

**'BABS**

FOOD MENU

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FLAVOURS FROM  
THE EASTERN  
MEDITERRANEAN  
& BEYOND

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FOOD WE LOVE,

THAT WE HOPE YOU LOVE TOO.



'BABS was born from a longing to enjoy the foods and flavours we grew up with and to provide friends and family with a place to meet, feast and have fun. We are so proud to share our love of proper kebabs, quality shawarma and the joy of a real charcoal grill. We hope you enjoy it too and please ask us any questions about the menu or for our own recommendations!

## FROM THE 'BABS BAR

REFRESHING SIPS TO START YOUR MEAL

### APEROL SPRITZ 10

Prosecco topped up with Aperol and soda. The perfect aperitif

### GREEK MOJITO 11

CHOICE OF  
Metaxa brandy or Mastiha liqueur, mint, fresh limes, sugar, topped up with soda

### WATERMELON SUGAR 10.5

Malfy Gin, Limoncello, fresh lime juice and watermelon syrup. Topped up with lemonade.

## NIBBLES & DIPS

### OLIVES 4

Marinated and pitted mixed olives in basil and thyme

### MARINATED FETA CHEESE 6

Organic Greek Feta cheese, marinated in extra-virgin Greek olive oil and oregano

### DIPS & PITA BREAD 5.9

CHOICE OF:  
Ajvar Roast Pepper dip, Tzatziki, Sundried Tomato Hummus, Classic Hummus, Babaganoush, Tyrokafteri (spicy pepper & feta cheese dip)

### EXTRA BREAD 1.5

Artisan Pita bread or thin flatbread

### SHARING DIP PLATTER 19

A big tasting platter of all our dips

### FOUR DIP PLATTER 13

Try any four of our dips

MADE IN HOUSE

## LITTLE PLATES

### CHILLI BUTTER PRAWNS 12

Charcoal-grilled prawns in chilli butter, garlic, chopped tomatoes and fresh herbs

### RAVASAKI 8 (V)

Deep-fried chunky feta cheese stuffed in a filo coated with sesame seeds

### HUMMUS CHICKEN SHAWARMA 10

Spit-grilled & chopped free-range chicken, on a bed of lemony tahini & sun-dried tomato hummus. Drizzled with herby olive oil infused chickpeas & a dusting of smoked paprika; pita on the side

### HUMMUS LAMB SHAWARMA 11

Spit-grilled & thinly sliced lamb shawarma, on a bed of classic hummus and lemony tahini. Drizzled with herby extra virgin olive oil, infused chickpeas & pita on the side

### MED' VEG' HUMMUS SHAWARMA 10 (V) or (VEGAN)

Charcoal-grilled garlic-brushed sweet peppers, courgettes & aubergines, on a bed of lemony tahini & sundried tomato hummus. Drizzled with herby olive oil & infused chickpeas; served with pita on the side

### HUMMUS FALAFEL 9 (V) or (VEGAN)

Trio of house-made falafels on a bed of lemony tahini & sundried tomato hummus. Drizzled with herby olive oil infused chickpeas and a dusting of paprika; served with a pita on the side

## COUSCOUS & GRILL

Healthy

### CHARRED MED' VEG' COUSCOUS 13.5 (V) or (VEGAN)

Charred mediterranean veg served with beetroot infused pearl couscous, onions & sweet pickles & drizzled with feta & pomegranate seeds.

### LAMB COUSCOUS 21

Marinated Scotch grass fed lamb on a bed of beetroot infused pearl couscous, chargrilled Mediterranean veg, onions & sweet pickles & drizzled with feta & pomegranate seeds

### CHARGRILLED CHICKEN COUSCOUS 16

Charcoal-grilled mix of a chicken shish skewer & a chicken souvlaki skewer on a bed of beetroot infused pearl couscous, chargrilled mediterranean veg' onions & sweet pickles & drizzled with feta & pomegranate seeds

### CHARRED SEAFOOD COUSCOUS 20

Josper-charred skewers of king prawns with beetroot infused pearl couscous, chargrilled med' veg, grilled tender-stem broccoli, onions & sweet pickles & drizzled with feta & pomegranate seeds

## SHARING MEZZE PLATTERS

DIVE INTO A SELECTION OF CLASSIC DIPS WITH WARM PITAS AND OLIVES, FOLLOWED BY A FEAST OF CHARCOAL-GRILLED MEATS, VIBRANT VEGETABLES AND SIDE DISHES

### MEZZE PLATTER FOR TWO 24.95PP

A four dip & pitta platter to start; followed by a plate of four charcoal grilled skewers: one each of chicken shish, chicken souvlaki, lamb shish, and marinated king prawns. Accompanied by shawarma-topped hummus, grilled mediterranean vegetables and a choice of two side dishes

### MEZZE PLATTER FOR FOUR 24.95PP

A generous sharing platter featuring all our house dips and warm pitas, followed by sharing plates with two skewers each of: chicken shish, chicken souvlaki, lamb shish, and marinated king prawns. Accompanied by shawarma-topped hummus, grilled vegetables, and your choice of four side dishes

## BABS WRAPS

All of our wraps are served with a side of fries

### LAMB SHAWARMA WRAP 14.5

Spit-roasted Lebanese-style shawarma, made using selected lamb cuts, marinated in-house. Served in hot flatbread with kabees gherkins, red onions, sumac tahini, garlic mayo & house chilli sauce.

### CHICKEN GYROS WRAP 14.5

Spit-roasted and chopped free-range chicken, wrapped inside a Greek pita; cherry plum tomatoes, fresh sliced red onions and tzatziki

### BABS HALLOUMI WRAP 15

Lebanese-style fried halloumi, wrapped in a hot flatbread with shredded lettuce, ajvar, pickled cabbage and harissa mayo

### MED' VEG' GYROS WRAP 14.5 (V) or (VEGAN)

Charcoal-grilled & garlic-brushed sweet peppers, mushrooms & courgettes inside a Greek pita; with cherry plum tomatoes, onions and spicy mayo

### FALAFEL WRAP 14.5 (V) or (VEGAN)

House-made Falafel wrap with pickled cabbage, gherkins, lettuce and garlic mayo



## BURGERS

PREMIUM DRY-AGED BEEF BURGER PATTIES FROM BURGER SPECIALISTS BREAD MEATS BREAD

All of our burgers are served with a side of fries

### BABS CHEESEBURGER 14.9

Charcoal-grilled beef burger with American cheese, garlic mayo & onions

### SANTORINI BURGER 16.9

Charcoal-grilled beef burger topped with tzatziki, cherry plum tomatoes; stuffed with halloumi fries & garlic mayo

### AL BEIRUTI BURGER 17.9

Charcoal-grilled beef burger topped with thinly sliced lamb shawarma, red onions, Lebanese pickles, garlic mayo & chilli sauce

### BABS PLANTBURGER 14.9 (VEGAN)

Charcoal-grilled Moving Mountains plant based burger with smoked plant cheese, vegan harissa mayo, pickled cabbage & onions

## CHARCOAL GRILL

OUR ROBATA CHARCOAL GRILL SEARS OUR ETHICALLY-SOURCED PRODUCE, WHICH IS THEN FINISHED TO PERFECTION IN OUR JOSPER CHARCOAL-FIRED OVEN

### CHICKEN SHISH 16

Free range buttermilk chicken skewers, served on a bed of organic stock infused rice, grilled sweet peppers, charred cherry tomatoes and Turkish chilli, with pickled red cabbage and a side of smooth tomato & garlic sauce

### CHICKEN SOUVLAKI 15

Chargrilled, lightly marinated free-range chicken, served on top of a Greek pita; Served with tomatoes, fresh sliced onions, handful of chips and paprika dusted tzatziki

### LAMB SHISH 21

Marinated skewers of sustainable lamb, charcoal grilled and served on a bed of organic stock infused rice, grilled courgettes, charred cherry tomatoes and Turkish chilli, with pickled red cabbage and a side of fresh garlicky tzatziki

### LAMB SOUVLAKI 20.5

Marinated skewers of sustainable lamb, charcoal grilled and served on top of a Greek pita; drizzled with lemoni gyros sauce and served with tomatoes, fresh red onions, handful of chips and paprika dusted tzatziki

### CHEBABS 14.5

Beef mini koftes Balkan-style; charcoal-grilled and served with ajvar, tyrokafteri, parsley onion salad, grilled Turkish chilli & pickles; with grilled pita

### CHARGRILLED SCOTTISH SALMON 19

Sustainable Scottish salmon, infused, chargrilled and served on with charred tenderstem broccoli & triple cooked new potatoes; drizzled with lemoni Greek sauce

### LAMB ISKENDER 20

Marinated & grilled chunks of lamb leg fillet, on top of toasted pita bread bites dipped in marinara sauce; with garlic yogurt & grilled Turkish chilli

### SHAWARMA ISKENDER 16

Spit-grilled & thinly sliced Lebanese-style lamb shawarma, on top of toasted pita bread bites dipped in smooth marinara sauce, with garlic yogurt & grilled Turkish chilli; drizzled with chilli butter

## EXTRA TOPPINGS

ADD A FOLLOWING TO ANY DISH:

CHICKEN or LAMB SHAWARMA 5  
CHICKEN SKEWER 7 // LAMB SKEWER 11  
PRAWN SKEWER 7 // FALAFELS 5

### DIPS 2

Garlic mayo // Harissa mayo // Smooth marinara dip // House chilli sauce

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## SIDES

### **GARLIC PARM' FRIES 5.9**

Skin-on fried topped with garlic mayo and grated parm' cheese

### **SKINNY FRIES / POTATO CHIPS 4.9**

### **SKINNY GREEK FRIES 5.9**

Matchstick skinny fries topped with tzatziki and PDO feta cheese

### **HALLOUMI FRIES 6.9**

Halloumi sticks dipped in flour and za'atar; served with a spiced yoghurt dip

### **LAMB SHAWARMA FRIES 6.9**

Skin-on fries topped with thinly sliced lamb shawarma, garlic mayo and harissa chilli sauce

### **CHICKEN GYROS FRIES 6.9**

Skin-on fries topped with chicken gyros, garlic mayo and harissa chilli sauce

### **KOLOKYTHO KEFTEDES (COURGETTE FRITTERS) 7.4**

Crispy & fluffy courgette & crumbled feta cheese fritters with chopped spring onions & dill; served with spiced garlic yoghurt

### **GREEK SIDE SALAD 7**

Small side dish of Feta cheese, cucumbers, tomatoes, peppers, onions & herbs in a light dressing

### **ORGANIC CHICKEN STOCK BASMATI RICE 4.4**

Fluffy basmati rice infused with rich organic chicken stock

## DIPS 2

Garlic mayo // Harissa mayo //  
Smooth marinara dip // House chilli sauce



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