

# WWW BABYLON WWW

## FLORA

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER	4 <sup>PP</sup>
HUMMUS, WATTLESEED DUKKAH, OLIVE OIL, LEBLEBI	14
HEIRLOOM TOMATO SALAD, PERSIAN FETA, KALAMATA OLIVES, PARSLEY	17
TRADITIONAL LENTIL KOFTE, POMEGRANATE, PARSLEY, WHITE COS, LEMON	16
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, TAHINI, ALMOND, PARSLEY	16
WOOD FIRED BROCCOLINI, MUHAMMARA SPREAD, WALNUTS, POMEGRANATE MOLASSES	18
KUMPIR, SEBAGO, KASHAR CHEESE, WOOD FIRED CORN, PARSLEY, PICKLES	19
WOOD FIRED CABBAGE KEBAB, CORIANDER, LIME, ALEPPO CHILLI, HARISSA LABNA	20
CACIK, LABNA, FENNEL POLLEN, CUCUMBER, OLIVE OIL	20
SMOKED EGGPLANT SALAD, WOOD FIRED CAPSICUM, TOMATO, GARLIC, PARSLEY	20
SPINACH & DUCK EGG YOLK, PERSIAN FETA, BLACK RICE	22

## FAUNA

BOREK, HOUSE CURED MEAT, ROASTED MUSHROOM, TOMATO, MOZZARELLA	20
SHISH TAWOOK, WOOD FIRED CHICKEN SKEWERS, TURKISH TABBOULEH, TOMATO, YOGHURT	28
ALI NAZIK, LAMB & PISTACHIO KEBAB, SMOKED EGGPLANT, YOGHURT, SUMAC ONIONS	34
12HR BRAISED LAMB NECK SOUP, MANTI, YOGHURT, MINT, CHILLI BUTTER	36
WHOLE WOOD FIRED CHICKEN, TOUM, GREENS, PICKLES	49
ISKENDER FLAT IRON BEEF, TOMATO, LABNA, WOOD FIRED PEPPERS	59
SLOW COOKED LAMB SHOULDER, YOGHURT, MINT, CORIANDER, ZHUG HERB SAUCE	72

## OCEAN

ROCK OYSTER, LABNA, FINGER LIME	5
SAIKOU SALMON, OUZO, TARAMA, CAPERS, PEACH, SUMAC	28
WOOD FIRED OCTOPUS, MUNGBEAN & POMEGRANATE SALAD, CITRUS DRESSING	30
SAYADIEH, PAN FRIED SNAPPER FILLET, BAHARAT RICE, PISTACHIO, TARATOR	48

## SWEET

SEMOLINA & ROSEWATER PUDDING, PISTACHIO, MASTIC ICE CREAM	16
ASSIETTE OF BAKLAVA, KADAIFI, ARABIC ICE CREAM	17
KAZANDIBI, BURNT MILK PUDDING, CINNAMON, SOUR CHERRY SORBET	16
TAHINI CHOCOLATE, DATE, CARAMEL SPONGE, TURKISH COFFEE ICE CREAM	17

## TASTE

MINIMUM 4 GUESTS 70<sup>PP</sup>

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER	
HUMMUS, WATTLESEED DUKKAH, OLIVE OIL, LEBLEBI	
SAIKOU SALMON, OUZO, TARAMA, CAPERS, PEACH, SUMAC	
TRADITIONAL LENTIL KOFTE, POMEGRANATE, PARSLEY, WHITE COS, LEMON	
SMOKED EGGPLANT SALAD, WOOD FIRED CAPSICUM, TOMATO, GARLIC, PARSLEY	
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, TAHINI DIP, ALMOND, PARSLEY	
BROCCOLINI, MUHAMMARA DIP, WALNUT, POMEGRANATE MOLASSES	
WHOLE CHICKEN, TOUM, GREENS, PICKLES	

ADD ON:

ISKENDER FLAT IRON BEEF, TOMATO, LABNA, WOOD FIRED PEPPERS	14 <sup>PP</sup>
SLOW COOKED LAMB SHOULDER, YOGHURT, MINT, CORIANDER, ZHUG HERB SAUCE	15 <sup>PP</sup>

one bill per table, all of our food may contain nuts, gluten and shellfish, although all care is taken, trace elements are unavoidable in all meals, cakeage fees apply to all cakes brought into the venue, surcharges apply to all visa and mastercard transactions (0.663%), american express (1.60%) and diners club international (2.93%)