

## starters & snacks

**babel bread** ④ 4.

turkish sesame bread, labneh, olive oil

**housemade olives & pickles** ④ 8.

**roasted pumpkin soup** ④ 9.

labneh, almonds, seven-spice

**babel falafel** ④ 9.

four pieces, tahini, green harissa

**fish & caramelized fennel pies** 12.

three pieces, crispy phyllo, pickled lemon tartar sauce

**hummus & pita** ④ 12.

green harissa, tomato, marinated chickpeas

**rosalin's sujuk manti** 15.

housemade beef sausage dumplings, yoghurt, aleppo pepper, sumac

**baked halloumi** ④ 18.

charred citrus, za'atar, pearl onions, olive oil

**crispy fried fish** 16.

spiced labneh, lemon, shawarma spice

**housemade creamed burrata cheese** ④ 16.

grilled pita, osprey bluffs honeyed dates, thyme, pomegranate

**saffron mussels** 19.

1lb p.e.i. mussels, saffron broth, garlic, tomato, cilantro, pita

④ vegetarian

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

## salads & vegetables

smoky charred eggplant ④ 14.  
citrus, tahini, date molasses, pistachios

fattoush caesar salad 15.  
romaine, spanish anchovies, parmigiano-reggiano, sumac caesar dressing  
add falafel 9. salmon 14. chicken shawarma 12. 8oz beef kebab 25.

crushed avocado salad ④ 16.  
green beans, quinoa, sunflower seeds, smoked paprika

roasted cauliflower for the table ④ 22.  
labneh, sunflower seeds, pomegranate, flowers

## sides

classic green salad ④ 4.

herbed couscous ④ 5.

caesar salad 6.

sesame & garlic potatoes ④ 6.

rice & grain pilaf ④ 6.

babel fries ④ 7.

## main plates

babel rigatoni & meatballs 20.  
fresh extruded pasta, lamb meatballs, spicy tomato sauce, parmigiano-reggiano

roasted stuffed eggplant ④ 21.  
spinach, feta, jeweled rice pilaf, béchamel sauce, almonds

roasted mushroom tagliatelle ④ 22.  
"bil laban", fresh pasta, truffle cream, labneh, toasted almonds

seared atlantic salmon 28.  
couscous risotto, charred leeks, crispy kale, lemon

babel lamb burger 23.  
turkish sesame bread, 6oz smashed patty, whipped feta, mozzarella, olive tapenade  
with green salad or fries

slow-roasted half chicken 28.  
rice & grain pilaf, garlic tomato, seared greens

lamb shank 38.  
babel bbq sauce, labneh, roasted root vegetables, herbed couscous

monkfish ossobuco tagine 39.  
spiced gravy, couscous, braised root vegetables, cinnamon, chili

# from the hearth

## THE LAND

grilled hen-of-the-woods mushroom ④ 29.  
cauliflower purée, garlic dukkah spice

beef tenderloin kebab 36.  
picada herb pesto

16oz bone-in veal chop 43.  
picada herb pesto

10oz striploin steak 50.  
herbs, olive oil

grilled lamb rack chops 52.  
pistachio pesto, mint

bone-in rib eye for two 120.  
harissa rub, picada herb pesto

## THE SEA

grilled prawn kebab 28.  
sweet peppers, charred onion

whole branzino 42.  
“samke harra” marinade, spicy chili, cilantro, lemon

grilled octopus 44.  
tomato chutney, toum

half rainbow trout 46.  
“masgouf”, smoky tamarind, turmeric, tomato

atlantic halibut t-bone 52.  
herb-basted, grilled lemon

*served with a choice of*

babel fries · classic green salad · sesame & toum potatoes with seared spinach ·  
rice & grain pilaf with garlic tomato & grilled greens · herbed couscous with spiced tomato chutney