



Babouish

mediterranean mezza & bar

MEZZA

- Hummus** chick-pea paste, tahini, lemon juice 5
- Baba Ghanoush** roasted eggplant, tahini & lemon juice, topped with pomegranate 7
- Beef Cigars** phyllo pastry filled with seasoned ground beef & harissa 15
- Goat Cheese Cigars** phyllo pastry filled with goat cheese & harissa 15
- Muhammara** roasted red pepper spread, walnuts & pomegranate molasses 7
- Kibbeh** saffron labneh & pomegranate molasses 8
- Dolma** filled with Egyptian rice & vegetables 13
- Harissa & Apricot Wings** with spicy apricot glaze & harissa labneh 17
- Lamb Ragu Hummus** crispy pita, saffron yogurt, pomegranate, micro greens, pickled onions, pine nuts 15
- Falafel** ground chick-peas, parsley, onion & peppers, served with tahini sauce 10

Mezza Platter

muhammara, hummus, baba ghanoush, falafel, Moroccan olives, harissa labneh 25

SALATA

- Tabbouleh** parsley, mint, cucumber, tomato, EVOO, fresh lemon juice 13
- Beet Salad** red beets, arugula, oranges, candied walnuts, goat cheese 15
- Greek Salad** Romaine lettuce, tomato, cucumber, green peppers, olives, oregano lemon vinaigrette, feta 14
- add chicken 5 | add shrimp 7 | add salmon 10

MAINS

- Baboush Kofta** grilled ground lamb & beef, shoestring potatoes, tomato sauce, harissa labneh, pomegranate, pistachios, basmati rice 19
- Preserved Lemon Chicken** fingerling potatoes, olives, shallots 19
- Grilled Salmon** lemon herbed salmon, basmati rice, seasonal grilled vegetables 22
- Apricot Lamb Couscous** ras al hanout braised lamb with seasonal vegetables 35
- Grilled Lamb Rack** braised lamb rack served with couscous & vegetables 39
- Beef Tenderloin Kebab** toasted with pomegranate reduction, onion jus, virgin olive oil 35
- Chicken Kebab** marinated with Spanish saffron, virgin olive oil, garlic cream & lemon juice 20
- Shawarma Bowl (Chicken / Beef)** hummus, crispy pita, garbanzo, saffron yogurt, pomegranate 19 / 21
- Short Ribs** tamarind dime glaze, shoestring potatoes 28
- Vegetable Couscous** tomato, carrots, zucchini, fennel, raisins 22

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



DESSERT

Baklava Bowl *homemade baklava, rose water honey, crème anglaise, Turkish cotton candy, whipped marscapone cheese, ice cream* 19

Triple Chocolate Cake 15

Orange Blossom Crème Brûlée 14

Baklava & Stuffed Dates 14

LEMONADES

Classic Lemonade 5

Peach Lemonade 7

Pomegranate Lemonade 6

Blackberry Lemonade 7

Strawberry Lemonade 7

Cucumber Mint Lemonade 6

BEVERAGES

Iced Tea 3.5

Espresso 4.5

Cappuccino 5

Latte 5

Americano 4.5

Turkish Coffee 4.5

Moroccan Mint Tea Pot 8

Soft Drink 3.5

MOCKTAILS

Cucumber Mint Mojito 8

Pomegranate Mojito 9

Blackberry Mojito 10

Blood Orange Mule 9

BEER

Almaza 7

IPA 7

Shiner 7

Blue Moon 6

Stella 7

Dos XX 7

Modelo 7

Michelob Ultra 7

COCKTAILS

Blackberry Seduction 13
Coconut rum, blackberries, mint, lime

Arabesque Oasis Sangria 12
Red wine, oranges & cherries, touch of brandy

Lebanese Night 12
Tito's Vodka, fresh strawberry, guava juice, lime juice

Blood Orange Mule 12
Stolichnaya Vodka, ginger beer, blood orange liqueur

Cucumber Delight 12
Bombay Sapphire Gin, cucumber, lemon juice & crushed mint

Baboush Margarita 12
Casamigos Tequila, orange marmalade, lime juice

Moroccan Old Fashioned 13
Ginger spiced whiskey, saffron orange blossom simple syrup, bitters

HOOKAH

45 Maximum time 1½ hours.

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