baba's
MEZZE

WE RECOMMEND SHARING 2-3 MEZZE DISHES AND A MAIN PER PERSON

COLD MEZZE

BABA'S BABA GANOUSH 8
Smoked Aubergine, Tahini, Garlic, Pomegranate & Mint

HUMMUS 7.5
Chickpeas, Tahini, Walnut, Sumac, Olive Oil

BLACK TRUFFLE OLIVIEH 9.5
Corn Fed Chicken Mayo, Potato, Salted Cucumber,
Crispy Shallots, Dill & Black Truffle
Vegan option available

MAST O KHIAR 7.5
Yoghurt, Cucumber, Dried Mint,
Rose Powder

TABBOULEH 6.5
Bulgur, Parsley, Tomato, Onion,
Lemon & Oil

MAST O MUSIR 7.5
Strained Yoghurt & Persian Shallots

SHIRAZI SALAD 5.5
Chopped tomato, cucumber, onion & mint

HOT MEZZE

MIRZA GHASEMI 8.5
Coal Charred Aubergine, Garlic,
Tomato, Egg Yolk, Chives

POMEGRANATE WINGS 10.5
Charred Wings, Pomegranate
Molasses, Coriander

FRIED HALLOUMI 9
With Baba's Chilli Sauce

KASHK E BADEMJOON 8.5
Coal Charred Aubergine, Whey,
Walnuts, Onion

FALAFEL 7.5
Spicy Mango Sauce

DOLMA 6.5
Vine Leaves, Rice, Herbs
& Tomato Sauce

BABA'S FIREPIT & MORE
FROM THE FIRE

KOOBIDEH KABAB 18
Minced Lamb Shoulder, Onions & Black Pepper

JUJEH KABAB 19.5
Free-range Chicken Breast Marinated in Saffron,
Lemon, Yoghurt & Tomato

LAMB SHASHLIK 500 gr 29.5   1 Kilo 50
Persian Style Lamb Chops

BABA'S FEAST 68
x 2 Koobideh Kababs, x 2 Jujeh Kababs,
x 4 Persian Style Lamb Chops

All **'From the Fire'** dishes above are served with

Persian Bread | Tomato | Sumac Onion | Red Cabbage

REST OF THE KITCHEN

ZERESHK POLO BA MORGH 20.5
Whole Chicken Leg Caramelised with Barberries & Saffron with Crispy Rice

GHORMET SABZI 19.5
Lamb Stew, Kidney Beans, Lime, Herbs

GHAIMEH BADEMJOON 19.5
Lamb & Aubergine Stew, Black Lime, Yellow Split Peas, Tomato

VEGETARIAN GHAIMEH BADEMJOON 18.5
Aubergine Stew, Black Lime, Yellow Split Peas, Tomato

VEGETARIAN GHORMET SABZI 18.5
Halloumi & Mushroom Stew, Fresh Herbs, Kidney Beans & Dried Lime

All **'Rest of the Kitchen'** dishes are served with Saffron Rice

SIDES

PERSIAN BREADS 5 | SAFFRON RICE 6 | FRIES 5.5 | OLIVES 4.5 | PICKLED VEGETABLES 4.5