

# LATE NIGHT MENU

HUMMUS, MACADAMIA, DUKKAH, OLIVE OIL, LEBLEBI (GF, DF, VEGAN)	18
CRISPY CALAMARI, ALEPPO CHILLI & SUMAC SALT, TOUM	22
TIGER PRAWN SKEWERS, HARISSA, LEMON	30
PAN FRIED HALOUMI, RED GRAPES, HONEY & OREGANO (GF, V)	19
HOMEMADE FALAFEL, TAHINI SAUCE, DUKKAH, LEMON (GF, DF, VEGAN)	17
LAMB KOFTE, ISKENDER SAUCE, HERB YOGHURT	18
CRISPY CHICKEN WINGS, BAHARAT SPICE, HARISSA LABNA (GF)	20
BATATTA HARRA, FRIED POTATOES, LEMON HARISSA, TOUM (GF ,DF, VEG)	18
SPINACH & FETA GOZLEME (V)	21
LAMB GOZLEME, GARLIC LABNA, ISKENDER SAUCE, PARSLEY	23
SPICED POTATO & KASSERI CHEESE GOZLEME	21

*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 (0.591%) American express (1.60%).  
A 10% surcharge applies on Sundays and 15% on public holidays.*

BABYLON