

# بابل Babel

## GRILL HOUSE

*"Indulge in Authentic Middle Eastern  
Cuisine in the Heart of London"*

À LA CART



Food allergies and intolerances:

Please speak to our staff if you want to know about our ingredients. We can't guarantee our dishes are allergen free. Olives may contain stones and fish may contain bones. all dish are 100% Halal for vegetarian and gluten free dish please speak to our staff.

A discretionary 12.5% service charge will be added to your bill

## Cold Mezza

### Hummus -V-

£7.95

Chickpea puree with sesame paste, garlic, lemon juice, topped with chickpeas and parsley, drizzled with extra virgin olive oil, served with flat bread

Allergens: Sesame, Gluten (Wheat)

### Labneh -V-

£7.50

Traditionally made creamy soft cheese made from strained yogurt, drizzled with extra virgin olive oil and sprinkled with dried mint, served with flat bread

Allergens: Milk

### Tabbouleh -V-

£7.95

With finely chopped fresh parsley, tomato, dried mint, onion, bulgur, fresh lemon and extra virgin olive oil dressing

Allergens: Gluten (Wheat)

### Hummus Beiruty -V-

£8.25

Chickpea puree with sesame paste, garlic, lemon juice, parsley and green chili topped with chickpeas and extra virgin olive oil, served with flat bread

Allergens: Sesame

### Moutabal Baba Ghanouj -V-

£8.95

Grilled aubergine mixed with sesame paste (Tahini), fresh lemon juice topped with sumac and extra virgin olive oil, served with flat bread

Allergens: Sesame

### Wark Inab B'zeit -V-

£8.50

Vines leaves rolled with a mix of rice, chopped tomato, parsley, mint and onion, slow cooked with lemon and olive oil

### Moussaka starter -V-

£8.95

Fried aubergine cubes oven baked with chickpeas, rich tomato puree, onion, garlic and black pepper served with flat bread



Hummus



Halloumi Meshwi

## Hot Mezza

### Falafel -V-

£8.50

Fried crispy croquettes made with chickpeas, fava beans, onion, fresh coriander, garlic and fine herbs

Allergens: Sulphites, Sesame

### Foul Moudamas -V-

£8.95

Healthy and delicious Mediterranean dish made with broad beans, crushed garlic, cumin, fresh lemon juice and extra virgin olive oil, topped with cooked chickpeas and parsley served with bread

### Batata Harra -V-

£8.50

Spicy potato cubes packed with rich flavours of garlic, fresh coriander, green chili and a splash of lemon juice,

### Halloumi Meshwi -V-

£8.50

Halloumi cheese, served with fresh tomato and cucumber

Allergens: Milk

### Jawaneh

£8.95

Juicy char-grilled chicken wings marinated with lemon, garlic and herbs, served with Babel garlic sauce

### Chicken Liver

£8.95

Specially marinated veal liver pan-fried with lemon, chilli and garlic

### Kibbeh

£8.95

Made with minced lamb, cracked wheat bulgur, fine spices and ground cinnamon, deliciously stuffed with sautéed onion, lean ground lamb meat and pine nuts

Allergens: Milk, Gluten (Wheat)

### Soujok

£8.95

Lebanese spicy sausages handmade by our skilled butchers, sautéed with tomato and fresh lemon juice served with flat bread

### Samaka Harra

£11.95

Seabass fillet served with delicious spicy ratatouille of onion, garlic, mixed peppers, green chili, tomato and a splash of lemon juice, garnished with coriander.

Allergens: Fish



Falafel



Jawaneh



Kibbeh

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## Cold Mezza Platter

For Two £23.95

Hummus - Moutabal Baba Ghanouj  
Tabbouleh - Wark Inab B'zeit

## Hot Mezza Platter

For Two £25.95

Falafel - Batata Harra  
Jawaneh - Fatayer B'sabaneKh

## Salads

### Cucumber Salad with Yogurt -V- £6.95

Natural yogurt topped with finely chopped cucumber and sprinkled with dried mint

Allergens: Milk

### Spicy Lebanese Salad -V- £6.95

Lettuce, tomato, cucumber, parsley, onion, mixed bell pepper, chopped green chili, fresh thyme, dried mint, sumac, lemon and extra olive oil dressing

### Fattoush Salad -V- £6.95

Lettuce, tomato, cucumber, dried mint, onion, radish, mixed bell pepper, fresh thyme, sumac, crispy Lebanese bread, lemon, vinegar, pomegranate molasses and extra olive oil dressing

Allergens: Gluten (Wheat)

### Tomato and Onion Salad -V- £6.95

Sliced Tomato, onion and extra olive oil dressing



Fattoush Salad



Babel Arayes



Fatayer B'sabaneKh



Fikbeh

## Bakery and Pastry

### Fatayer B'sabaneKh £8.95

Lebanese pastry filled with spinach, onion, lemon juice, olive oil, sumac and pine nuts, served

Allergens: Gluten (Wheat)

### Babel Kalaj £8.95

Char-grilled crispy flat Lebanese bread stuffed with thinly sliced halloumi cheese, thyme and extra virgin olive oil

Allergens: Milk, Gluten (Wheat)

### Babel Arayes £8.95

Char-grilled crispy flat Lebanese bread stuffed with seasoned minced lamb, onion, chopped parsley and herbs served with lemon wedges

Allergens: Gluten (Wheat)

### Sambousek Cheese £8.95

Deep fried pastries filled with feta cheese and thyme, served with sliced cucumber

Allergens: Milk, Gluten (Wheat)

### Sambousek Lamb £8.95

Deep fried pastries filled with mixture of ground meat, soft cheese, onion and toasted pine nuts

Allergens: Milk, Gluten (Wheat)

## Soups

### Lentil Soup £6.95

Simple yet hearty red lentil-based soup cooked with onions, garlic and cumin, served with crispy Lebanese bread and lemon wedges

Allergens: Gluten (Wheat)



Fatayer B'sabaneKh



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# Charcoal-Grilled & Main Courses

## Shish Taouk £16.95

Charcoal-grilled skewers of marinated hand-carved chicken cubes, with a side of garlic sauce, served with rice and salad

Allergens: Gluten (Wheat)



Shish Taouk



## Lahem Meshwi £18.95

Charcoal-grilled skewers of hand-carved tender lamb cubes, with grilled tomato, onion, parsley, served with rice and salad

Allergens: Gluten (Wheat)



Lahem Meshwi

## Kafta Meshwi £17.95

Charcoal-grilled skewers of seasoned minced lamb with onion and parsley, served with rice and salad

Allergens: Gluten (Wheat)



Kafta Meshwi

## Mixed Grills £21.95

Charcoal-grilled skewers of seasoned lamb Kafta, chicken Shish Taouk and tender lamb cubes with grilled tomato, onion parsley, sumac, and a side of garlic sauce, with rice and salad

Allergens: Gluten (Wheat)



Mixed Grills

## Kafta Khosh-Khash £19.95

Charcoal-grilled skewers of seasoned minced lamb, accompanied on spicy ratatouille, garnished with grilled, tomato, onion, parsley and sumac, served with rice and salad

Allergens: Gluten (Wheat)



Kafta Khosh-Khash

## Farrouj Meshwi £19.95

Charcoal-grilled boneless Chicken marinated with lemon, garlic and herbs with a side of garlic sauce, served with rice and salad

Allergens: Gluten (Wheat)



Farrouj Meshwi

## Lamb Chops £20.95

Charcoal-grilled tender lamb chops specially marinated with black pepper and thyme, served with rice and salad

Allergens: Gluten (Wheat)



Lamb Chops

## Lamb Shank £21.95

Lamb shanks with a mediterranean vegetables sauce and served with rice

Allergens: Gluten (Wheat)



Lamb Shank

## Moussaka Main -V- £16.95

Fried aubergine cubes oven baked with chickpeas, rich tomato puree, onion, garlic and black pepper, served with rice

Allergens: Gluten (Wheat)



Moussaka Main

## Veal Liver Main £13.95

Specially marinated veal liver pan-fried with lemon, chilli and garlic, served with flat bread

Allergens: Gluten (Wheat)



Veal Liver Main

## Sides

Skin on chips	£3.50
Saffron rice	£3.95
Lebanese Vermicelli Rice	£3.95
Rice with Minced Lamb	£4.95
Bread	£1.50



Shish Taouk

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# Babel Full Specials

Served with Lebanese bread  
containing Gluten (Wheat)

## Platter for One

(For 1 person) £26.95

A mixed selection of starters Hummus,  
Moutabal, Tabbouleh, Falafel with skewers  
of chicken shish and Baklawa

Allergens: Milk, Sesame, Nuts (Pistachio, Walnut,  
Cashew, Almond), Peanuts, Gluten (Wheat)

## Platter for Two

(For 2 person) £49.95

Starting with a mixed selection of starters  
Hummus, Moutabal, Tabbouleh, Falafel,  
moving on to Mixed Grills and char-grilled  
Chicken Wings on a bed of Rice served  
with chips finished with Baklawa

Allergens: Milk, Sesame, Nuts (Pistachio, Walnut,  
Cashew, Almond), Peanuts, Gluten (Wheat)

## Platter for Four

(For 4-5 person) £149.00

Starting with Hummus, Moutabal,  
Tabbouleh, Warak Inab, Falafel, Soujok,  
Batata Harra, Jawaneh, Lahem Meshwi,  
Shish Taouk, Kafta Meshwi and juicy char-  
grilled Chicken Wings on a bed of Rice  
served with Chips finished with Baklawa

Allergens: Milk, Sesame, Soya, Nuts (Pistachio, Walnut,  
Cashew, Almond), Peanuts, Gluten (Wheat), Celery



## Fish and Sea Food

### King Prawns

£21.95

Chargrilled king prawns with Mediterranean style  
marinade made from lemon and herbs, with  
Saffron rice and salad.

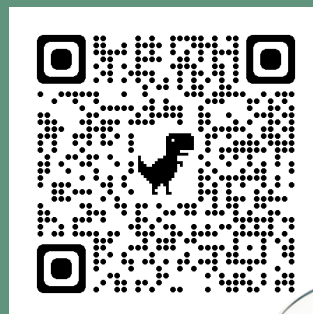
Allergens: Crustaceans, Soya, Fish, Sesame

### Grilled seabass

£21.95

Pan-fried fresh seabass filet with olive oil, cumin  
and lemon, served with fragrant Saffron rice and  
salad.

Allergens: Fish, Soya, Sesame



# FREE



IF YOU LOVE  
YOUR VISIT  
SO FAR...  
SCAN, REVIEW & GET A FREE TEA.



A discretionary 12.5% service charge will be added to your bill



# KIDS Menu

## Kids Chicken Shish Taouk £9.95

Thinly sliced roasted boneless chicken, marinated with lemon, garlic, cinnamon and cardamom, with rice and salad

Allergens: Gluten (Wheat)

## Kids Kafta Meshwi £9.95

Charcoal-grilled skewers of seasoned minced lamb with onion and parsley, with rice and salad

Allergens: Gluten (Wheat)

## Kids Wings and chips £9.95

Juicy char-grilled chicken wings

## Desserts

### Knefeh £6.95

Warm melted cheese covered with golden smooth semolina dough and rose water syrup

Allergens: Milk, Gluten (Wheat)

### Baklawa £6.95

Selection of miniature Lebanese style traditionally inspired pastries filled with nuts and syrup

Allergens: Milk, Sesame, Nuts (Pistachio, Walnut, Cashew, Almond), Peanuts, Gluten (Wheat)

### Rice Pudding £6.95

Traditional Lebanese rice pudding, topped with rosewater syrup and sprinkled with Cinnamon

Allergens: Milk, Nuts (Pistachio)

### Chocolate fondant £7.95

Chocolate cake with a gooey molten chocolate center topped with a chocolate fondue sauce

## Tea

Lebanese Tea £2.45

English Breakfast £2.45

Moroccan Mint tea £2.65

Chamomile Blossoms Tea £2.65

Green Tea £2.65

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## Drinks

Diet coke £2.95

Sprite £2.95

Fanta £2.95

Coke £2.95

Appletiser £2.95

Red bull £2.95

Still water £1.95

Sparkling water £1.95

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## Juices

Apple £3.95

Cranberry £3.95

Fresh Mango £4.95

Fresh Orange £4.95

Fresh Lemonade and mint £4.95

Ayran drink £3.95

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100%  
Non  
Alcoholic

## Dry Bar

### Sparkling Wine (Non Alcoholic)

#### Le Petit Béret Sparkling Rosé Sparkling Bottle 750ml £23

A light pinkish colour, with fine bubbles and an aroma of ripe red fruits like cherry and raspberry mixed with fine hints of brioche bread and fresh butter. The palette is charmed with its fruitiness, freshness and delicious flavours.

#### Dreamline Purple Touch Sparkling Bottle 750ml £27

A mystical sparkling celebratory drink bursting with tropical and floral notes. Perfect for those who love taking pictures for their Instagram profiles.

#### Premium 24Ct Gold Sparkling Bottle 750ml £100

A blend of Chardonnay and Macabeo grape varieties, which have been aged for three years in a cellar before dealcoholising. It has a creamy texture and aromas of citrus fruits with an undertone of floral notes. The natural bubbles are highlighted further by adding real, premium food grade edible, 24 karat gold flakes, creating a champagne like experience.

### Still Wine (Non Alcoholic)

#### Espora Cabernet Sauvignon Red Glass 175ml £6.50 Bottle 750ml £22

A sweet, fruity aroma with hints of Cabernet variety. It presents a fragrant bouquet, signalling its aromatic complexity. Among these the smell of mature red fruits stand out with final scent of coffee. The combination harmonised with subtle hints of oak.

#### Pierre Zero Chardonnay White Glass 175ml £6.50 Bottle 750ml £22

Bright gold yellow colour. On the nose, peach and white flowers aromas. On the palate, apricot, vanilla, honey notes, with richness balance and nice sweetness.



حلال  
HALAL

### Beers (Non Alcoholic)

#### Peroni Libera

crisp and refreshing alcohol-free beer crafted with passion and flair



£3.95

## Mocktails

### Classic mocktails +

#### Virgin Mojito £6.95

Fresh mint, sugar, lime served over crushed ice & soda water

#### Virgin Strawberry Mojito £6.95

Fresh mint, sugar, lime served over crushed ice & soda water

#### Virgin Passion Fruit Mojito £6.95

Fresh mint, sugar, lime served over crushed ice & soda water

#### Blue Virgin Mojito £6.95

Fresh mint, sugar, lime served over crushed ice & soda water

#### Red Bull Mocktail £6.95

Red Bull, Soda water, Lemon wedges & Mint

#### Virgin Campari-Politan £6.95

Cranberry, lime & mint





# بابل Babel

GRILL HOUSE



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