

## starters and snacks

babel simit bread & pita (v) 7.  
labneh, sumac, olive oil

housemade olives & pickles (v) 8.

red lentil & caramelized onion soup (v) 8.

babel hummus (v) 12.  
pita, warm chickpeas, spicy green harissa,  
tomato, sumac, olive oil

steak tartare 17.  
bulgur wheat, dukkah spice, hazelnuts, crispy pita

stuffed vine leaves (v) 14.  
four pieces, rice & cauliflower rice,  
barberries, romesco, garlic

falafel (v) 9.  
four pieces, tahini, spicy green harissa, olive oil

smokey charred eggplant (v) 13.  
citrus, tahini, date molasses, pistachios

smoked salmon 15.  
labneh, everything spice,  
pickled cucumber and onion, simit bread

lamb meatball bites 13.  
five pieces, sesame, sumac, cumin, green harissa

fried squid 15.  
pickled lemon mayo, sesame, sumac, cumin

roasted cauliflower for two (v) 19.  
yoghurt, sunflower seeds, pomegranate

creamed burrata for two (v) 28.  
charred brussels sprouts, red grapes, balsamic vinegar, thyme

(v) *vegetarian*

*Please make us aware of any food allergies, as there may be ingredients that are not listed.*

## salads

vegetable slaw (V) 13.  
heirloom roots, cabbage, sesame and citrus dressing

babel caesar 14.  
spiced chick peas, spanish anchovies, parmesan

heirloom tomato & feta (V) 15.  
olives, charred onion dressing

crushed avocado (V) 16.  
citrus fruit, green beans, quinoa,  
sunflower seeds, smoked paprika

### ADD TO YOUR SALAD:

falafel (V) (4pcs) 9.

salmon fillet (6oz) 11.

chicken breast (6oz) 11.

beef tenderloin kebab (8oz) 15.

# main plates

## SEAFOOD & MEAT PLATES

grilled whole butterflied branzino 36.  
lemon couscous, grilled greens and tomato

salmon fillet 27.  
simmered swiss chard, walnuts,  
tomato, candied eggplant

grilled octopus 38.  
sesame garlic potatoes,  
spicy green harissa, spinach

b.c. black cod 39.  
beet tahini, heirloom carrots,  
herbed couscous, red grapes

boneless lamb shoulder 36.  
pomegranate, fenugreek,  
spiced roots, couscous, labneh

lamb kofta burger 23.  
halloumi, olive relish, sesame sauce, fries

beef tenderloin kebab 29.  
8oz, rice and grain pilaf,  
greens, garlic tomato

corned beef brisket 24.  
new potatoes, cabbage,  
root vegetables

grilled veal liver & onions 24.  
sweet potato, beef bacon, apricot chutney, toum

beef strip loin steak & frites 39.  
10oz, grilled greens, garlic tomato

grilled spiced half chicken 27.  
rice and grain pilaf, greens, garlic tomato

## VEGETABLES & PASTAS

stuffed eggplant ⑦ 18.  
cheese, spinach, roast peppers

stuffed vine leaves ⑦ 19.  
six pieces, rice & cauliflower rice,  
barberries, garlic, charred greens, romesco

pappardelle noodles 24.  
lamb ragoût, chickpeas, tomato

spaghetti aglio e olio 23.  
shrimp, chili, garlic, tomato, white wine

## ADDITIONS

rice & grain pilaf ⑦ 5.  
caramelized onions

sesame garlic potatoes ⑦ 5.

lemon couscous ⑦ 6.

babel fries ⑦ 7.  
sesame, sumac, cumin, toum

## *sweets*

warm flourless chocolate torte (v) 12.  
sour cherry compote, labneh ice cream

sloane's blonde chai panna cotta 9.  
turmeric, ginger, barberries, grape, mint

steamed medjool date pudding (v) 11.  
orange blossom, sesame meringue, sea buckthorn berries

selection of ice creams & sorbets (v) 10.

chef rosalin's weekend knafeh (v) 13.  
angel hair pastry, cinnamon syrup,  
pistachio ice cream

*available friday to sunday during dinner  
while quantities last*