

## starters and snacks

babel simit bread & pita ⑤ 7.  
labneh, sumac, olive oil

housemade olives & pickles ⑤ 8.

red lentil & caramelized onion soup ⑤ 8.

babel hummus ⑤ 12.  
pita, warm chickpeas, spicy green harissa,  
tomato, sumac, olive oil

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

stuffed vine leaves ⑤ 14.  
four pieces, rice & cauliflower rice,  
barberries, romesco, garlic

falafel ⑤ 9.  
four pieces, tahini, spicy green harissa, olive oil

smokey charred eggplant ⑤ 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 ⑤ 19.  
yoghurt, sunflower seeds, pomegranate

creamed burrata for two ⑤ 28.  
charred brussels sprouts, red grapes, balsamic vinegar, thyme

⑤ *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 chickpeas, 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.

## pitas

*served with cucumber labneh & dill pickle carrots*

chicken shawarma club 16.  
beef bacon, cucumbers, tomato, pomegranate

chopped beef 17.  
pickled turnip, cucumber labneh, sesame seeds

falafel (V) 13.  
pickled turnip, hummus, tomato, cucumber

### LUNCH COMBO +6.

pair your pita with a small salad or red lentil & caramelized onion soup

## main plates

**lamb kofta burger** 21.  
olive relish, sesame sauce, fries

**daily fish** 24  
chop salad, egg, hummus, pickles

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

**stuffed vine leaves** ⑤ 19.  
six pieces, rice & cauliflower rice,  
barberries, garlic, charred greens, romesco

**salmon fillet** 25.  
simmered swiss chard, walnuts, tomato

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

**grilled spiced chicken breast** 24.  
rice and grain pilaf, greens, garlic tomatoes

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

**pappardelle noodles** 24.  
lamb ragoût, chickpeas, tomato

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

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

### ADDITIONS

**rice & grain pilaf** ⑤ 5.  
caramelized onions

**sesame garlic potatoes** ⑤ 5.

**lemon couscous** ⑤ 6.

**babel fries** ⑤ 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.