



# WWW BABYLON

## FLORA

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| HOUSE MADE TURKISH BREAD, ZA'ATAR SMOKED BUTTER                      | 8  |
| HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI                         | 16 |
| BABAGANOUSH, FENNEL POLLEN, POMEGRANATE                              | 17 |
| BEETROOT & CHICKPEA, CHILLI YOGHURT, WALNUTS, FETA                   | 19 |
| GREEN TOMATO TABBOULEH, FREEKEH, VEGETABLE LEMON DRESSING            | 18 |
| FATTOUSH SALAD, CELERIAC, MELON, PURSLANE                            | 19 |
| SPICED FRIED CAULIFLOWER, RAS EL HANOUT, BLACK TAHINI, ALMOND        | 19 |
| WOOD FIRED BROCCOLINI & KALE, MUHAMMARA, ALEPPO CHILLI, CORIANDER    | 24 |
| WOOD ROASTED CARROTS, HARISSA TARATOR, WALNUTS, POMEGRANATE MOLASSES | 18 |
| JERSEY COWS TILBA HALOUMI, FRESH HONEY COMB, WILD HERB FLOWERS       | 29 |
| BAKED RICE PILAV, CUMIN, CASHEW NUTS, PEAS, FRIED ONIONS             | 18 |

## OCEAN

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| ROCK OYSTER, LABNA WHEY ICE, FINGER LIME                            | 6EA |
| KINGFISH NAYYEH, AMBER, LIME, MINT, POMEGRANATE, BLACK RICE         | 36  |
| WOOD GRILLED MARINATED SQUID, MUHAMMARA, YOGHURT, DILL, LIME        | 32  |
| YAMBA PRAWNS, HARISSA, RAKI, SOFT HERBS                             | 36  |
| PEKMEZ GLAZED OCTOPUS, WOOD GRILLED, SWEET & SOUR FENNEL            | 45  |
| PAN ROASTED AQUINA MURRAY COD, MUSSELS, TOMATO, PICKLED QUKES, DILL | 58  |

## FAUNA

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|---|----|
| SHISH TAWOOK, WOOD GRILLED CHICKEN, KISIR, TOMATO, GARLIC LABNA               | 38 |
| ALI NAZIK, LAMB & PISTACHIO KEBAB, SMOKED EGGPLANT, SUMAC ONIONS              | 39 |
| LAHAM MESHWI, WOOD GRILLED LAMB RUMP SKEWERS, BADINJAN, EZME                  | 48 |
| WHOLE WOOD ROASTED CHICKEN, CHERMOULA, PRESERVED LEMON, PICKLES, BROWN BUTTER | 58 |
| ANGUS BEEF, HÜNKAR BEĞENDI STYLE, ISOT BUTTER, PICKLED RADISH                 | 58 |
| SLOW COOKED LAMB SHOULDER, GARLIC LABNA, ZHUG SAUCE, LAMB JUS                 | 98 |

## SWEET

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| CHOCOLATE TAHINI, CARAMEL SPONGE, SESAME, TURKISH COFFEE ICE CREAM  | 19  |
| ASHTA CRÈME CARAMEL, SAFFRON, CARDAMON, HALVA   | 18  |
| KUNEFÉ, GAZIANTEP PISTACHIO, MASTIC ICE CREAM, ROSE   | 27  |
| BAKLAVA   | 6EA |
| TURKISH DELIGHT   | 5EA |
| BASBOUSA, ORANGE AND ALMOND CAKE  | 6EA |
| HOMEMADE ICE CREAM - CHOOSE YOUR FLAVOUR<br><i>Halva, dark chocolate, mastic, turkish coffee, vanilla, mandarin sorbet, pistachio</i> | 6EA |

## TASTE

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|---|
| 85 <sup>PP</sup> (MINIMUM 4)  |
| HOUSE MADE TURKISH BREAD, ZA'ATAR SMOKED BUTTER                               |
| HUMMUS, MACADAMIA, DUKKAH, OLIVE OIL, LEBLEBI                                 |
| BABAGANOUSH, FENNEL POLLEN, POMEGRANATE                                       |
| JERSEY COWS TILBA HALOUMI, FRESH HONEY COMB, WILD HERB FLOWERS                |
| YAMBA PRAWNS, HARISSA, RAKI, SOFT HERBS                                       |
| FATTOUSH SALAD, CELERIAC, MELON, PURSLANE                                     |
| SPICED FRIED CAULIFLOWER, RAS EL HANOUT, BLACK TAHINI, ALMOND                 |
| WHOLE WOOD ROASTED CHICKEN, CHERMOULA, PRESERVED LEMON, PICKLES, BROWN BUTTER |
| CHOCOLATE TAHINI, CARAMEL SPONGE, SESAME, TURKISH COFFEE ICE CREAM            |

## PREMIUM TASTE

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| 110 <sup>PP</sup> (MINIMUM 4)                                      |
| HOUSE MADE TURKISH BREAD, ZA'ATAR SMOKED BUTTER                    |
| HUMMUS, MACADAMIA, DUKKAH, OLIVE OIL, LEBLEBI                      |
| BABAGANOUSH, FENNEL POLLEN, POMEGRANATE                            |
| KINGFISH NAYYEH, AMBER, LIME, MINT, POMEGRANATE, BLACK RICE        |
| JERSEY COWS TILBA HALOUMI, FRESH HONEY COMB, WILD HERB FLOWERS     |
| GREEN TOMATO TABBOULEH, FREEKEH, VEGETABLE LEMON DRESSING          |
| SPICED FRIED CAULIFLOWER, RAS EL HANOUT, BLACK TAHINI, ALMOND      |
| SHISH TAWOOK, WOOD GRILLED CHICKEN, KISIR, TOMATO, GARLIC LABNA    |
| SLOW COOKED LAMB SHOULDER, GARLIC LABNA, ZHUG SAUCE, LAMB JUS      |
| CHOCOLATE TAHINI, CARAMEL SPONGE, SESAME, TURKISH COFFEE ICE CREAM |
| 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, meat is certified halal, cakeage fees apply to all cakes brought into the venue, surcharges apply to all visa and mastercard transactions (0.591%), American express (1.60%). A 10% surcharge applies on Sundays and 15% on public holidays.