



WWW BABYLON

FLORA

HOUSE MADE TURKISH BREAD, ZA'ATAR SMOKED BUTTER	9
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI	18
BABAGANOUSH, FENNEL POLLEN, POMEGRANATE	19
BEETROOT & CHICKPEA, CHILLI YOGHURT, WALNUTS, FETA	20
APRICOT & CAULIFLOWER TABBOULEH, ALMONDS, PARSLEY, LEMON DRESSING	19
FATTOUSH SALAD, RADISH, MELON, QUKES, TOMATO, MINT	20
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, BLACK TAHINI, ALMOND	20
GREEN BEAN FASULYE, TOMATO, PEPPERS, PARSLEY	21
WOOD FIRED CABBAGE KEBAB, MUHAMMARA, ALEPPO CHILLI, CORIANDER, LEMON	26
JERSEY COWS TILBA HALOUMI, LOCAL HONEY, FIG JAM, VIOLA	30
BAKED RICE PILAV, SPICES, BARBERRY, CASHEW, PEAS	19

OCEAN

ROCK OYSTER, LABNA WHEY ICE, FINGER LIME	7EA
KINGFISH NAYYEH, AMBER, LIME, MINT, POMEGRANATE, BLACK RICE	38
WOOD GRILLED MARINATED SQUID, MUHAMMARA, YOGHURT, DILL, LIME	33
YAMBA PRAWNS, HARISSA, RAKI, SOFT HERBS, BOTTARGA	38
PEKMEZ GLAZED OCTOPUS, WOOD GRILLED, OLIVES, PINE NUTS, SWEET & SOUR FENNEL	45
PAN ROASTED AQUNA MURRAY COD, SALATET MALFOUF	59

FAUNA

SHISH TAWOOK, WOOD GRILLED CHICKEN, KISIR, TOMATO, GARLIC LABNA	39
ALI NAZIK, LAMB & PISTACHIO KEBAB, SMOKED EGGPLANT, SUMAC ONIONS	40
TURKISH COFFEE CURED & ROASTED DUCK, LEEK, POMEGRANATE, CORIANDER, FESENJĀN SAUCE	47
ROASTED FENUGREEK SPICED LAMB RUMP, BADINJAN, EZME	49
WHOLE WOOD ROASTED CHICKEN, CHERMOULA, PRESERVED LEMON, PICKLES, BROWN BUTTER	59
ANGUS BEEF, HÜNKAR BEĞENDI STYLE, ISOT BUTTER, PICKLED RADISH	62
SLOW COOKED LAMB SHOULDER, GARLIC LABNA, ZHUG SAUCE, LAMB JUS	99

SWEET

CHOCOLATE TAHINI, CARAMEL SPONGE, SESAME, TURKISH COFFEE ICE CREAM	19
BAKLAVA CHEESECAKE, PISTACHIO, COFFEE TUILLE	18
TAHINI CRÈME BRÛLÉE	18
KÛNEFE, GAZIANTEP PISTACHIO, MASTIC ICE CREAM, ROSE	27
BAKLAVA	7EA
TURKISH DELIGHT	6EA
BASBOUSA, ORANGE AND ALMOND CAKE	7EA
HOMEMADE ICE CREAM - CHOOSE YOUR FLAVOUR <i>Halva, dark chocolate, mastic, Turkish coffee, vanilla, mandarin sorbet, pistachio</i>	7EA

TASTE

89 ^{PP} (MINIMUM 4)
HOUSE MADE TURKISH BREAD, ZA'ATAR SMOKED BUTTER
HUMMUS, MACADAMIA, DUKKAH, OLIVE OIL, LEBLEBI
BABAGANOUSH, FENNEL POLLEN, POMEGRANATE
JERSEY COWS TILBA HALOUMI, LOCAL HONEY, FIG JAM, VIOLA
YAMBA PRAWNS, HARISSA, RAKI, SOFT HERBS, BOTTARGA
FATTOUSH SALAD, RADISH, MELON, QUKES, TOMATO, MINT
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

115 ^{PP} (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, LOCAL HONEY, FIG JAM, VIOLA
APRICOT & CAULIFLOWER TABBOULEH, ALMONDS, PARSLEY, 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.