



WWW BABYLON

FLORA

HOUSE MADE BREAD, ZA'ATAR BUTTER	6
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI	15
TRADITIONAL LENTIL KOFTE, AMBER, COS, 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	23
TABBOULEH, FREEKEH, PEPPERS, PARSLEY, GREEN TOMATOES, LEMON	14
FATTOUSH, KOHLRABI, FRIED PITA BREAD, QUKES, MELON, PURSLANE	18
GREEN RICE PILAV, CASHEW NUTS, BARBERRIES, FRIED ONIONS	18
TILBA HALOUMI, FRESH HONEY COMB, WILD HERB FLOWERS	26
TAGINE OF PUMPKIN, AFGHAN CARROTS, TOMATO, BABY LEEKS, FRIED KOHLRABI, PRESERVED LEMON	32

OCEAN

ROCK OYSTER, LABNA WHEY ICE, FINGER LIME	6EA
TARAMA, BOTTARGA, FENNEL POLLEN	16
YELLOWFIN TUNA, BEETROOT, BURNT ORANGE, AMBER, AMARANTH	36
KALAMAR DOLMA, STUFFED BABY CALAMARI, FISH, RICE, PINE NUTS, CALAMARI JUS	27
CLARENCE RIVER OCTOPUS, WOOD GRILLED, CHICKPEAS, MUHAMMARA, YOGHURT	38
LONG LINE NEW ZEALAND SNAPPER, ROASTED, MATBUCHA, SUMAC TAHINI, DUKKAH	49

FAUNA

GRILLED LAMB'S TONGUE, HARISSA, EZME SALSA, TURKISH CHILLI	25
SHISH TAWOOK, WOOD FIRED CHICKEN SKEWERS, KISIR, TOMATO, YOGHURT	31
ALI NAZIK, LAMB & PISTACHIO KEBAB, SMOKED EGGPLANT, LABNA, SUMAC ONIONS	34
LAHAM MESHWI, WOOD GRILLED LAMB RUMP SKEWER, HUMMUS, GRILLED TOMATO	38
WHOLE WOOD FIRED CHICKEN, TOUM, HOUSE PICKLES, BROWN BUTTER	58
WAGYU BEEF, LIMA BEAN & TAHINI PUREE, PEPPER BERRY JUS, KOHLRABI & LEEK	75
SLOW COOKED LAMB SHOULDER, GARLIC LABNA, ZHUG SAUCE, LAMB JUS	85

SWEET

MALABI, TAHINI, DATES, SAFFRON SYRUP, ORANGE	17
CHOCOLATE TAHINI, CARAMEL SPONGE, TURKISH COFFEE ICE CREAM	18
KUNEFE, GAZIANTEP PISTACHIO, MASTIC ICE CREAM, ROSE	26
BAKLAVA	5EA
TURKISH DELIGHT	4EA

TASTE

69^{PP} (MINIMUM 4)

HOUSE MADE BREAD, ZA'ATAR BUTTER
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI
TRADITIONAL LENTIL KOFTE, AMBER, COS, PICKLED CHILLI
YELLOWFIN TUNA, BEETROOT, BURNT ORANGE, AMBER, AMARANTH
TABBOULEH, FREEKEH, PEPPERS, PARSLEY, GREEN TOMATOES, LEMON
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY
WHOLE WOOD FIRED CHICKEN, TOUM, HOUSE PICKLES, BROWN BUTTER
CHOCOLATE TAHINI, CARAMEL SPONGE, TURKISH COFFEE ICE CREAM

PREMIUM TASTE

95^{PP} (MINIMUM 4)

HOUSE MADE BREAD, ZA'ATAR BUTTER
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI
TRADITIONAL LENTIL KOFTE, AMBER, COS, PICKLED CHILLI
YELLOWFIN TUNA, BEETROOT, BURNT ORANGE, AMBER, AMARANTH
TABBOULEH, FREEKEH, PEPPERS, PARSLEY, GREEN TOMATOES, LEMON
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY
LONG LINE NEW ZEALAND SNAPPER, ROASTED, MATBUCHA, SUMAC TAHINI, DUKKAH
SHISH TAWOOK, WOOD FIRED CHICKEN SKEWERS, KISIR, TOMATO, YOGHURT
SLOW COOKED LAMB SHOULDER, GARLIC LABNA, ZHUG SAUCE, LAMB JUS
MALABI, TAHINI, DATES, SAFFRON SYRUP, ORANGE
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 (0.58%), american express (1.60%)