



Babouish

mediterranean small plates

MEZZA (Small Plates)

- Hummus** chick-pea paste, tahini, lemon juice 8
- Baba Ganoush** Roasted eggplant blended with Tahini, lemon juice, fresh garlic topped with pomegranate 9
- Lamb Ragu** Classic Hummus topped with well-seasoned ground lamb & pine nuts 14
- Sweet Tomato** Tomato reduction, cinnamon & orange blossom, topped with sesame seeds 8
- Falafel** Ground chickpeas, parsley, onions & peppers deep fried, served with tahini sauce 14
- Moroccan Olives** Marinated olives with harissa & orange zest 9
- Harissa & Apricot Wings** with spicy apricot glaze & harissa lebna 15
- Kibbeh** Wheat & meat crust stuffed with ground beef, pine nuts & sumac onions 15
- Dolma** filled with Egyptian rice & vegetables 15
- Beef Cigar** Phyllo pastry filled with seasoned ground beef & harissa 15
- Goat Cheese Cigar** Phyllo pastry filled with goat cheese & harissa 15
- Fattoush Salad** Greens, cucumber, tomato, radish, pita & feta cheese in sumac lime dressing 15
- Tabbouleh** Diced cucumbers, tomatoes, parsley & green onions with toasted crushed wheat & lemon juice 16
- Jarjeer & Date Salad** Baby Arugula, beets, gorgonzola, dates, toasted walnuts, orange honey vinaigrette 15

Babouish Mezza Platter Hummus, Baba Ganoush, Moroccan Olives, Falafel, Harissa Lebna & Sweet Tomato 25

MAIN (Large Plates)

- Chicken Kebab** Marinated with Spanish saffron, virgin olive oil, garlic cream & lemon juice 20
- Beef Tenderloin Kebab** Toasted with pomegranate reduction, onion jus & virgin olive oil 35
- Lamb Kofta Kebab** Served with rice & seasonal vegetables 26
- Preserved Lemon Chicken** Moroccan olives, potatoes & shallots 28
- Chicken Tefaya** Braised chicken with cinnamon, raisins, chickpeas & caramelized onions 28
- Apricot Lamb Couscous** Ras al hanout braised lamb with seasonal vegetables 39
- Roasted Salmon** Oven roasted salmon with preserved lemon tomato sauce & potatoes 35
- Grilled Lamb Rack** Braised lamb rack served with couscous & seasonal vegetables 39
- Shawarma Plate** Classic hummus topped with beef or chicken shawarma, pickles & olive oil *Beef 21 / Chicken 19*

DESSERTS

- Triple Chocolate** 15
- Baklava Dates** 14
- Orange Blossom Creme Brulee** 15



HOUSE MADE CRAFT COCKTAILS

Saffron Pine-Cardamom 12

Vodka infused with cardamom & roasted pineapple

Cucumber Delight 12

Gin, cucumber, lemon juice & crushed mint

Moroccan Old Fashioned 13

Ginger whiskey, saffron bitters & orange peel brulee

Blackberry Seduction 13

Coconut Rum, muddled blackberries, mint, twist of lime

Baboush Margarita 12

Tequila, orange marmalade, lime juice, orange wedge

Arabesque Oasis Sangria 12

Red wine, oranges, mixed fresh berries

Lebanese Night 12

Vodka, guava nectar, fresh strawberry & lime juice

DRINKS

Moroccan Hot Tea (Pot only) 6

Turkish Coffee 6

Soft Drinks 4

Flavored Iced Tea 4

HOOKAH

\$45 Maximum time 1½ hours

*Hookah without Entrees or Cocktails \$60
plus \$15 per additional occupied seats*

BABOUSH HOURS

Lunch	Dinner	Brunch
11 am - 3pm Daily	Sun - Thurs: 3pm - 10pm Fri - Sun: 3pm - Midnight	Sat- Sun: 11 am - 3pm

At Baboush we cook with several types of nuts, if you have any allergies, please let your server know.