

babel

starters and snacks

housemade pickles & olives (V) 8.

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

babel hummus (V) 12.
crushed tomatoes, green harissa,
marinated chickpeas, sumac, olive oil

falafel (V) 9.
four pieces, tahini, green harissa

smokey charred eggplant (V) 13.
citrus, tahini, date molasses,
pistachios, pita crisp
**not available for takeout*

fried squid 15.
pickled lemon mayo, sesame, sumac, cumin
**not available for takeout*

babel wings 17.
one pound, housemade hot sauce or dry spice

chicken loaded fries 15.
babel salsa, tahini, garlic aioli, sesame, sumac, cumin

babel barbacoa cauliflower for two (V) 19.
yoghurt, sunflower seeds, barbecue sauce, pomegranate
**can be plated separately upon request*

creamed burrata for two (V) 26.
cherry chutney, grilled white radicchio,
housemade balsamic reduction, sesame, crispy pita
**can be plated separately upon request*

salads

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

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

babel fattoush meets caesar 14.
romaine lettuce, tomato, cucumber,
red onions, fresh mint, anchovies,
parmigiano-reggiano, babel caesar dressing,
sumac, citrus vinaigrette

ADD TO YOUR SALAD:

falafel (4pcs) (V) 9.

salmon fillet (6oz) 11.

beef tenderloin kebab (8oz) 15.

pitas

substitute fries for rice & grain pilaf for 2.

chicken shawarma 17.
pita, tahini, garlic aioli, chickpeas,
pickles, lettuce, tomato, fries

babel lamb burger 23.
pita, smashed 6oz patty, tahini, garlic aioli, olive relish,
mozzarella, feta, pickles, tomato, lettuce, fries

falafel (V) 15.
pita, tahini, garlic aioli, chickpeas,
pickles, lettuce, tomato, fries

babel

vegetables, pastas and pizza

stuffed eggplant (V) 17.
béchamel, tomato, onion, spinach,
mushroom, cumin, toasted almond

spaghetti aglio e olio 23.
shrimp, chili, garlic, tomato, white wine
**not available for takeout*

pizza 19.
spiced ground lamb, anaheim chilies,
garlic aioli, tomato, pomegranate molasses,
tahini, fresh mint, mozzarella, feta, barberries
**not available for takeout*

ADDITIONS

rice & grain pilaf (V) 5.
caramelized onions, gingered oil

lemon couscous (V) 6.
citrus juice, fresh herbs

babel fries (V) 7.
sesame, sumac, cumin

main plates

bc black cod 38.
pine nuts, charred lemon & brown butter sauce,
wheat berries, sugar snap peas, broccolini

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

babel barbacoa lamb shank 36.
couscous, labneh, spiced roots, pomegranate

beef tenderloin kebab 30.
rice & grain pilaf, seared greens, tomato

spiced roasted half chicken 27.
rice & grain pilaf, seared greens, tomato

sweets

warm flourless chocolate torte (V) 12.
sour cherry compote, labneh cream, pistachio

knafeh (V) 10.
creamy touma cheese, hazelnut,
pistachio, cinnamon syrup
add a scoop of pistachio ice cream 3.

selection of ice creams (V) 10.

**not available for takeout*

Menu subject to change. Please make us aware of any food allergies,
as there may be ingredients that are not listed.

(V) vegetarian