpaccio, hot lime, jalapeño, anchovy and pine nut butter	10.00

SNACKS	
baharat-spiced nuts	4.25
lemon and chilli halkidiki olives	4.25
cauliflower fritters, zhug and crème fraîche	6.00
lamb and haggis skewers, toum and yemenite hot sauce	7.00
freshly grilled pita bread	2.50
GRILL	
lamb adana, grilled heritage tomatoes, whipped feta and herb salad	13.50
marinated chicken thigh, spiced spinach sauce and batata harra	12.50
duke of berkshire pork neck, roasted pineapple, mojo verde and lardo	14.75
bavette steak, charred gem lettuce with burnt urfa and confit garlic butter	16.50
slow-cooked lamb shoulder, ptitim, rose harissa, preserved lemon, mint and pomegranate	14.50
chargrilled broccoli, lentils, hazelnuts and soft egg	10.00
marinated artichokes, falafel, beetroot hummus and aleppo onions	10.50
sea bream, spiced sesame and red pepper sauce, yoghurt and pine nuts	14.50
grilled monkfish, labneh, grated tomatoes and kohlrabi remoulade	18.00

### 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

cauliflower shawarma, ras-el-hanout, tahini and rose

6.50

blackened sweet potato, saffron crème fraîche and harissa

5.00

chargrilled peppers, fried almonds, crispy pita and buttermilk

7.00

green tabbouleh with pearl barley

6.00

cucumber, freekah, golden raisin and pomegranate

6.00

### SWEETS

aged comté, aleppo honey, walnuts and toasted khobez bread

9.50

dark chocolate and tahini crèmeux, cherries and crème fraîche

7.50

whipped labneh cream, strawberries, cashew nut meringue and basil

7.50

grapefruit, almond and caraway cake, sweetened yoghurt and mint

7.00



@BABAedinburgh

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### BEST OF BABA

a collection of our favourite dishes  
• £28.50pp •

lamb and haggis skewers,  
toum and yemenite hot sauce

muhammara, chopped walnuts and mint

buffalo mozzarella,  
sour cherry harissa and basil

marinated chicken thigh,  
spiced spinach sauce and batata harra

green tabbouleh with pearl barley

### BABA WINE FLIGHT

enhance your Baba experience  
with three wines from Lebanon  
• £24.50pp •

for more information please ask your server

### VEGGIE BEST OF BABA

a collection of our favourite dishes  
• £26.00pp •

cauliflower fritters, zhug and crème fraiche

muhammara, chopped walnuts and mint

buffalo mozzarella,  
sour cherry harissa and basil

marinated artichokes, falafel,  
beetroot hummus and aleppo onions

green tabbouleh with pearl barley

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.