



OUR STORY

'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 8

Prosecco topped up with Aperol and soda.
The perfect aperitif

GREEK MOJITO 8.5

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

WATERMELON SUGAR 9

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

NIBBLES & DIPS

OLIVES 3

MARINATED FETA & SUNDRIED TOMATOES 4

SPECIALITY
DIPS MADE
IN-HOUSE

DIPS & PITA BREAD 5

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

EXTRA BREAD 1

Artisan Pita bread or thin flatbread

SHARING DIP PLATTER 17

A big tasting platter of all our dips

FOUR DIP PLATTER 11

Try any four of our dips

LITTLE PLATES

CHILLI BUTTER PRAWNS 11

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

RAVASAKI 7

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

HUMMUS CHICKEN SHAWARMA 9

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 BEEF SHAWARMA 10

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

VEGAN HUMMUS SHAWARMA 10

Charcoal grilled 'THIS Isn't' Chicken & charred sweet peppers, on a bed
of lemony tahini & sundried tomato hummus. Drizzled with herby olive oil
infused chickpeas; served with pita on the side

HUMMUS FALAFEL 7

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

CHARRED MEDITERRANEAN VEG COUSCOUS 12.5

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

LAMB COUSCOUS 17

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 15

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 19

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



GYROS & WRAPS

BEEF YAPRAK DONER WRAP 11

Spit-grilled & thinly sliced beef yaprak doner, wrapped in hot flatbread
with shredded lettuce, pickled cabbage, gherkins, house chilli
sauce and harissa mayo

CHICKEN GYROS WRAP 10.5

Spit-roasted and chopped free-range chicken, wrapped inside a Greek
flatbread; stuffed with a handful of fries, tomatoes, fresh sliced red
onions and tzatziki

BABS HALLOUMI WRAP 10.5

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

VEGAN GYROS WRAP 10.5

Charcoal-grilled 'THIS Isn't' chicken chopped and wrapped inside a
Greek flatbread; Stuffed with a handful of fries, tomatoes, fresh sliced
onions and plant-based tzatziki

FALAFEL WRAP 9

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

JOSPER & ROBATA GRILL

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

LAMB ISKENDER 18

Marinated & grilled lamb leg fillet, with garlic yogurt, grilled Turkish chilli;
on top of chargrilled chunks of pita bread dipped in a smooth marinara
sauce & chilli butter

BEEF YAPRAK ISKENDER 15

Spit-grilled & thinly sliced beef yaprak doner, on a bed of chargrilled
chunks of pita bread dipped in a spiced marinara sauce and drizzled
with chilli butter; served with garlic yogurt, oven roasted cherry omatoes
and grilled Turkish chill

CHEBABS 12

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

SIDES

GARLIC PARMESAN FRIES 5.5

Skin-on fried topped with garlic mayo and grated parmesan

SKINNY FRIES / POTATO CHIPS 4.5

SKINNY GREEK FRIES 5.5

Matchstick skinny fries topped with tzatziki and PDO feta cheese

HALLOUMI FRIES 6.5

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

BEEF DONER FRIES 6.5

Skin-on fries topped with thinly sliced beef yaprak doner, garlic mayo and
harissa chilli sauce

CHICKEN GYROS FRIES 6.5

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

RAVASAKI 7

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

KOLOKYTHO KEFTEDES (COURGETTE FRITTERS) 7

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

GREEK SIDE SALAD 8

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

BURGERS

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

FROM OUR FRIENDS AT
BREAD MEATS BREAD

BABS CHEESEBURGER 11

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

SANTORINI BURGER 13

Charcoal-grilled beef burger topped with tzatziki, tomatoes, halloumi
fries, garlic mayo and onions

BEEF DONER BURGER 13

Charcoal-grilled beef burger topped with thinly sliced beef yaprak doner,
harissa mayo, house pickles, American cheese & chilli sauce

BABS VEGAN CHEESEBURGER 10

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

CHICKEN SHISH 14

Free-range chicken skewers, smooth marinara, grilled mediterranean
veg, charred Turkish chilli & house pickles; with grilled pita on the side

CHICKEN SOUVLAKI 14

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

LAMB SHISH 17

Free-range lamb leg fillet skewers on a bed of grilled mediterranean
vegetables, tzatziki, smooth marinara, Turkish chilli and house pickles—
with grilled pita on the side

CHARGRILLED SCOTTISH SALMON 17

Sustainable Scottish Salmon, paprika and oregano infused and
chargrilled; served on a bed of slow-grilled Mediterranean veg & triple
cooked new potatoes, with a side of fresh yoghurt, caper and dill dip

EXTRA TOPPINGS

ADD A FOLLOWING TO ANY DISH:

CHICKEN SHISH SKEWER 7
CHICKEN SOUVLAKI SKEWER 7
LAMB SHISH SKEWER 9 // PRAWN SKEWER 7
CHICKEN SHAWARMA 5 // FALAFELS 5

DIPS 2

Garlic mayo // Harissa mayo // smooth marinara dip // house chilli sauce



An optional 10% service charge will be included in your bill. All the gratuities and service charges are
shared among all the staff from this branch, who have worked tirelessly to make your dining experience
enjoyable. However, if you feel that our service fell short of your expectations, please let us know.