

ARLINGTON RESTAURANT WEEK

\$35 SIGNATURE
DRINK*
APPETIZER
ENTREE

DRINK SELECTION

HEINEKEN

BABA RED WINE

BABA WHITE WINE

BABA SPARKLING WINE

COCKTAILS

B&B

Serbian Sombbrero

Brazilian Smash

Zastava Sidecar

Don't Forget to Breathe

Raspberry Fizz

RAIL MIX DRINKS

APPETIZERS

BACON WRAPPED PRUNES

stuffed with goat cheese / almond

*STEAK TARTARE

kajmak / pine nuts
brioche croutons / crispy capers

*SALMON TARTARE

beet / capers / quinoa / pine nuts / cucumber

PROSCIUTTO CROQUETTES

mustard dressing / horseradish cream

CALAMARI FRIES

tartar sauce

GREEK SALAD

peppers / cucumber
kalamata olives / feta cheese

FOIE GRAS MOUSSE

Hudson Valley goose and chicken liver
plum marmalade / brioche

CHICKEN SKEWER

Mediterranean marinade / fennel

BEEF SKEWER

*ajvar marinade
kimchi yogurt*

TRUFFLE POTATOES

truffle cream / lardo / truffles / chives

PASTA

BARLEY RISOTTO

garden vegetables
parmesan / mascarpone

SEAFOOD LINGUINI

shrimp / mussels / cat fish / white wine

DRY AGED BEEF BOLOGNESE

sautéed mushrooms / garganelli pasta
chipotle breadcrumbs

VEGGIE

CAULIFLOWER

eggplant yogurt spread
pomegranate molasses / fresh herbs

EGGPLANT

feta cheese / brioche croutons
apricots / kalamata jam / almond flakes

FOREST MUSHROOMS

kajmak / crispy polenta with truffles

BABY CARROTS

leek mousse with almonds

GRILLED VEGETABLES

garlic bean spread

SEAFOOD

SCALLOPS

nori-bacon crust / cauliflower puree

SHRIMPS

ginger-lime aioli / microgreens blend

*SALMON \$14

ginger aioli / black oil
mashed potato and leek

MEAT

*FILET MIGNON 6oz

foie gras croquette / parmesan puree / roast pepper

*BABA BURGER

smoked gouda / beef prosciutto / jalapeno / fries

VEAL SCHNITZEL

stuffed with aged kajmak / tartar sauce

5 HOUR LAMB

mashed potato / pomegranate vinaigrette



RESTAURANT & COCKTAIL BAR

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