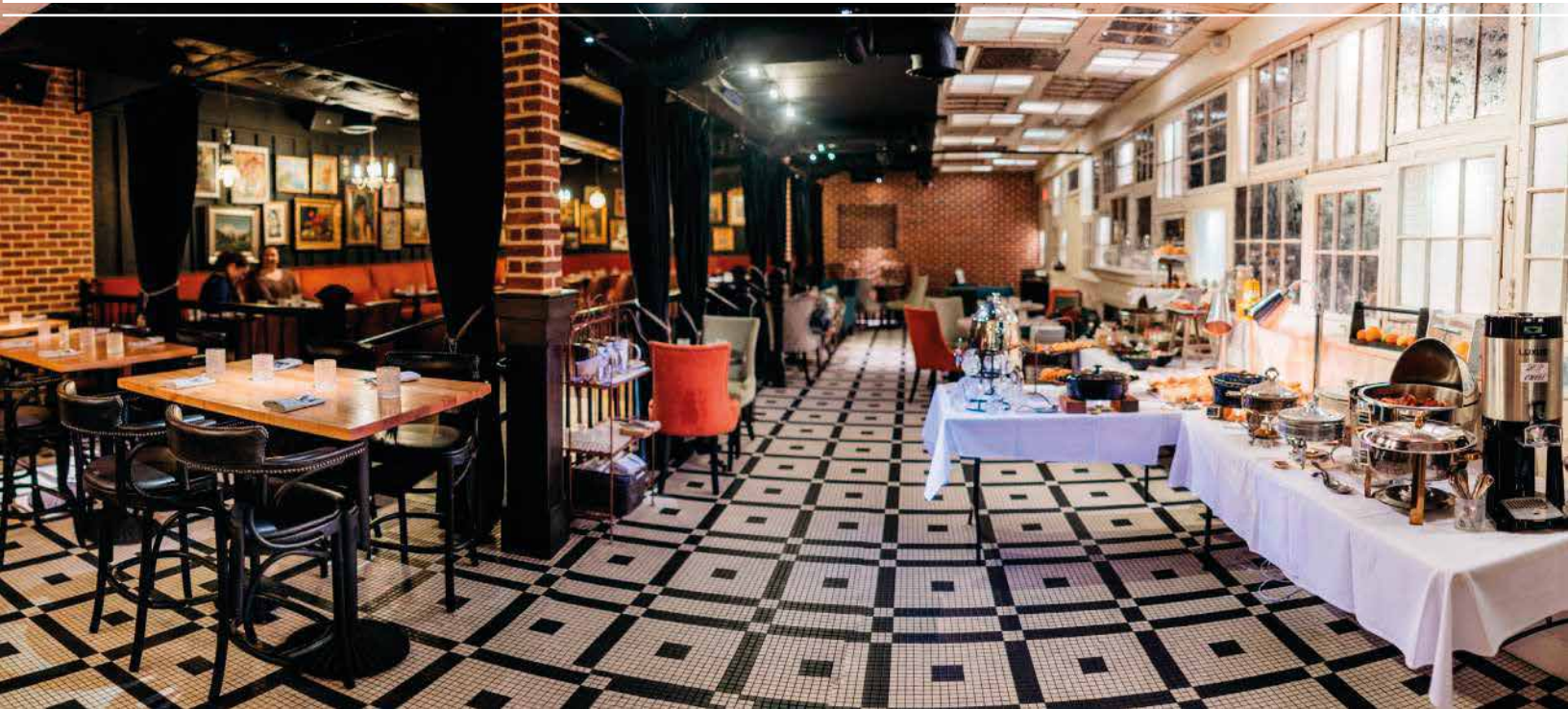




**PRIVATE EVENTS
&
LARGE GROUPS**

WWW.BABA.BAR

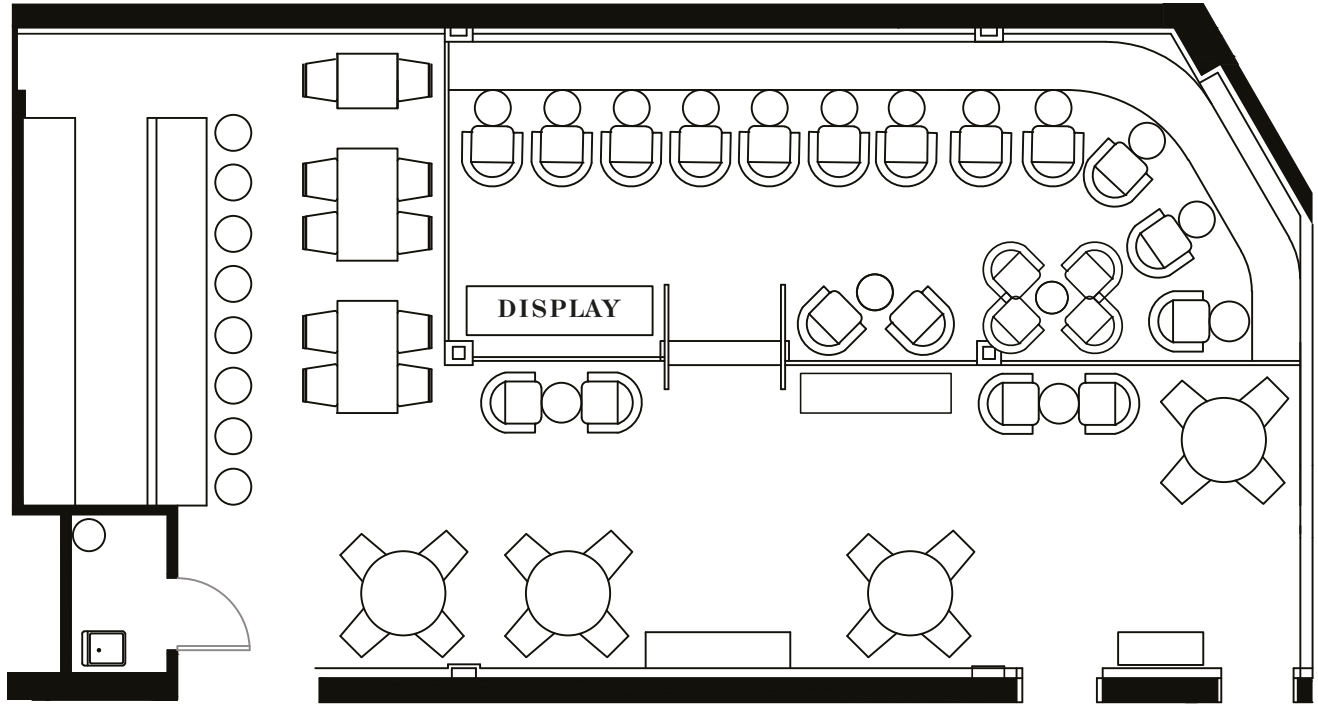
BA
BA



THE
RESTAURANT
CAPACITIES

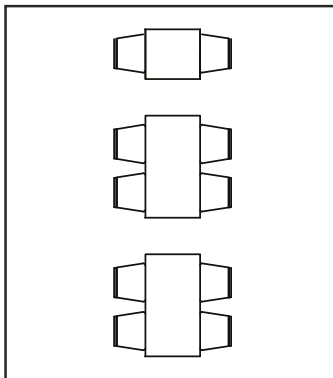
BABA BUYOUT

Sit down: 56 pax | Reception: 90 pax



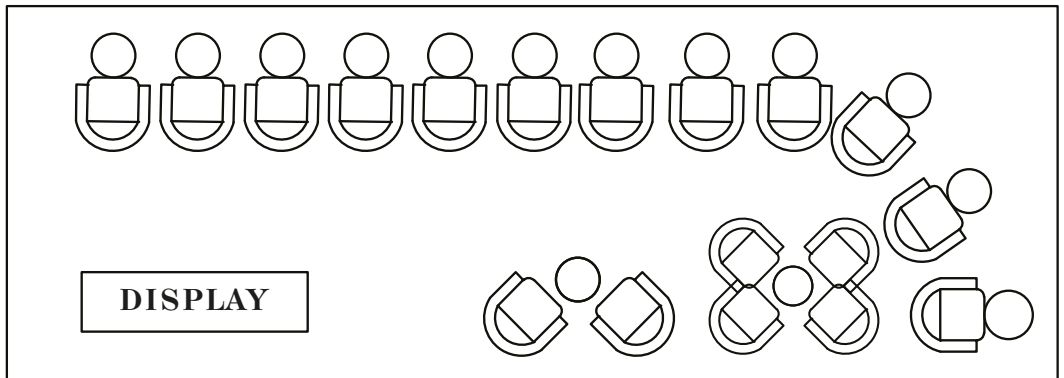
BAR

Sit down: 12 pax | Reception: 25 pax



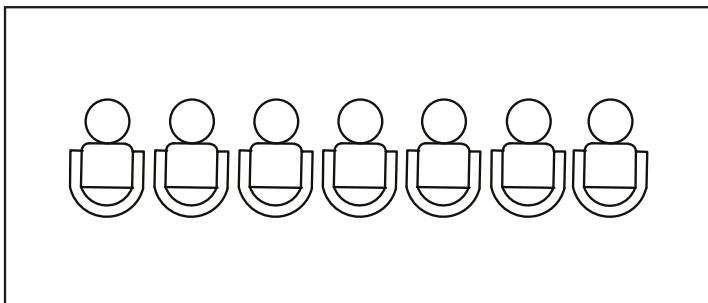
VIP

Sit down: 30 pax | Reception: 50 pax



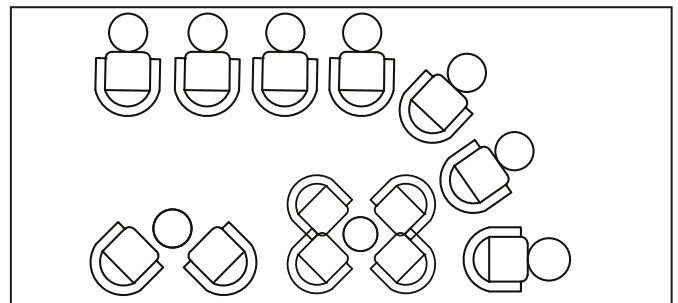
VIP/1

Sit down: 15 pax | Reception: 20 pax

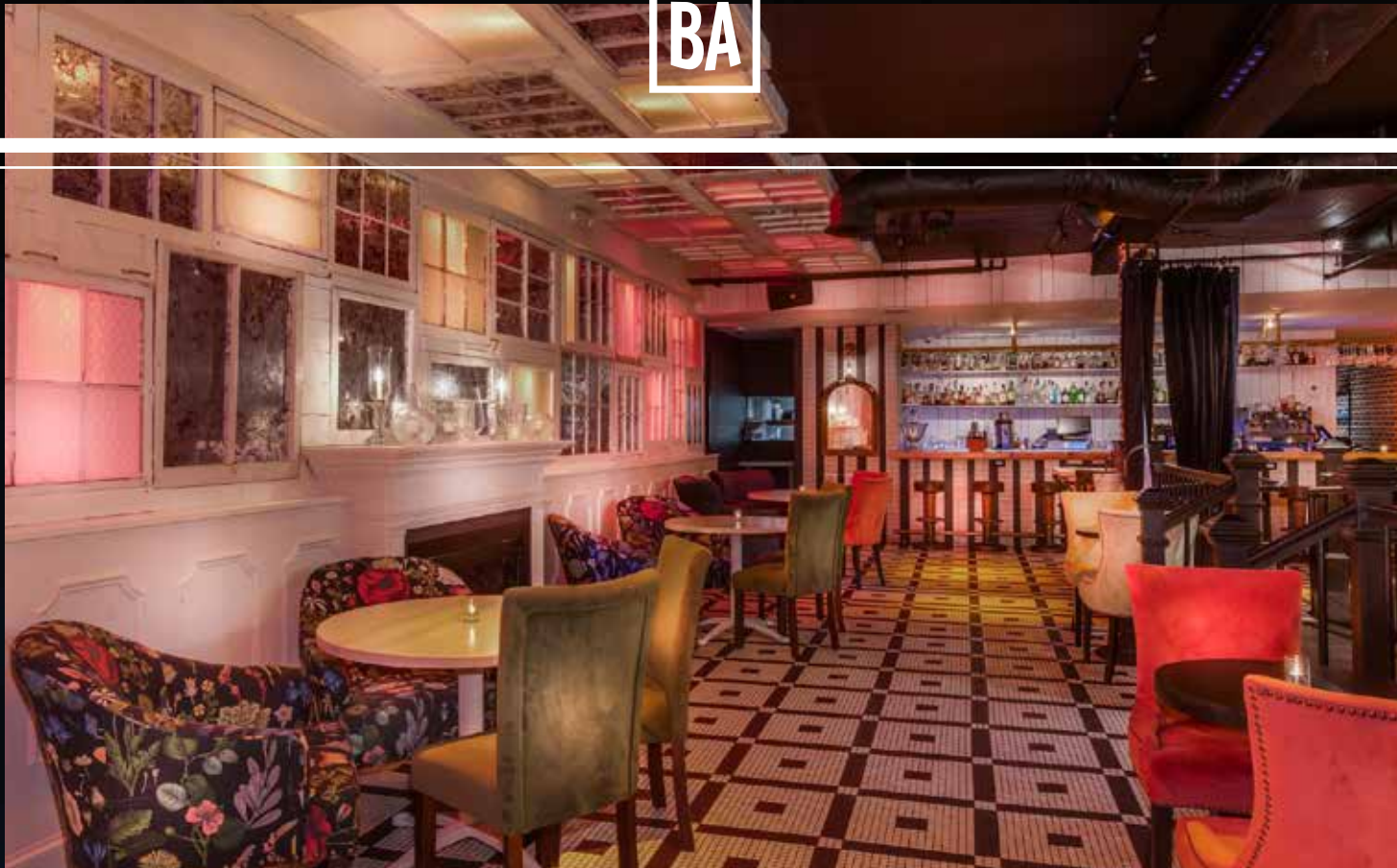


VIP/2

Sit down: 20 pax | Reception: 30 pax



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RECEPTION STYLE

- **Foie Grass Mousse**
sour cherry compote / mango ginger salsa
- **Steak Tartar**
kajmak / tartar sauce / smoked oil / pine nuts / crispy capers
- **Prunes**
balsamico reduction / bacon / almond
- **Prosciutto croquets**
mustard dressing / horseradish creame
- **Eggplant**
Feta cheese / apricots / kalamata jam / toasted almond flakes
- **Greek salad**
peppers / cucumber / cherry tomato / Feta cheese
- **Shrimps**
Ginger-lime aioli
- **Salmon skewer**
harisha
- **Chicken skewer**
(Mediterranean marinade)
- **Baba Slider**
slider / smoked gouda / prosciutto / kajmak

Price per Person

1hour \$29 (choice of 4) \$35 (choice of 6)
2hours \$35 (choice of 4) \$47 (choice of 6)

Add extra 5\$ for

- **Truffle potatoes**
truffle cream / lardo / truffles / chives
- **Beef skewer**
(ajvar marinade) ...Kimchey yogurt



SIT DOWN DINNER

Up to 16 people

Option 1 \$49 per person

- Foie Grass Mousse Brioche
kalamata jam / sour cherry compote / mango ginger salsa / worm brioche bread
- Forest mushrooms
kajmak / crispy palenta / truffles
- Filet Mignon
parsnip pure / roasted pepper / chimichurri

Option 2 \$49 per person

- Steak Tartar
kajmak / tartar sauce / smoked oil / pine nuts / perezel croutons / crispy capers
- Roasted cauliflower
eggplant yogurt spread / pomegranat melasas / fresh herbs
- 5 Hour Lamb
mash potato /kajmak / pomegranate vinaigrette

Option 3 \$39 per person

- Greek salad
peppers / cucumber / kalamata olives / Feta cheese
- Eggplant
Feta cheese / bread crutons / apricots / kalamata jam / toasted almond flakes / tumeric olive oil / herb salad
- Barley risotto
garden vegetables
Chuse one: chesse cake or dark chocolade muss

Option 4 \$49 per person

- Shrimps
ginger-lime aioli
- Scallops
nory bacon crust / coconut-cauliflower pure
- Salmon
potato and leek pure / black oil
Chuse one: chesse cake or dark chocolade muss

Option 5 \$59 per person

Choose any 3 from the list above + desert
Chuse one: chesse cake or dark chocolade muss

[R] These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingrediants. 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.



FAMILY STYLE

Up to 60 people

\$65 per person

Choose 4 from different categories from Baba's diner menu

ADD DESERT for \$5

Chuse one: chesse cake or dark chocolade muss

\$40 BABA's plater

Recommended for 4 persons

- Prunes

balsamico reduction / bacon / prunes 4pcs

- Ham croquets

mustard dressing / horseradish creame 4pcs

- Foie Grass Mousse

sour cherry compote / mango ginger salsa 4pcs

- Steak Tartar

kajmak / tartar sauce / smoked oil / pine nuts / crispy capers 4pcs



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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