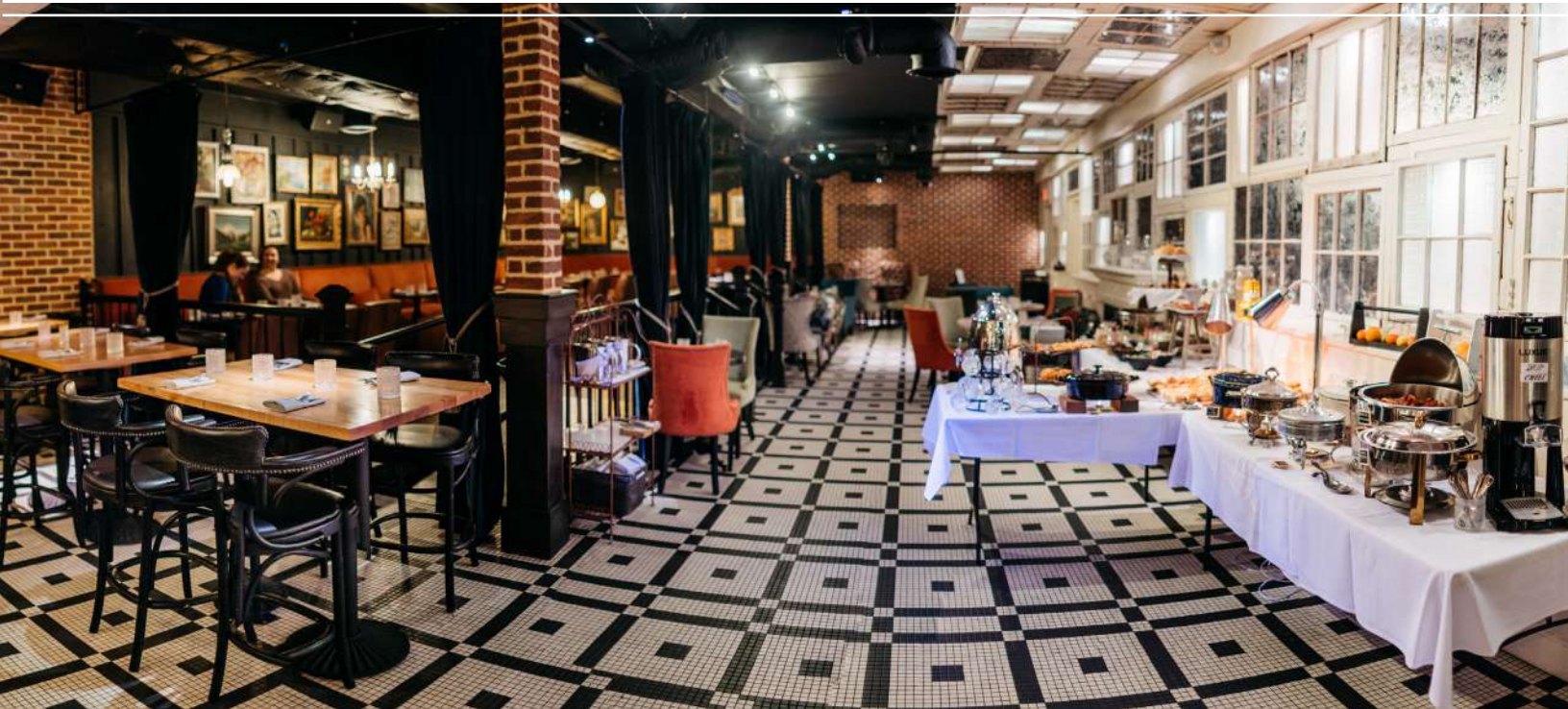




PARTIES &
SPECIAL EVENTS

WWW.BABA.BAR

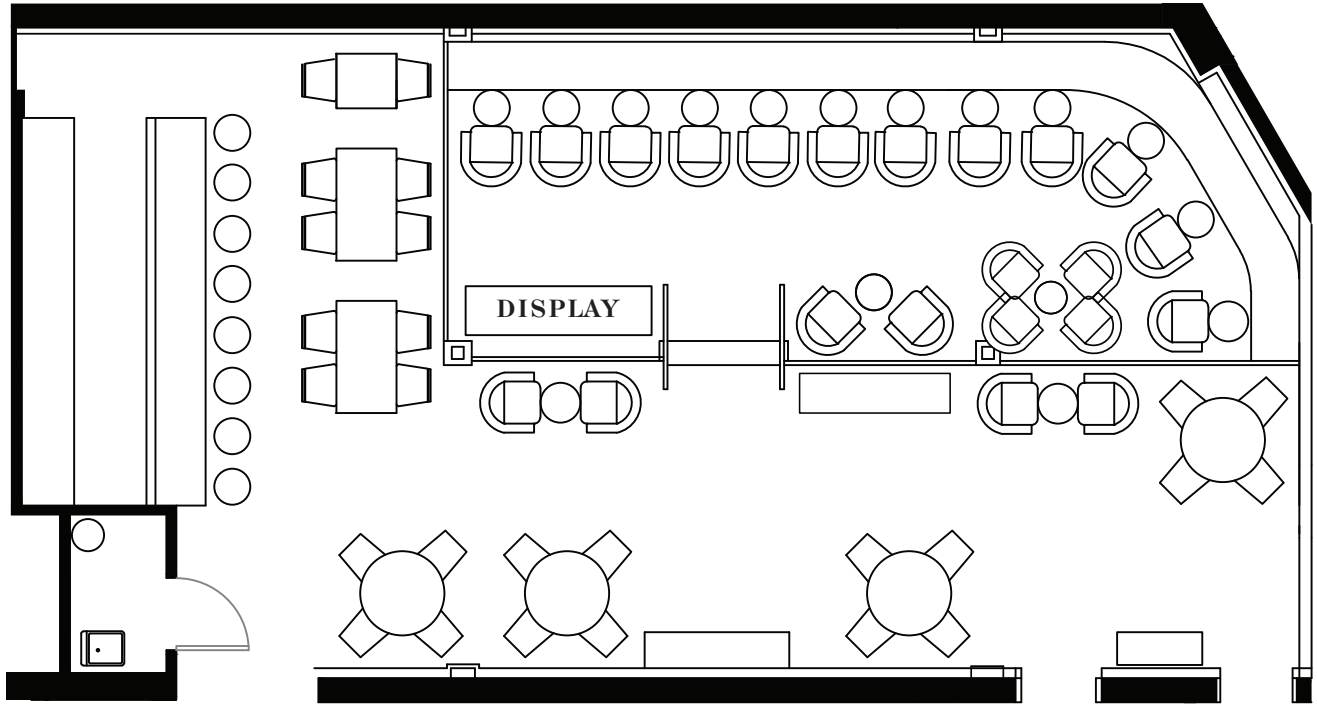
BA
BA



THE
RESTAURANT
CAPACITIES

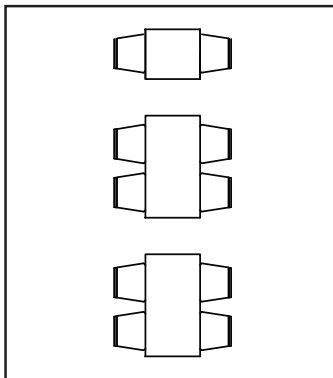
BABA BUYOUT

Sit down: 56 pax | Reception: 90 pax



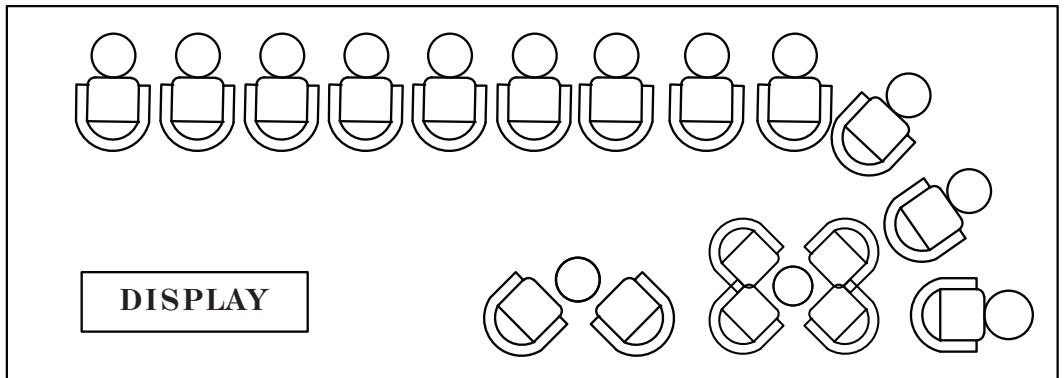
BAR

Sit down: 12 pax | Reception: 25 pax



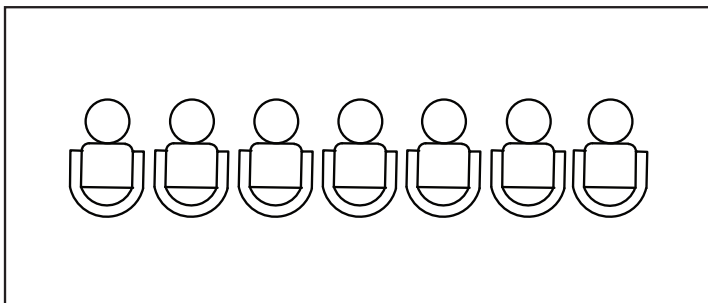
VIP

Sit down: 30 pax | Reception: 50 pax



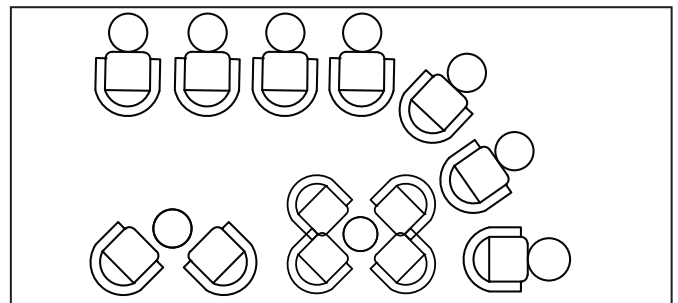
VIP/1

Sit down: 15 pax | Reception: 20 pax



VIP/2

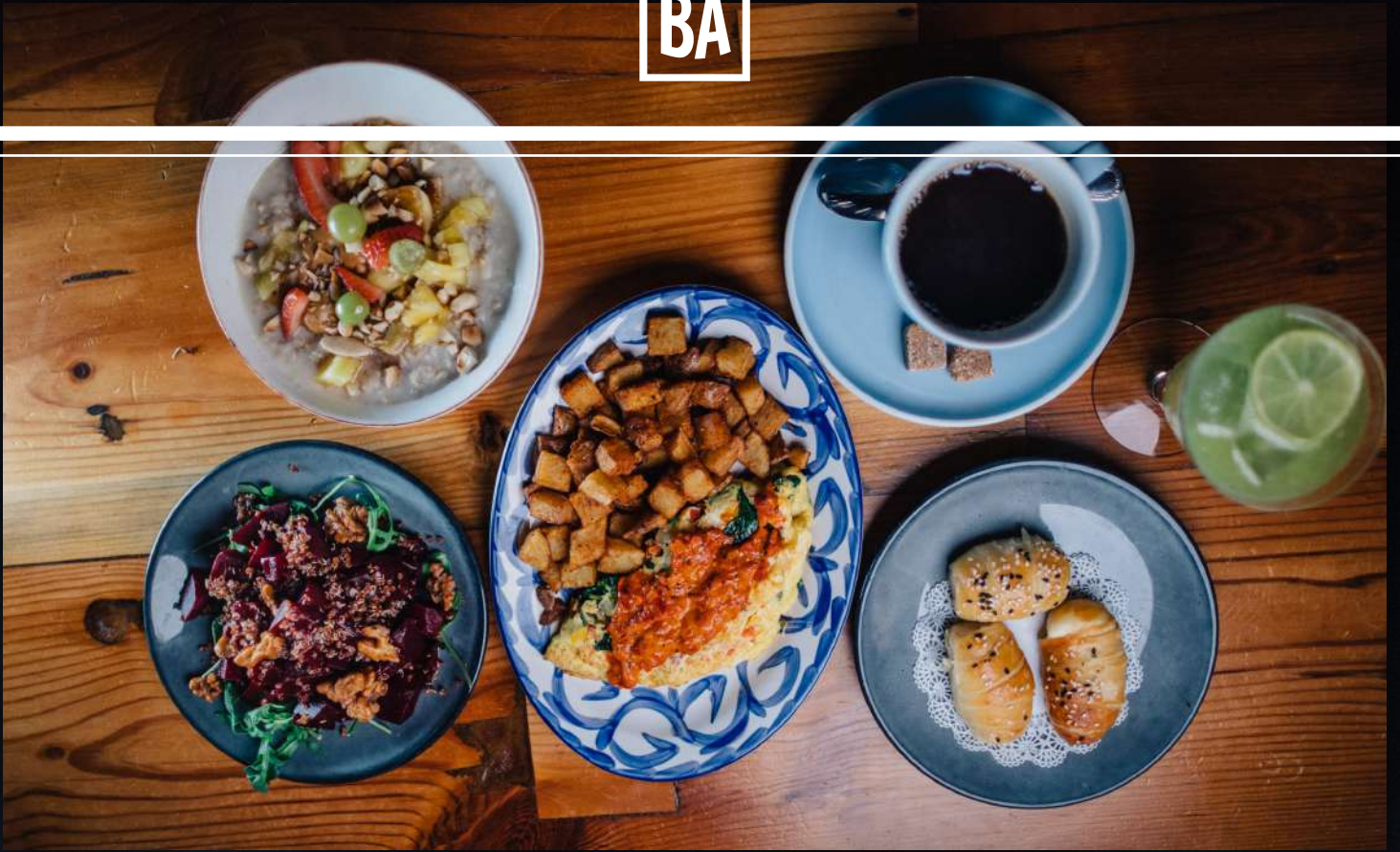
Sit down: 20 pax | Reception: 30 pax



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RECEPTION

Hand passed appetizers

1. \$29 per person 1h, \$39 -2h (choice of 3)
2. \$35 per person 1h, \$47 – 2h (choice of 5)

- Veggie Delight

Kajmak spread / roasted peppers / kale / compressed rye bread

- Rustic

Roasted pumpkin / white bean - parsnip purée / fig vinaigrette

- Salmon Tartare

Marinated beets / capers / quinoa pine nuts / compressed rye bread

- Steak Tartare

Hand cut beef fillet / capers pickled cauliflower / compressed rye bread

- BABA's Hand-cut Potatoes

Home made seasoning / kimchi yogurt dip

- Fried olives with Blue Cheese

With honey, quail egg and trout mousse

- Smoked Gouda

Breaded with Panko crust, almonds and walnuts

- Prosciutto Croquettes

Smoked Gouda / horseradish sauce / mustard dressing

- Crispy Shrimp

Ginger lemon aioli

- Scallop Trio

Baconnory infused kajmak / sweet potato chips

- Grilled Tuna with Spicy Crust

Served with a coconut cauliflower purée

- BABA's Signature Slider


House ground veal and beef / smoked Gouda gribick salsa and red cabbage coleslaw

- Pork Belly Slider

House pickles and white bean purée

Mezze.....Small \$150 / Large \$250

Chef's selection of cold cuts, cheese, spreads and homemade pickled vegetables



DISPLAY MENU

49\$

BABA'S VEGGIES

- Beet Salad

Served with creamy goat cheese organic quinoa with walnuts

- Veggie Delight

Served with our homemade kajmak spread, topped with roasted peppers and kale

- Smoked Gouda

Breaded with panko crust, almond, and walnut

- Roasted Pumpkin

Open faced sandwich served with beans and parsnip puree with fig dressing

- Roasted Cauliflower

Open faced sandwich served with beans and parsnip puree with fig dressing

- Wild Forest Mushrooms

Sauteed with onion and thyme topped with kajmak

- BABA'S Hand-cut Potatoes

Served with a kimchi yogurt dip

- Fried Olives with blue cheese

Served on the top of cinnamon cherry tomato jam

SEAFOOD

- Seafood Olivier

Open faced sandwich with scallops, calamari & shrimp sweetcorn
asparagus Sriracha tarragon mayo

- Salmon Tartare [R]

Capers, quinoa and pine nuts

- Crispy Shrimp [R]

Ginger lemon aioli

MEAT

- Prosciutto Croquettes

Served on the top mustard dressing

- BABA'S Signature Slider [R]

Veal and beef served with gribick salsa, red cabbage, and coleslaw

- Steak tartar

Open faced sandwich topped with hand cut beef fillet, served with pickled cauliflower and capers

- Pork Belly Slider

House pickles and white bean puree

[R] These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.



BAR PACKAGE

1. Classic

1 HOUR \$20 per guest

2 HOURS \$28 per guest

House Red

House White

House Sparkling

Heineken

Mixed Rail drinks

2. Premium

1 HOUR \$25 per guest

2 HOURS \$33 per guest

Classic + additional cocktails

Brazilian Smash

Cachucha, muddled mandarin, lime juice, honey, mint leaves

Zastava Sidecar

Maraska slivovitz, lemon juice, jalapeno orange liqueur hibiscus syrup

Serbian Sombrero

Pink peppercorn infused tequila, jalapeno orange liqueur citrus juice, rose water, hibiscus salt

Southern Delight

Barrel aged: bourbon, lillet blan, peach liqueur Creole bitters, orange essence

GTF

Cucumber infused gin, fever tree elderflower tonic rose water, edible flower petals

3. Signature

1 HOUR \$35 per guest


2 HOURS \$43 per guest

All beers, wines, cocktails and rakias



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DINNER MENU

\$49 per person

Choose 2

BABA'S VEGGIES

- Beet Salad

Creamy goats cheese / organic quinoa / walnuts

- Veggie Delight

kajmak / grilled peppers / kale / compressed rye bread

- Roasted Cauliflower

Served with a creamy eggplant purée and pomegranate dressing

- Wild Mushrooms

Sautéed with onion and thyme topped with kajmak

- Blue Cheese Olives

Served on the top of cinnamon cherry tomato jam

- Smoked Gouda

Breaded with panko crust, almonds and walnuts

Choose 2

SEAFOOD

- Seafood Olivier

Open faced sandwich with scallops, calamari, shrimp, sweet corn, asparagus and Sriracha tarragon mayo

- Salmon Tartare

Capers, quinoa and pine nuts

- Scallop Trio

Baconnory infused kajmak / sweet potato chips

- Crispy Shrimp

Ginger lemon aioli

- Grilled tTuna

Coconut cauliflower purée

Choose 2

MEAT

- BABA's Preferred Platter

Duck prosciutto, lardo, hard sheep cheese with honey, quail egg and trout mousse

- Prosciutto Croquettes

Smoked Gouda / horseradish sauce and mustard dressing

- BABA's Signature Slider

House ground veal and beef / smoked Gouda

- Steak tartar

Hand cut beef fillet / capers pickled cauliflower / compressed rye bread

- Pork Belly Slider

Ginger / lime / pickled cucumber / white bean purée

- Dry Aged Ribeye

Thyme butter / parmesan cream