

GLOSSARY

ALI NAZIK TURKISH DISH OF SMOKED, SPICED EGGPLANT WHICH HAS BEEN GRILLED AND PUREED, TOPPED WITH CUBES OF MARINATED SAUTÉED LAMB

BADINJAN SPICED, SAUTÉED EGGPLANT

BAHARAT MEDITERRANEAN DRY SPICE BLEND MADE WITH BLACK PEPPER, CARDAMOM, CLOVES, CORIANDER, CUMIN, GINGER, NUTMEG, PAPRIKA, SAFFRON AND TURMERIC

DUKKAH MIDDLE EASTERN DRY CONDIMENT MADE WITH NUTS, HERBS AND SPICES AND SERVED AS A DIP OR TOPPING

FATTOUSH MEDITERRANEAN SALAD OF FRIED BREAD AND FRESH VEGETABLES

HARISSA MOROCCAN HOT AND AROMATIC PASTE THAT CONSISTS MAINLY OF PEPPERS, GARLIC, LEMON JUICE, PAPRIKA, CUMIN, CORIANDER AND CARAWAY SEEDS.

HÜNKAR BEĞENDİ ‘SULTAN’S DELIGHT’, A TURKISH DISH OF GRILLED EGGPLANT AND BEEF, OR SOMETIMES LAMB

KISIR TURKISH BULGUR WHEAT SALAD, SIMILAR TO TABBOULEH

LABNEH (LABNA) FRESH CREAMY-TEXTURED CHEESE MADE FROM STRAINED YOGHURT

LEBLEBI ROASTED OR FRIED CHICKPEAS SERVED AS A SNACK, SEASONED WITH SALT OR SPICES

MANTI TURKISH VERSION OF DUMPLINGS THAT CONSISTS OF SMALL DOUGH POCKETS FILLED WITH ONION, SPICES AND CHOICE OF MEAT (LAMB).

MATBUCHA CLASSIC JEWISH-MOROCCAN DIP MADE WITH TOMATOES, RED PEPPERS, GARLIC AND CHILI

MUHALLABIA MIDDLE EASTERN RICE PUDDING DESSERT MADE WITH RICE, SUGAR, MILK AND RICE FLOUR

MUHAMMARA SPICY DIP WITH A SIMILAR TEXTURE TO HUMMUS, MADE WITH RED PEPPERS, WALNUTS, POMEGRANATE MOLASSES AND BREADCRUMBS

PUL BIBER A TYPE OF CAPSICUM OR PEPPER DRIED AND USED AS A SPICE SIMILAR TO PAPRIKA; ALSO KNOWN AS ‘HALABY’ OR ‘ALEPPO’ PEPPER

RAS EL HANOUT DRIED SPICE MIXTURE OF OVER A DOZEN SPICES, MOST COMMONLY CARDAMOM, CUMIN, CINNAMON, NUTMEG, ALLSPICE, DRY GINGER, CHILI PEPPERS, PAPRIKA, DRY TURMERIC AND OTHERS; THE NAME COMES FROM ARABIC AND MEANS ‘HEAD OF THE SHOP’ OR ‘BEST AVAILABLE’

SHISH TAWOOK MARINATED CHICKEN SHISH KEBAB

SUJUK SPICY TURKISH BEEF SAUSAGE

TARAMA THE SALTED, CURED ROE OF COD, CARP OR GREY MULLET

ZA'ATAR SPICE MIXTURE MADE FROM SAVOURY DRIED HERBS INCLUDING OREGANO, THYME AND MARJORAM MIXED WITH SUMAC, SESAME SEEDS, SALT AND ADDITIONAL SPICES

ZHUG YEMENI HOT SAUCE MADE FROM HOT GREEN PEPPERS SEASONED WITH CORIANDER, GARLIC, SALT, BLACK CUMIN AND VARIOUS SPICES AND BLENDED TOGETHER WITH OLIVE OIL

BABYLON KITCHEN STATEMENT & PROVIDORES

THE KITCHEN TEAM AT BABYLON ARE PASSIONATE ABOUT BRINGING YOU AMAZING LEVANTINE-INSPIRED FOOD COOKED IN THE TRADITIONAL STYLE OVER OPEN FIRE AND HOT CHARCOAL. WE BELIEVE A HUGE PART OF WHAT GIVES THIS CUISINE ITS ENDURING APPEAL IS THE LONGSTANDING TRADITION OF USING INGREDIENTS SOURCED FROM LOCAL GROWERS, PRODUCERS AND FARMERS’ MARKETS (PAZARI). WE HAVE ADOPTED THE SAME APPROACH AT BABYLON AND HAVE PARTNERED WITH SOME OUTSTANDING LOCAL AND REGIONAL PROVIDORES:

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, can cater to halal, banquet menus are required to be served for all guests at the table, dietary requirements can be catered on the day, cakeage fees apply to all cakes brought into the venue, surcharges apply to all card payments. A 10% surcharge applies on Sundays and 15% on public holidays.

MEZE

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER	12
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI	16
CACIK, YOGHURT, CUCUMBER, DILL, MINT, OLIVE OIL, SUMAC	16
TARAMASALATA, OLIVE OIL, DILL, SALMON ROE	16
ABROLHOS SCALLOP, CHIPOTLE BUTTER, TARAMA, SALMON CAVIAR, CRUMB	13EA
PACIFIC OYSTERS, LEMON, LABNEH WHEY DRESSING, FINGER LIME	6EA
CRETAN EZME, FETA, APRICOTS, ALMONDS, HONEY, DILL	18

FLORA

TRADITIONAL LENTIL KOFTE, POMEGRANATE, CORIANDER, WHITE COS, LEMON	22
SMOKED EGGPLANT SALAD, WOOD FIRED CAPSICUM, POMEGRANATE, PARSLEY	18
PAN FRIED HALLOUMI, LOCALLY SOURCED HONEY, FIG JAM, WILD HERB FLOWERS, PERSIMMON	28
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY	21
APRICOT & CAULIFLOWER TABBOULEH, ALMONDS, PARSLEY, LEMON DRESSING	21
WOOD FIRED CABBAGE KEBAB, EZME, ZA'ATAR TAHINI, CORIANDER	24
WOOD FIRED BROCCOLINI & KALE, MUHAMMARA, ALEPPO CHILLI, CORIANDER, SAFFRON, LEMON	24
FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD, QUKES, MELON, PARSLEY, MINT YOGHURT	21
SOGAN DOLMA, STUFFED RICE, WALNUTS, DILL, SUMAC, POMEGRANATE, GARLIC YOGHURT	22

OCEAN

CURED SALMON, ZA'ATAR CREME FRAICHE DRESSING, CAVIAR, DILL, FINGER LIME	34
WOOD GRILLED MARINATED SQUID, MUHAMMARA, YOGHURT, DILL, LIME	33
WOOD FIRED OCTOPUS, SUJUK, CHICKPEA PUREE, SESAME, CHERMOULA YOGHURT, PAPRIKA OIL, DILL	42
PRAWNS, SUJUK, YELLOW SPLIT PEA, BISQUE, LEMON, CHILLI BUTTER, DILL	48
SWORDFISH SHISH KEBAB, CHERMOULA, ALMONDS, SAYADIEH RICE	53

FAUNA

SHISH TAWOOK, WOOD FIRED CHICKEN SKEWERS, KISIR, TOMATO, GARLIC YOGHURT	40
ALI NAZIK, LAMB AND PISTACHIO KEBAB, SMOKED EGGPLANT, LABNEH, SUMAC ONIONS	42
TURKISH COFFEE CURED & WOOD ROASTED DUCK, LEEK, POMEGRANATE, FESENJAN SAUCE	49
MANTI, SLOW COOKED LAMB, DUMPLINGS, YOGHURT, MINT, CHILLI BUTTER	41
WHOLE WOOD ROASTED CHICKEN, PRESERVED LEMON, YOGHURT, HOUSE PICKLES, BROWN BUTTER	65
WOOD FIRED ANGUS BEEF, HUNKAR BEGENDI STYLE, CHILLI BUTTER, PICKLED RADISH	68
SLOW COOKED LAMB, GARLIC LABNEH, CARROTS, BLACK GARLIC, HOT HONEY	58

TASTE

89 ^{PP} (MINIMUM 2)
HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI
TRADITIONAL LENTIL KOFTE, POMEGRANATE, CORIANDER, WHITE COS, LEMON
CURED SALMON, ZA'ATAR CREME FRAICHE DRESSING, CAVIAR, DILL, FINGER LIME
PAN FRIED HALLOUMI, LOCALLY SOURCED HONEY,FIG JAM, WILD HERB FLOWERS, PERSIMMON
FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD, QUKES, MELON, PARSLEY, MINT YOGHURT
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY
WOOD ROASTED CHICKEN, PRESERVED LEMON, YOGHURT, HOUSE PICKLES, BROWN BUTTER
BAKLAVA CHEESECAKE, WALNUT CRUMBLE, HONEY, FILO PASTRY, PISTACHIO

PREMIUM TASTE

99 ^{PP} (MINIMUM 2)
HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI
TRADITIONAL LENTIL KOFTE, POMEGRANATE, CORIANDER, WHITE COS, LEMON
PRAWNS, SUJUK, YELLOW SPLIT PEA, BISQUE, LEMON, CHILLI BUTTER, DILL
PAN FRIED HALLOUMI,LOCALLY SOURCED HONEY,FIG JAM, WILD HERB FLOWERS, PERSIMMON
FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD, QUKES, MELON, PARSLEY, MINT YOGHURT
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY
WOOD FIRED ANGUS BEEF, HUNKAR BEGENDI STYLE, CHILLI BUTTER, PICKLED RADISH
CHOCOLATE TAHINI, CARAMEL SPONGE, SESAME, TURKISH COFFEE ICE CREAM

DELUXE TASTE

109 ^{PP} (MINIMUM 2)
HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI
TRADITIONAL LENTIL KOFTE, POMEGRANATE, CORIANDER, WHITE COS, LEMON
ABROLHOS SCALLOP, CHIPOTLE BUTTER, TARAMA, CAVIAR, CRUMB
PAN FRIED HALLOUMI,LOCALLY SOURCED HONEY,FIG JAM, WILD HERB FLOWERS, PERSIMMON
APRICOT & CAULIFLOWER TABBOULEH, ALMONDS, PARSLEY, LEMON DRESSING
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY
SWORDFISH SHISH KEBAB, CHERMOULA, ALMONDS, SAYADIYEH RICE
SHISH TAWOOK, WOOD FIRED CHICKEN SKEWERS, KISIR, TOMATO, GARLIC YOGHURT
SLOW COOKED LAMB, GARLIC LABNEH, CARROTS, BLACK GARLIC, HOT HONEY
KATAIFI NEST, PISTACHIO CREAM, RHUBARB COMPOTE