



APPETIZERS

BACON WRAPPED PRUNES \$9
stuffed with goat cheese / almond

STEAK TARTARE \$14
kajmak / pine nuts
brioche croutons / crispy capers

SALMON TARTARE \$10
beet / capers / quinoa / pine nuts / cucumber

PROSCIUTTO CROQUETTES \$9
mustard dressing / horseradish cream

CALAMARI FRIES \$11
tartar sauce

GREEK SALAD \$9
peppers / cucumber
kalamata olives / feta cheese

FOIE GRAS MOUSSE \$16
Hudson Valley goose and chicken liver
plum marmalade / brioche

CHICKEN SKEWER \$9
Mediterranean marinade / fennel

BEEF SKEWER \$12
*ajvar marinade
kimchi yogurt*

TRUFFLE POTATOES \$14
truffle cream / lardo / truffles / chives

PASTA

BARLEY RISOTTO \$13
garden vegetables
parmesan / mascarpone

SEAFOOD LINGUINI \$17
shrimp / mussels / cat fish / white wine

**DRY AGED
BEEF BOLOGNESE \$16**
sautéed mushrooms / garganelli pasta
chipotle breadcrumbs

VEGGIE

CAULIFLOWER \$9
eggplant yogurt spread
pomegranate molasses / fresh herbs

EGGPLANT \$12
feta cheese / brioche croutons
apricots / kalamata jam / almond flakes

FOREST MUSHROOMS \$9
kajmak / crispy polenta with truffles

BABY CARROTS \$9
leek mousse with almonds

GRILLED VEGETABLES \$9
garlic bean spread

SEAFOOD

SCALLOPS \$17
nori-bacon crust / cauliflower puree

SHRIMPS \$13
ginger-lime aioli / microgreens blend

SALMON \$14
ginger aioli / black oil
mashed potato and leek

MEAT

FILET MIGNON 6oz \$17
foie gras croquette / parmesan puree / roast pepper

BABA BURGER \$17
smoked gouda / beef prosciutto / jalapeno / fries

VEAL SCHNITZEL \$14
stuffed with aged kajmak / tartar sauce

5 HOUR LAMB \$19
mashed potato / pomegranate vinaigrette

BABA

RESTAURANT & COCKTAIL BAR

**BABA'S
KITCHEN:
SIMPLY THE
WARMEST**