



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 8
- Goat Cheese Cigars** phyllo pastry filled with goat cheese & harissa 8
- 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 14
- 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 cheese 14
- add chicken 5 | add shrimp 7 | add salmon 10

MAINS

- Babouish 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
- Vegetable Couscous** tomato, carrots, zucchini, fennel, raisins 22

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

SANDWICHES *Served with French fries or side house salad* —————◆

Baboush Burger Sliders *ground beef, spicy aoli, tomato, onion, feta, arugula* 12

Chicken Shawarma Wrap *garlic spread, tomato, pickled cucumbers & turnips* 15

Beef Shawarma Wrap *thinly sliced filet, red onion, parsley, tomato, pickled cucumbers & turnips, tahini sauce* 16

Crispy Falafel Wrap *hummus, tahini, cucumber, tomato, pickles* 15

TACOS *Two tacos served with French fries or side house salad* —————◆

Falafel Taco *crispy falafel, hummus, pickled red onions, house slaw, tahini, harissa* 10

Pulled Lamb Taco *tzatziki, pickled red cabbage, feta, harissa labneh, almonds* 13

Shrimp Taco *chermoula lime, house slaw, cilantro, tatbila* 15

Kofta Gyro Taco *tomato, cucumber, pickled red onion, tzatziki, feta* 14

DESSERT

Baklava Bowl *homemade baklava, rose water honey, crème anglaise, Turkish cotton candy, whipped marscapone cheese, vanilla ice cream* 17

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

MOCKTAILS

Cucumber Mint Mojito 8

Pomegranate Mojito 9

Blackberry Mojito 10

Blood Orange Mule 9

BEVERAGES

Iced Tea 3.5

Americano 4.5

Espresso 4.5

Turkish Coffee 4.5

Cappuccino 5

Moroccan Mint Tea Pot 8

Latte 5

Soft Drink 3.5

BEER

Almaza 7

Stella 7

IPA 7

Dos XX 7

Shiner 7

Modelo 7

Blue Moon 6

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