

starters & snacks

babel bread ④ 4.

housemade sesame flatbread, 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.

housemade sesame flatbread, 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 ⑤ 29.
cauliflower purée, garlic dukkah spice

beef tenderloin kebab 36.
picatta

16oz bone-in veal chop 43.
picatta

10oz striploin steak 50.
herbs, olive oil

grilled lamb rack chops 52.
pistachio pesto, mint

bone-in rib eye for two 120.
harissa rub, picatta

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