

BABEL

SALAD

watermelon, assorted tomatoes <i>lemon and pomegranate dressing</i>	18
char-roast cauliflower salad <i>chickpeas, dates, cumin and lime</i>	15
fattoush salad <i>datterini tomatoes, fresh zataar and mint</i>	14
fig and hazelnut salad <i>rocca & mustard dressing</i>	18

COLD MEZZE

babel hummus <i>creamy chickpeas, tahini</i>	12
zucchini baba ghanoush <i>with toasted pine seeds</i>	12
creamy hummus, fig, fried onion <i>pomegranate dressing</i>	15
muhammara <i>roasted red peppers and walnut dip</i>	12
smokey aubergine mutable <i>tahini, parsley and lemon</i>	12
traditional rolled grape leaves <i>rice, vegetables, lemon juice and olive oil</i>	12

MIDDLE
EASTERN
FLAVORS

all vegan!

HOT MEZZE

falafel <i>shattah tahini sauce</i>	12
roast butternut <i>braised cannellini, datterini tomatoes</i>	12
walnut <i>chili, tomato, purple basil, lemon</i>	12
roast carrots <i>cumin, orange, dukkah</i>	6
boiled seasonal greens <i>olive oil, lemon</i>	6
Patata harra <i>turmeric potatoes, chili, lime, coriander</i>	6
bulgur pilaf <i>green peppers, dry apricots, roast pistachio</i>	6
sweet potato fries <i>spiced cumin oil, chili salt</i>	8
spaghetti <i>beluga lentil bolognese</i>	22
rigatoni <i>tomato, capers, taggiascaolives, garlic</i>	22

SWEETS

kalte lust <i>sorbets and ice cream</i>	6
assorted fresh fruits and berries in season	18