

'BABS

FOOD MENU

FLAVOURS FROM
THE EASTERN
MEDITERRANEAN
& BEYOND

FOOD WE LOVE,

THAT WE HOPE YOU LOVE TOO.



'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 local sustainable ingredients, which we use to prepare every dish on offer here, and the joy of cooking them on a real charcoal grill. Please ask us any questions about the menu or for our own recommendations.

FROM THE 'BABS BAR

REFRESHING SIPS TO START YOUR MEAL

HUGO SPRITZ 10
Prosecco with St.Germain elderflower liqor and soda, a bunch of mint leaves and lime.

GREEK MOJITO 11
Metaxa brandy, mint, fresh limes, sugar, topped up with soda

WATERMELON SUGAR 10.5
Malfy Gin, Limoncello, fresh lime juice and watermelon syrup. Topped up with lemonade.

NIBBLES & DIPS

OLIVES 4
Marinated and pitted mixed olives in basil and thyme

MARINATED FETA CHEESE 6
Organic Greek Feta cheese, marinated in extra-virgin Greek olive oil and oregano

MIXED PICKLES 4
Selection of house pickled cabbage, gherkins and fresh pickled red onions

DIPS & PITA BREAD 6
CHOICE OF:

Ajvar Roast Pepper dip, Tzatziki, Sundried Tomato Hummus, Classic Hummus, Babaganoush or Tyrokafteri cheese dip

FOUR DIP PLATTER 15
Try any four of our dips

SHARING DIP PLATTER 19
A big tasting platter of all our dips

PITA BREAD 1.5
Toasted Greek pita bread or thin Lebanese flatbread

HOUSE BREAD 5 (V)
Sharing selection of house breads with extra virgin Greek olive oil and balsamic

GLUTEN-FREE BREAD 2
Selection of NGCI bread

SMALL MEDITERANEAN PLATES

RAVASAKI 8 (V)
Deep-fried chunky feta cheese stuffed in a filo; coated with sesame seeds

KOLOKYTHO KEFTEDES (COURGETTE FRITTERS) 7 (V)
Crispy, fluffy courgette, spring onion & crumbled feta fritters; served with garlic yoghurt

HUMMUS & CHICKEN 10
Spit-grilled & chopped free-range chicken, on a bed of lemony tahini & sun-dried tomato hummus. Drizzled with chickpeas & a dusting of smoked paprika

HUMMUS & LAMB 11
Spit-grilled & thinly sliced lamb shawarma, on a bed of hummus and tahini. Drizzled with chickpeas & a dusting of smoked paprika

MED' VEG' HUMMUS 10 (V) or (VEGAN)
Charcoal-grilled and garlic-brushed sweet peppers, courgettes & aubergines, on a bed of lemony tahini & sundried tomato hummus. Drizzled with herby olive oil & infused chickpeas

HUMMUS & FALAFEL 9 (V) or (VEGAN)
Trio of house-made falafels on a bed of lemony tahini & hummus. Drizzled with herby olive oil, chickpeas and paprika

BEETROOT PEARL COUSCOUS 8 (V) or (VEGAN)
Charred Mediterranean veg served with beetroot infused pearl couscous and sweet & sour pickles; drizzled with feta & pomegranate seeds.

CALAMARI RINGS 9
Squid rings, made fresh from scratch in-house and fried; served with garlic mayo.

PRAWN SAGANAKI 12
Charcoal-grilled prawns in chilli butter, garlic, cherry tomatoes, feta cheese and herbs

CHICKEN SOUVLAKI 9
Free-range chicken skewer, cherry plum tomatoes, fresh sliced onions and tzatziki

LAMB SOUVLAKI 13
Charcoal grilled lamb skewer, cherry plum tomatoes, fresh sliced onions and lemony mustard sauce

SOUTZOUKAKIA 9
Balkan style beef mini sausages, tyrokafteri, fresh pickled onions and gherkins

HORIATIKI GREEK SALAD 7 (V)
Feta cheese, cucumbers, tomatoes, peppers, onions & herbs in a light dressing

SHARING MEZZE PLATTERS

DIVE INTO A SELECTION OF CLASSIC DIPS WITH WARM PITAS AND OLIVES, FOLLOWED BY A FEAST OF CHARCOAL-GRILLED MEATS, VIBRANT VEGETABLES AND SIDE DISHES

MEZZE PLATTER FOR TWO 24.95PP
A four-dip & pita platter to start;
Followed by a plate of four charcoal grilled skewers:
One each of chicken shish, chicken souvlaki, lamb shish & king prawns.
Accompanied by shawarma hummus, grilled Mediterranean vegetables and a choice of two side dishes.

MEZZE PLATTER FOR FOUR 24.95PP
A generous sharing platter of all of our house dips & warm pitas to start;
Followed by sharing plates of charcoal grilled skewers:
Two each of chicken shish, chicken souvlaki, lamb shish and king prawns.
Accompanied by shawarma hummus, grilled Mediterranean vegetables and a choice of four side dishes.

BABS WRAPS

ALL WRAPS SERVED WITH FRIES

LAMB SHAWARMA WRAP 14.5
Spit-roasted Lebanese-style shawarma, marinated in-house.
Served in hot flatbread with kabees gherkins, red onions, sumac tahini, garlic mayo & house chilli sauce.

CHICKEN GYROS WRAP 14.5
Spit-roasted and chopped free-range chicken, wrapped inside a Greek pita; cherry plum tomatoes, fresh sliced red onions and tzatziki

MIXED BAB 15.5
Spit-roasted lamb shawarma & chicken gyros mix.
Served inside crunchy bread; with garlic mayo & house chilli sauce.

BABS HALLOUMI WRAP 15
Lebanese-style fried halloumi, wrapped in a hot flatbread with shredded lettuce, ajvar, pickled cabbage and harissa mayo

SOUTZOUKAKIA WRAP 15
Charcoal grilled Balkan style beef sausages, wrapped inside a Greek pita filled with tyrokafteri, pickled red onions and tzatziki

FALAFEL WRAP 14 (V) or (VEGAN)
House-made Falafel wrap with pickled cabbage, gherkins, lettuce and garlic mayo

MED' VEG' GYROS WRAP 14.5 (V) or (VEGAN)
Charcoal-grilled & garlic-brushed sweet peppers & courgettes inside a Greek pita; with cherry plum tomatoes, onions and spicy mayo

BURGERS

CHARCOAL GRILLED DRY-AGED BEEF BURGERS
ALL SERVED WITH FRIES

BABS CHEESEBURGER 14.9
Charcoal-grilled dry-aged beef burger with American cheese, garlic mayo & pickled onions & gherkins

MOUNT OLYMPUS BURGER 17.9
Double-stacked charcoal-grilled dry-aged beef burger topped with tyrokafteri, fried halloumi sticks, pickled red onions, gherkins & tzatziki

BABS PLANTBURGER 14.9 (VEGAN)
Charcoal-grilled Impossible burger with smoked plant cheese, vegan harissa mayo, pickled cabbage & fresh pickled onions

BIFTEKI STYLE BURGER 14.9
Charcoal-grilled Greek style beef & onion burger with tyrokafteri, spicy mayo & pickles; served with crispy fried potatoes.

MAINS

FROM OUR JOSPER CHARCOAL OVEN & GRILL

CHICKEN SHISH PLATTER 17
Free range buttermilk chicken skewers, served on a bed of infused rice, grilled sweet peppers, charred cherry tomatoes and Turkish chilli; with pickled red cabbage and onions and a side of smooth tomato & garlic sauce

CHICKEN SOUVLAKI PLATTER 17
Chargrilled, lightly marinated free-range chicken skewers, served with Greek pita, tomatoes, fresh sliced red onions, a pot of skinny fries and paprika dusted tzatziki

LAMB SHISH PLATTER 21
Marinated skewers of sustainable charcoal grilled lamb; served on a bed of organic stock infused rice, grilled courgettes, charred cherry tomatoes, Turkish chilli, pickled red cabbage and a side of fresh tzatziki

CHEBABS - SOUTZOUKAKIA PLATTER 17
Balkan-style beef kofte; charcoal-grilled and served with ajvar, tyrokafteri, red onions, grilled Turkish chilli & pickles; with grilled pita and a pot of skinny fries

CHARGRILLED SEA BREAM 19
Sustainable seabream, chargrilled and served with charred tenderstem broccoli & triple cooked potatoes; drizzled with lemoni Greek sauce

LAMB ISKENDER 20
Charcoal grilled chunks of lamb leg fillet, on top of toasted pita dipped in smooth tomato & garlic sauce; with garlic yogurt, grilled Turkish chilli & a drizzle of chilli butter.

EXTRA TOPPINGS

ADD A FOLLOWING TO ANY DISH:

SHAWARMA (CHICKEN or LAMB) 5
CHICKEN SKEWER 7 // LAMB SKEWER 10
PRAWN SKEWER 7 // FALAFELS 5
SOUZOUKAKIAS 6

DIPS 2

Garlic mayo // Harissa mayo //
Smooth marinara dip // House chilli sauce
Vegan spicy mayo // Garlic yoghurt
Mini Tzatziki

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.

SIDES

GARLIC PARM' FRIES 5.5

Skinny fries topped with garlic mayo and grated parm' cheese

SKINNY FRIES 3.9

SKINNY GREEK FRIES 5.9

Skinny fries topped with tzatziki and PDO feta cheese

HALLOUMI FRIES 6.9

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

LAMB SHAWARMA FRIES 5.9

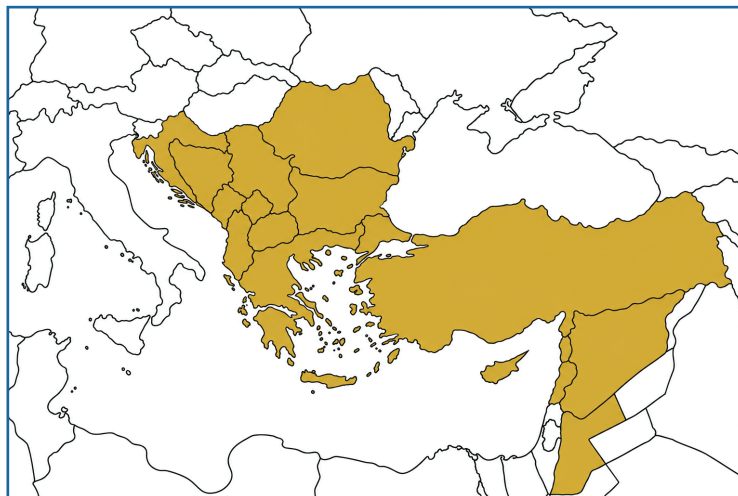
Skinny fries topped with thinly sliced lamb shawarma, garlic mayo and harissa chilli sauce

CHICKEN GYROS FRIES 5.9

Skinny fries topped with chicken gyros and tzatziki

ORGANIC CHICKEN STOCK BASMATI RICE 3.9

Fluffy basmati rice infused with rich organic chicken stock



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