

COCKTAILS

Hot Coconut Margarita • 14.75

Tequila, 1800 coconut tequila,
lime, hot agave, coconut cream

Pear Tree • 12.75

Gin amaro nonino, velvet falernum,
pear, egg, lemon

Pancake Old Fashioned • 14.50

Bacon fat washed bourbon,
maple and vanilla, bitters

NO & LOW

Hugo-Low • 7.50

Ceder's, elderflower, lime, mint, soda

The Concord • 8.00

Pentire, lyre's amaretti, lemon, hibiscus

Orchard Fire • 6.75

Apple, lime, mint, ginger beer

MEZZE	
hummus, dates, tahini and curry leaves	7.50
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, prune caramel, crispy shallots and horseradish	10.75

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, roasted red pepper, ajvar and whipped feta	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, black eyed beans, baberries, spring onion and ginger	17.00
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, ajo blanco, pine nuts, currents and olives	16.00
hawaij spiced monkfish, saffron split peas and balilah	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

charred courgette and tomato, walnut, yoghurt and mint

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

tahini cookie, peanut praline, orange and chantilly cream

7.75

@BABAedinburgh

t: 0131 240 5500

e: hello@baba.restaurant

BABA

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.