

# 'BABS

## FOOD

### NIBBLES

<b>OLIVES</b>	<b>2</b>
<b>MARINATED FETA &amp; SUNDRIED TOMATOES</b>	<b>4</b>
<b>DIPS &amp; PITTA BREAD</b>	<b>4</b>
<b>Choice of:</b> Ajvar Roast Pepper dip Tzatziki, Roast Sweet Pepper Hummus, Beetroot Hummus Olive Tapenade Tyrokafteri- (spicy pepper & feta cheese dip)	
<b>SHARING DIP PLATTER</b>	<b>15</b>
A big tasting platter of all our dips	
<b>FOUR DIP PLATTER</b>	<b>8.5</b>
Try any four of our dips	
<b>EXTRA</b>	<b>1</b>
Artisan Pitta bread or thin flatbread	

### HOT SHARING PLATTERS

<b>KOFTE PLATTER</b>	<b>SM/10 LG/19</b>
Scamorza stuffed beef kofte and mini Che babs served with Tyrokafteri cheese dip, red pepper ajvar, grilled chillies and parsley onion salad.	
<b>HALLOUMI PLATTER</b>	<b>SM/9 LG/18</b>
Skewers of grilled halloumi & halloumi fries served with beetroot hummus, grilled mediterranean veg, rocket & sweet pickled peppadews & chillies.	
<b>GREEK CHICKEN PLATTER</b>	<b>SM/10 LG/19</b>
Chicken Gyros and Souvlaki served with tomatoes, tzatziki, grilled mediterranean veg and parsley onion salad.	
<b>VEGAN GREEK PLATTER</b>	<b>SM/11 LG/20</b>
Plant based Gyros and Souvlaki served with tomatoes, plant based tzatziki, grilled mediterranean veg and parsley onion salad.	
<b>LAVRAKI PLATTER</b>	<b>SM/13 LG/25</b>
Grilled seabass fillets and spiced chargrilled king prawns; served with tzatziki, grilled mediterranean veg, harissa mayo, charred lemon.	

### LUNCH SPECIAL MENU

Available Monday to Friday. Please ask your server

### BABS HOUSE WRAPS

<b>BABS DONER WRAP</b>	<b>8</b>
Lamb doner wrapped in hot thin flatbread with lightly pickled cabbage, gherkins, onions and harissa mayo with chilli sauce and pickled chillies on the side	
<b>BABS HALLOUMI WRAP</b>	<b>8</b>
Lebanese style Fried Halloumi, wrapped in hot flatbread with shredded lettuce, ajvar, pickled cabbage and sweet pickled peppadews; with harissa mayo	
<b>CHICKEN GYROS WRAP</b>	<b>8</b>
Spit roasted and chopped free range chicken, wrapped inside a Greek flatbread; Stuffed with a handful of fries, tomatoes, fresh chopped onions and tzatziki	
<b>VEGAN GYROS WRAP</b>	<b>9</b>
Charcoal grilled 'This Isn't Chicken' chopped and wrapped inside a Greek flatbread; Stuffed with a handful of fries, tomatoes, fresh chopped onions and plant based tzatziki	

### ROBATA GRILL PLATES

<b>CHICKEN SHISH</b>	<b>10</b>
Free range chicken skewers, Roast Sweet Pepper Hummus, grilled mediterranean veg, Turkish chilli & house pickles; with grilled pita on the side.	
<b>CHICKEN SOUVLAKI</b>	<b>10</b>
Chargrilled, lightly marinated free range chicken, served on top of a Greek flatbread; Served with tomatoes, fresh chopped onions and paprika dusted tzatziki	
<b>LAMB SHISH</b>	<b>13.5</b>
Free range lamb leg fillet skewers, beetroot hummus, grilled mediterranean veg, tzatziki, Turkish chilli and house pickles.	
<b>LAVRAKI</b>	<b>13</b>
Sustainable chargrilled seabass, tzatziki, chargrilled mediterranean veg, sweet pickled peppadews & drizzled with a garlic, herb and citrus emulsion.	
<b>HALLOUMI SHISH</b>	<b>9.5</b>
Halloumi, beetroot hummus, shredded pickled cabbage chargrilled mediterranean veg, harissa mayo and house pickles.	
<b>VEGAN CHICKEN SHISH</b>	<b>11.5</b>
Charcoal grilled 'THIS Isn't chicken,' on a bed of Roast Sweet Pepper Hummus and ajvar; with grilled mediterranean veg, Turkish chilli & house pickles; with grilled pita on the side.	

### KOFTE & PITTA

<b>MOZZA KOFTE</b>	<b>10.5</b>
Stuffed Beef Kofte with mozzarella; served with ajvar, tyrokafteri, parsley onion salad, griled Turkish chilli & house pickles.	
<b>CHE BABS</b>	<b>9.5</b>
Beef mini Koftes Balkan Style; served with ajvar, tyrokafteri, parsley onion salad, griled Turkish chilli & pickles.	

### ISKENDER

<b>LAMB ISKENDER</b>	<b>13</b>
Skewers of lamb leg fillet, with garlic yogurt, grilled Turkish chilli and mint oil on top of chargrilled chunks of pita bread dipped in a spiced Marinara sauce	
<b>CHICKEN ISKENDER</b>	<b>11</b>
Beef mini Koftes Balkan Style; served with ajvar, tyrokafteri, parsley onion salad, griled Turkish chilli & pickles.	
<b>ISKENDER BEEF KOFTE</b>	<b>12</b>
Mozzarella stuffed beef kofte, garlic yogurt, griled Turkish chilli, mint oil; served on top of chargrilled chunks of pita bread dipped in a spiced Marinara sauce	
<b>LEVREK ISKENDER</b>	<b>12</b>
Chargrilled seabass fillets on garlic yogurt, grilled turkish chilli, mint oil; served on top of chargrilled chunks of pita bread dipped in a spiced Marinara sauce	

### BURGERS

<b>BABS CHEESE BURGER</b>	<b>9</b>
Charcoal grilled beef burger with American cheese, garlic mayo & onions.	
<b>SOUVLAKI BURGER</b>	<b>10</b>
Charcoal grilled beef burger with tzatziki, tomatoes, onions, halloumi fries, garlic mayo.	
<b>DONER BURGER</b>	<b>10</b>
Free range lamb leg fillet skewers, beetroot hummus, grilled mediterranean veg, tzatziki, Turkish chilli and house pickles.	

### SIDES

<b>GARLIC PARMESAN FRIES</b>	<b>4.5</b>
Skin-on fried topped with Garlic Mayo and grated Parmesan	
<b>SKINNY FRIES</b>	<b>3.5</b>
<b>POTATO CHIPS</b>	<b>3.5</b>
<b>SKINNY GREEK FRIES</b>	<b>5</b>
Matchstick skinny fries topped with tzatziki and PDO Feta	
<b>HALLOUMI FRIES</b>	<b>5</b>
Halloumi sticks dipped in flour and Za'atar- served with a spiced yoghurt dip	
<b>DONER FRIES</b>	<b>5</b>
Skin-on fries topped with Lamb Doner, harissa mayo and Harissa chilli sauce	
<b>CHICKEN GYROS FRIES</b>	<b>5.5</b>
Skin-on fries topped with Chicken Gyros, garlic mayo and Harissa chilli sauce	
<b>GREEK SALAD</b>	<b>6.5</b>
Feta cheese, cucumbers, tomatoes, peppers, onions & herbs in a light dressing	

### TOPPINGS

Add a following skewer to any dish:

<b>HALLOUMI SKEWER</b>	<b>3</b>
<b>CHICKEN SHISH SKEWER</b>	<b>4.5</b>
<b>LAMB SHISH SKEWER</b>	<b>6</b>
<b>VEGAN SHISH SKEWER</b>	<b>6</b>

# 'BABS

## DRINKS

### SOFT DRINKS

<b>DRAFT REGULAR (16oz)</b>	<b>2.8</b>
<b>DRAFT LARGE (22oz)</b>	<b>3.6</b>
Coke, Diet Coke, Lemonade, Im Bru	
<b>BOTTLES</b>	<b>2.9</b>
Coke, Diet Coke, Coke Zero, Sprite, Fanta, Im Bru, Diet Bru, Appletiser	
<b>FRESH FRUIT JUICES</b>	<b>3</b>
<b>MINERAL WATER</b>	<b>2</b>

### DRAFT BEER

<b>BABS HOUSE LAGER</b>	
Scottish. Easy drinking crisp lager. 4.0% ABV	
<b>MID (1/2pint)</b>	<b>2.75</b>
<b>SCHOONER (2/3 pint)</b>	<b>4</b>
<b>BEER JUG (2 pints)</b>	<b>9</b>
<b>ABK HELL BEER</b>	
German Premium Beer. 5.0% ABV. 700-year-old brewery of Bavarian heritage and tradition.	
<b>MID (1/2pint)</b>	<b>3</b>
<b>SCHOONER (2/3 pint)</b>	<b>4.5</b>
<b>BEER JUG (2 pints)</b>	<b>10</b>
<b>ABK WEIZEN BEER</b>	
German Premium Wheat Beer. 5.0% ABV. 700-year-old brewery of Bavarian heritage and tradition.	
<b>MID (1/2pint)</b>	<b>3.5</b>
<b>SCHOONER (2/3 pint)</b>	<b>5</b>
<b>BEER JUG (2 pints)</b>	<b>11.5</b>

### BOTTLED BEER

<b>EFES DRAFT BOTTLE</b>	<b>5</b>
Turkish. Fresh brewed Lager. Big Bottle 500 ml	
<b>MENABREA</b>	<b>4</b>
Italian. Premium Alpine Lager. 330ml	
<b>MYTHOS</b>	<b>4</b>
Greek. Premium Hellenic Lager. 330ml	
<b>BELLFIELD LAWLESS VILLAGE IPA</b>	<b>5</b>
Scottish. Gluten Free & Vegan IPA. 330 ml	

### CANS OF BEER

<b>JOKER</b>	<b>5</b>
Scottish. IPA 330 ml	
<b>BELLFIELD CRAFT LAGER</b>	<b>4.5</b>
Scottish. Gluten Free & Vegan lager. 330 ml	
<b>BREWGODDER</b>	<b>4</b>
Scottish. 330 ml- The craft lager on a mission to bring 1 million people clean drinking water	
<b>BERLINER PILSNER</b>	<b>4</b>
Berlin's Nr.1 Lager. 355 ml can	
<b>BREWDOG PUNK IPA</b>	<b>5</b>
Scottish. IPA.	

### WHITE WINE

<b>House Specialty: Graffiti Chenin Blanc</b>	
<b>GLASS MID / BIG</b>	<b>5.5/7.5</b>
<b>CARAFE 500ML / BOTTLE 750ML</b>	<b>14/20</b>
<b>Pinot Grigio dele Venezie, Italy</b>	
<b>GLASS MID / BIG</b>	<b>5/6.5</b>
<b>CARAFE 500ML / BOTTLE 750ML</b>	<b>12.5/18</b>
<b>Graffiti Sauvignon Blanc</b>	
<b>GLASS MID / BIG</b>	<b>6.5/8</b>
<b>CARAFE 500ML / BOTTLE 750ML</b>	<b>15.5/23</b>
<b>Gavi Di Gavi, Italy</b>	
<b>BOTTLE 750ML</b>	<b>27</b>

### RED WINE

<b>House Specialty: Graffiti Syrah</b>	
<b>GLASS MID / BIG</b>	<b>6.5/8</b>
<b>CARAFE 500ML / BOTTLE 750ML</b>	<b>15.5/23</b>
<b>Peregrino Merlot, Chile</b>	
<b>GLASS MID / BIG</b>	<b>5/6.5</b>
<b>CARAFE 500ML / BOTTLE 750ML</b>	<b>12/18</b>
<b>Toto Fuerte Malbec, Argentina</b>	
<b>GLASS MID / BIG</b>	<b>5.5/7.5</b>
<b>CARAFE 500ML / BOTTLE 750ML</b>	<b>14/20</b>
<b>Primitivo Di Salento, Italy</b>	
<b>BOTTLE 750ML</b>	<b>27</b>

### ROSE

<b>Pinot Grigio Rose, Italy</b>	
<b>GLASS MID / BIG</b>	<b>5/6.5</b>
<b>CARAFE 500ML / BOTTLE 750ML</b>	<b>12.5/18</b>
<b>Pink Orchid Zinfandel, California</b>	
<b>GLASS MID / BIG</b>	<b>5.5/7.5</b>
<b>CARAFE 500ML / BOTTLE 750ML</b>	<b>14/20</b>

### HOUSE SPIRITS

All at 25ml; Mixers add £1.50	
<b>HENDRICKS GIN</b>	<b>3.5</b>
<b>BRUGAL XV VIEJO RUM</b>	<b>3.5</b>
<b>JACK DANIELS WHISKEY</b>	<b>3.5</b>
<b>BELVEDERE VODKA</b>	<b>3.5</b>
<b>SINGLE MALT SCOTCH WHISKY OF THE MONTH</b>	
(Please ask your server)	

Other specialty drinks may be available. Please ask your server

### BUBBLY

<b>Nua Prosecco Brut</b>	
<b>GLASS 125ML</b>	<b>6</b>
<b>BOTTLE</b>	<b>28</b>
<b>Nua Rose Spumante</b>	
<b>BOTTLE</b>	<b>28</b>
<b>Graffiti Spumante</b>	Award winning premium prosecco
<b>BOTTLE</b>	<b>32</b>
<b>Moet Chandon Nv, Brut Champagne</b>	
<b>BOTTLE</b>	<b>45</b>
<b>Moet Chandon Nv, Rose Champagne</b>	
<b>BOTTLE</b>	<b>60</b>

### CIDER

<b>REKORDERLIG</b>	<b>4</b>
Premium Cider 330ml can	
Ask your server for current seasonal flavours	

### COCKTAILS

<b>CAFFÉ MARTINI</b>	<b>7.5</b>
Vanilla vodka, coffee liquor, Turkish coffee & almond syrup	
<b>CHERRY BAKEWELL FIZZ</b>	<b>7.5</b>
Prosecco on real Amaretto and cherry liquor	
<b>GREEK MOJITO</b>	<b>7.5</b>
Metaxa brandy over ice, mint, lime & sugar	
<b>AMALFI G&amp;T</b>	<b>7</b>
Hendricks, Limoncello, Tonic & angostura bitters & splash of lemon	
<b>APEROL SPRITZ</b>	<b>6.5</b>
Prosecco topped with Aperol & soda; The perfect summer tippie	
<b>PASSION FRUIT &amp; POMEGRANATE MARTINI</b>	<b>7</b>
Vodka & Passion Fruit liquor with pomegranate & pineapple juice	
<b>ROSE-ECCO</b>	<b>6.5</b>
Prosecco topped with sticky rose syrup	
<b>POMEGRANATE FIZZ</b>	<b>7</b>
Prosecco topped with PAMA pomegranate liquor & pomegranate seeds	
<b>TURKISH DELIGHT</b>	<b>7</b>
Vanilla Vodka, Passionfruit & Orange liquor, Rose Syrup & Pomegranate Juice.	
<b>SPECIAL SEASONAL COCKTAIL</b>	
Ask your server for this months' special	

### MOCKTAILS

(Non-Alcoholic Cocktails)

<b>VIRGIN MOJTO</b>	<b>4</b>
Crushed mint, lime & sugar topped with lemonade, lime & soda over crushed ice.	
<b>POMEGRANATE LEMONADE</b>	<b>4</b>
Pomegranate juice, fresh lemon juice & soda with pomegranate seeds.	
<b>ISTANBUL SUNRISE</b>	<b>4</b>
Fresh Orange & pomegranate juices, lemonade & grenadine	

### LIQUERS AND SPECIALTY DRINKS

<b>SALIZA AMARETTO</b>	<b>3.5</b>
Made with real almonds	
<b>FRANGELICO</b>	<b>3.5</b>
Hazelnut liquor	
<b>YENI RAKI</b>	<b>3</b>
Turkish classic grape spirit	
<b>LIMONCELLO</b>	<b>3</b>
Perfect ice-cold after dinner tippie	
<b>METAXA BRANDY</b>	<b>3</b>
Smooth Greek amber spirit	
<b>GRAPPA</b>	<b>3.5</b>
Italian staple pomace brandy	

Other specialty drinks may be available. Please ask your server

### DESSERTS

<b>ARTISAN BAKLAVAS</b>	<b>3.5</b>
Sticky syrupy homemade pistachio baklavas with a scoop of ice cream and coffee cream	

Other specialty drinks may be available. Please ask your server