



babil

Charcoal Grill, Meze, Bar

Legend has it that everyone on earth spoke the same language in ancient times.

As people migrated from the east, they settled in the land of Shinar, Southern Mesopotamia.

People there sought to make bricks and build a city and a tower with its top in the sky, to make a name for themselves, so that they not be scattered over the world. It was then that God came down to look at the city and tower, and remarked that as one people with one language,

nothing that they sought would be out of their reach. God went down and confounded their speech, so that they could not understand each other, and scattered them over the face of the earth, and they stopped building the city. Thus the city was called Babel, known locally as Babil.

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Main Menu

mezes

All meze starters are served with home-made bread

COLD MEZES (STARTERS)

KISIR (V)	4.50
Cracked wheat, cucumbers, tomatoes, parsley, onions, pomegranate sauce and olive oil	
OLIVES (V)	3.50
Marinated mixed olives, drizzled in olive oil and lemon juice	
HOUMUS (V)	4.20
A classic babelonian blend of chickpeas, tahini, garlic, olive oil and lemon	
CACIK (V)	3.90
This traditional turkish meze consists of cucumber with mint and crushed garlic in a creamy set yoghurt	
SPINICH TARATOR (V)	3.90
Freshly cooked spinach, mixed with set yoghurt and blended with our special selection of herbs	
RUSSIAN SALAD	3.90
A blend of potatoes, carrot, peas and mayonnaise (v)	
CARROT TARATOR (V)	3.90
Carrot, dill, garlic and set yoghurt mixed for an excusit taste	
AUBERGINE NAPOLITANA (V)	4.50
A blend of aubergine and green peppers cooked in our special tomato sauce	
BARBUNYA PILAKI BAKED BEANS (V)	4.50
Borated beans stewed in our special tomato sauce	
STUFFED VINE LEAF ROLLS (V) (N)	4.70
A rich mix of rice, mint, parsley, onions, bird graes and pine kernels wrapped in vine leaves	
ALI NAZIK (V)	4.50
A classic meze prepreed to perfection with grilled aubergine, garlic and cremy set yoghurt	
SMOKED SALMON WITH MELON	5.50
Smoked salmon topped with honey dew melon and sprinkled with tailors vintage port	

HOT MEZES (STARTERS)

SOUPE OF THE DAY	3.90
Please ask for details of today soup	
CHARCOAL GILL PRAWNS	5.50
Tentalising charcoal king prawns laced with dried tomar-toes and balsamic syrup	
LIVER	4.50
Sauteéd cubes of lambs liver in butter with garlic caramalised onions, mixed herbs, mixed spices and a hint of lemon juice	
BOREK (V)	4.50
Spinach and feta chees wrapped in filo pastry and deep fried to perfection	
HOUMUS KAVURMA	4.50
A classic meze prepared with a blend of crushed chickpeas, tahini, garlic, olive oil and lemon topped with succulent barbequed diced lamb cubes with pen fried pine kernels and herbs poud over for an excusit taste.	
GRILLED HALLOUMI (V)	4.50
Chunks of grilled helloumi cheese is best served in its original form, plain, for absolute taste.	
GARLIC MUSHROOMS (V)	4.20
Sliced mushrooms sauteéd in butter, garlic, parsley and lemon juice and topped with melted cheddar cheese	
FALAFEL (V) (N)	4.50
Grinded chickpeas blended with broad beans and shallow fried to perfection and served with a choice of sweet chilli or hummus	
SAUTEÉD TIGER PRAWNS	5.50
Tiger Prawns sauteéd in butter, with garlic and mixed herbs combined in a special tomato sauce	
CALAMARI	4.70
Fresh squids tossed in flour, powdered paprika and served with a choice of sweet chilli sauce or tarter sauce	
SUCUK	3.50
Traditional Turkish spiced sausage simply barbequed and served with traditional garnish	

SIDE ORDERS

ASPARAGUS	3.90
Tender succulent fresh asparagus chargrilled and served with a touch of olive oil	
BBQ MUSHROOMS	3.90
Delicious button mushrooms barbequed and drizzled in olive oil, pomegranite source, turnip juice and finished with sumac herbs.	
BBQ ONIONS	3.50
Barbequed onions and infused with olive oil, pomegranite source, turnip juice and finished with sumac herbs.	
HAND CUT CHIPS	2.50
Three-time cooked specially selected patatos are a must	
HAND CUT SWEET PATATO CHIPS	3.00
Specially selected delicious sweet patato's blanched then fried for perfection	
MASH PATATO	2.50
Seasoned mash patato with a touch of creame is simply heavenly	
GARLIC CRÈME POTATOES	3.50
Sautéed potato's roasted with cream and garlic for the finest taste	

SALADS

CRUSHED SALAD (EZME)	4.50
Finely chopped tomatos, onions, parsly, green peppers, drizzled with pomegranate juice, olive oil, turnip juice and finished off with chilly flakes	
HOT CRUSHED SALAD	5.30
Barbequed peppers, onions, mushrooms, chopped finely, covered in foil and chunks of burring coal and finished off with balsamic syrup, pomegranate and lemon for an orgasmic taste	
SHEPHERDS SALAD	4.50
Roughly cut traditional Mediterranean salad drizeled in olive oil and pomegranate sauce	
GREEK SALAD (MAIN)	7.90
Mixed fresh crunchy cos lettuce blended with feta cheese, black olives, onions, beef tomatos and finished off with a touch of olive oil and a squeeze of lemon	
GRILLED HELLOUMI SALAD	7.90
Grilled slices of halloumi cheese blended with red onions, garlic croutons, cos lettuce, cherry tomatoes and pomegranate source dressing	
CEASER SALAD (MAIN)	8.90
Succulent chicken pieces tossed with cos lettuce, strips of parmesan blended with our own ceaser source and finished off with chilly flakes	
SMOKED SALMON	8.90
PRAWN SALAD (MAIN)	
Succulent salmon and prawns tossed into specialliay mixed leaf salad and served with pomegranate and balsamic syrup	
ROCKET SALAD	4.20
Tender baby leaves of rocket blended with lemon juice and olice oil	

MEZE PLATTER 1

£11.95 P/P

AN APPETISING SELECTION OF SIX TRADITIONAL HOT AND COLD MEZES

MEZE PLATTER 2

£16.95 SERVES TWO PEOPLE

AN APPETISING SELECTION OF EIGHT TRADITIONAL HOT AND COLD MEZES

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IS THE
NAME OF
IT CALLED
BABEL;

BECAUSE THE LORD DID THERE
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UPON THE FACE OF ALL THE EARTH.

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main dishes

All main dishes are served with rice or bulgur and bread

LAMB DISHES

LAMB SHISH	11.50
Middle neck delicious tender mouth watering chunks of lamb cooked over charcoal on skewers	
ADANA	10.95
Minced lamb blended with finely shredded onions, parsley, peppers and seasoned with slat-pepper and a touch of chilli	
LAMB SPARE RIBS	12.50
Seasoned, tender lamb spare ribs, cooked on a charcoal grill	
LAMB BEYTI	10.95
Spiced minced lamb, prepared with garlic and parsley, cooked on a charcoal grill	
LAMB CHOPS	14.95
Tender best end marinated lamb chops, cooked on charcoal to your liking served on mash potato and seasonable vegetables and finished off with red wine rosemary sauce	

CHICKEN DISHES

CHICKEN SHISH	10.95
Tender chicken breast shish, cooked on a charcoal grill	
CHICKEN WINGS	10.95
Marinated chicken wings, cooked on a charcoal grill	
CHICKEN BEYTI	11.50
Spiced minced chicken breast, prepared with garlic and parsley, cooked on a charcoal grill	
WHOLE CHICKEN	12.50
Skewered tender spring chicken, cooked on charcoal grill	

COMBINATION KEBABS

MIXED GRILL	14.95
A delightful combination of chicken chunks, middle lamb, best end lamb chops, and adana served with rice and mixed vegetables	
ADANA & LAMB SHISH	12.95
ADANA & CHICKEN SHISH	12.95
LAMB & CHICKEN SHISH	12.95

SPECIALS

ADANA KEBAB	12.95
WITH YOGHURT and SAUCE Spicy minced lamb, served on a bed of toasted bread with garlic yoghurt sauce and a drizzle of butter	
CHICKEN SHISH	12.50
WITH YOGHURT and SAUCE Tender chicken shish, served on a bed of toasted bread with garlic yoghurt sauce and a drizzle of butter	
LAMB SHISH	12.50
WITH YOGHURT and SAUCE Lamb shish, served on bed of toasted bread with yoghurt sauce and a drizzle of butter	

HALEP	11.95
Minced lamb grilled on charcoal served on a bed of bread, tomatoes sauce with butter	
ALI NAZIK	12.95
Adana kebab on a bed of grilled aubergine puree with grilled pepers and served with set yoghurt and a butter and tomato sauce.	

SPECIAL WRAPS

LAMB BEYTI SPECIAL	13.95
Adana meat wrapped in toasted garlic lavash bread, cooked over coal and served with yoghurt and our very own tomato and butter source	
CHICKEN BEYTI SPECIAL	12.95
Minced and spiced chicken, cooked on a charcoal grill, then wrapped in bread and sliced. Served with garlic yoghurt sauce and a drizzle of butter	

CASSEROLE DISHES

LAMB CASSEROLE	11.95
A rich combination of cubed lamb, onions, garlic, mixed peppers, tomatoes and tomato puree and mixed herbs and butter	
CHICKEN CASSEROLE	11.50
This casserole is made up of cubed chicken breast, garlic, mixed peppers, tomatoes and tomato puree and mixed herbs and butter	
LAMB AUBERGINE	11.50
Stuffed aubergine with minced lamb, tomatoes, onions, garlic and green peppers topped with cheddar cheese	
CHICKEN AUBERGINE	11.95
Stuffed aubergine with chicken breast, tomatoes, onions, garlic and green peppers topped with cheddar cheese	

VEGETARIAN DISHES

AUBERGINE NAPOLITANA (V)	10.95
A mixture of aubergine and green peppers brewed in a special tomato sauce, served with with rice or bulgur	
VEGITARIAN KEBAB	10.50
Marinated roasted vegetables, barbequed, wrapped in foil and chucked on burning coal and finished off with our own specially prepared pomegranate source for a traditional taste	
MANTAR GUVEC - STEWED MUSHROOM (V)	10.50
A combination of onions, garlic, green peppers, red peppers, tomatoes topped with cheddar cheese and served with rice or bulgur	
MUSAKKA	11.50
A combination of aubergne, courgette, potatos, béchamel sauce, beans, green and red peppers topped cheddar cheese, served with rice or bulgur	

IMAM BAYILDI (N)	10.95
Roast aubergine, tomatoes mushrooms, peppers, onions, pine nuts, raisins and herbs served with rice or bulgur	
YAPRAK SARMA	10.50
A mixture of rice, mint, parsley, onions, bird graes and pine kernels wrapped in vine leaves and stewed off	
FALAFAL	9.95
A mixture of crushed chick peas, broad beans, celery, coriander, onions, garlic, mixed peppers, carrots, mixed herbs, all blended together and fried. Eight pieces per serving, topped with Houmus	
HELLUMI BURGER	8.95
Grilled hellumi cheese on top of a layer of home made humus, with grilled peppers, a thin layor of aubergine, sun dried tomatos and rocket	
FALAFAL WRAPS	8.50 (V)
Falafal, humus and salad wrapped in thin lavash bread	
GRILLED HALLOUMI WRAP	8.50 (V)
Grilled halloumi cheese and salad wrapped thin bread	

BBQ FISH

WHOLE SEA BASS	14.95
Marinated sea bass, barbecued on a charcoal grill and accompanied by a side salad	
WHOLE SEA BREAM	14.95
Marinated sea bream, barbecued on a charcoal grill and accompanied by a side salad	
SALMON	13.50
Fresh fillet salmon cooked to perfection with seasonal vegetables	
PRAWN CASSEROLE	12.95
Sauteed prawns with garlic and seasoned vegetables	

KIDS MENU

(All served with chips)

LAMB SHISH	5.95
Fresh fillet of diced Lamb marinated on a charcoal grill served with chips	
ADANA KEBAB “KÖFTE”	5.95
Skewered spicy minced Lamb cooked on a charcoal grill served with chips	
CHICKEN SHISH	5.95
Filletted breast of seasoned Chicken on a charcoal grill served with chips	
CHIKEN NUGETS	5.50
Battered pieces of chicken breast and deep fried served with chips	
FISH FINGERS	5.50
Battered and breded cod deep fried and served with chips	

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Dessert Menu

desserts

BAKLAVA	3.95
WITH ICE-CREAM	4.50
CHOCOLATE CAKE	3.75
CHEESE CAKE	3.75
SUTLAC	3.95

Rice pudding

APPLE CRUMBLE	3.95
WITH ICE-CREAM	4.50
PROFITEROLES	4.25
SOUFFLE	5.25
WITH ICE-CREAM	6.25
FONDUE	4.75
INCIR (FIG) TATLISI	4.50
KEMAL PASA	3.45
WITH ICE-CREAM	3.95
ICE-CREAM	3.45
<i>Vanilia, strawberry, chocolate, pistachio</i>	
FRIED ICE-CREAM	4.45

hot drinks

AMERICANO	1.75	ENGLISH TEA	1.75
LATTE	1.95	EARL GREY TEA	1.95
CAPPUCCINO	1.95	FRESH MINT TEA	1.95
MOCHA	2.25	GREEN TEA	1.95
TURKISH COFFEE	1.95	GINGER TEA	1.95
HOT CHOCOLATE	1.95	LIQUEUR COFFEE	4.25
TURKISH TEA	1.00		

brandies/cognac/ alcohol

CALVADOS	3.50	BAILEYS	£3.50
VINCENT COGNAC	3.95	SOUTHERN COMFORT	£3.50
MARTEL VSOP ARMAGNAC	3.95	MALIBU	£3.50
REMY MARTIN VSOP	4.25	TEICHENNE PEACH	£3.50
COURVOISIER	4.25	SCHNAPPS	
		COINTREAU	£3.50
PORT	3.95	TIA MARIA	£3.50
SWEET WINE	4.95	KAHLUA	£3.50
DISARONNO AMARETTO	3.50	FRANGELICO	£3.50
SAMBUCA	3.50	KUMMEL	£3.50
		LIMONCELLO	£3.50