



WWW BABYLON

FLORA

HOUSE MADE BREAD, ZA'ATAR BUTTER	5
HUMMUS, SEEDS, DUKKAH, OLIVE OIL, LEBLEBI	15
TRADITIONAL LENTIL KOFTE, AMBER, SESAME LEAF, PICKLED CHILLI	17
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY	18
WOOD FIRED CABBAGE KEBAB, CORIANDER, LIME, ALEPPO CHILLI, HARISSA LABNA	22
TABBOULEH, BARLEY, PEPPERS, PARSLEY, GREEN TOMATOES, LEMON	20
FATTOUSH, HEIRLOOM RADISH, FRIED BREAD, QUKES, MELON, DRIED MINT, YOGHURT DRESSING	18
BAHARAT RICE, BARBERRIES, PISTACHIO, SAFFRON, LABNA, FRIED ONIONS	18
TAZE FASULYE, BRAISED FLAT BEANS, TOMATO, WALNUTS, FETA, DILL	16

OCEAN

ROCK OYSTER, LABNA WHEY ICE	6EA
GRILLED SOUTHERN CALAMARI, BABA GANOUSH , SHAVED RADISH, MINT, CHILLI DRESSING	28
SEARED HIRAMASA KINGFISH, SAFFRON CURED, LIME LEAF TAHINI, DUKKAH, AMARANTH, ISOT	29
WOOD FIRED OCTOPUS, FREEKEH, POMEGRANATE, FENNEL SEED DRESSING	38
PAN ROASTED AQUNA MURRAY COD, RAS EL HANOUT, SAFFRON & PINE NUT RICE, TARATOR	55

FAUNA

GRILLED LAMB'S TONGUE, HARISSA, EZME SALSA, TURKISH CHILLI	25
SHISH TAWOOK, WOOD FIRED CHICKEN SKEWERS, TURKISH TABBOULEH, TOMATO, LABNA	30
ALI NAZIK, LAMB & PISTACHIO KEBAB, SMOKED EGGPLANT, LABNA, SUMAC ONIONS	34
WHOLE WOOD FIRED CHICKEN, TOUM, HOUSE PICKLES, BROWN BUTTER	51
SMOKED BEEF SHORT RIB, PICKLED HEIRLOOM RADISH, TAHINI YOGHURT	55
SLOW COOKED LAMB SHOULDER, GARLIC LABNA, MINT, CORIANDER, CUCUMBER, ZHUG SAUCE	78

SWEET

MALABI, COCONUT, BERRIES, ROSEWATER, PISTACHIO	17
CHOCOLATE TAHINI, CARAMEL SPONGE, TURKISH COFFEE ICE CREAM	18
KUNEFEE, GAZIANTEP PISTACHIO, MASTIC ICE CREAM, ROSE	26
BAKLAVA ASSIETTE	19

TASTE

75 ^{PP}
HOUSE MADE BREAD, ZAATAR BUTTER
HUMMUS, SEEDS, DUKKAH, OLIVE OIL, LEBLEBI
TRADITIONAL LENTIL KOFTE, AMBER, SESAME LEAF, PICKLED CHILLI
TABBOULEH, BARLEY, PEPPERS, PARSLEY, GREEN TOMATOES, LEMON
SEARED HIRAMASA KINGFISH, SAFFRON CURED, LIME LEAF TAHINI, DUKKAH, AMARANTH, ISOT
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY
PAN ROASTED AQUNA MURRAY COD, RAS EL HANOUT, SAFFRON & PINE NUT RICE, TARATOR
WHOLE WOOD FIRED CHICKEN, TOUM, HOUSE PICKLES, BROWN BUTTER
BAKLAVA

PREMIUM TASTE

105 ^{PP}
HOUSE MADE BREAD, ZAATAR BUTTER
ROCK OYSTER, LABNA WHEY ICE, SEA GRAPES
HUMMUS, SEEDS, DUKKAH, OLIVE OIL, LEBLEBI
TRADITIONAL LENTIL KOFTE, AMBER, SESAME LEAF, PICKLED CHILLI
TABBOULEH, BARLEY, PEPPERS, PARSLEY, GREEN TOMATOES, LEMON
SEARED HIRAMASA KINGFISH, SAFFRON CURED, LIME LEAF TAHINI, DUKKAH, AMARANTH, ISOT
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY
PAN ROASTED AQUNA MURRAY COD, RAS EL HANOUT, SAFFRON & PINE NUT RICE, TARATOR
WHOLE WOOD FIRED CHICKEN, TOUM, HOUSE PICKLES, BROWN BUTTER
SLOW COOKED LAMB SHOULDER, GARLIC LABNA, MINT, CORIANDER, CUCUMBER, ZHUG SAUCE
MALABI, COCONUT, BERRIES, ROSEWATER, PISTACHIO
BAKLAVA

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%)