BABA-BOOM

30 Battersea Rise — SW11 1EE

hello@bababoom.london
www.bababoom.london
@BababoomLondon

Our nibbles

[One each is a good way to start or a few to share]

Sweet potato hummus	[4.95]	Green & blonde olives	[2.50]	Dukkah whitebait*	[4.95]
Rose harissa labneh	[5.25]	Broad bean crisps	[2.50]	Sticky sumac wings	[5.25]

Our kebabs

[*Choose yours on a flatbread or a fattoush salad]*

Saffron & orange chicken shish + coal-fire red peppers [9.75]
Cabrito goat belly adana + chermoula aubergine [10.50]
28 day aged short rib & Kashkaval kofta + Za'atar tomato [11.00]
Rotisserie lamb shoulder + pomegranate onions [11.75]
Broad bean falafel + Baba's sweet potato hummus [9.25]

Need an extra big Baba's feed & want to double your meat? Just ask

+ Add Ons [2.00 each]

Salt Marsh Merguez sausage
Grilled Mastelo cheese
Avocado tahini
Date glazed bacon

+ House Sides

Dukkah fries	[3.50]
Harissa squash & feta tabbouleh	[3.75]
Charred corn, lime & Aleppo chili butter	[3.50]
Garlic, parsley & Kashkaval flatbread	[4.00]

Baba's Balanced Lunchbox
[7.50]
#StealthyHealthy

Eat with us or takeaway
[Tues – Fri]
11.45am – 3pm

Our desserts

Eve's date toffee vodka [3.00 / shot]

Grown-up Crunchie
Chocolate & cardamom bowl + yoghurt + homemade honeycomb [5.00]

Passionfruit & hibiscus Boom!Mallows [2.50]

We cook on a grill over hot coals. All our meat is high welfare and British and our eggs free-range. Our Persian flatbreads are made in London by Afif & delivered fresh. We make all our own dips, sauces & marinades. We don't have a service charge so that you can tip generously! All tips go to our staff. We run a lot - it makes us happy. Still curious? Just ask us - Travis, Eve and Jono.

*These dishes contain NUTS. Many of our dishes contain allergens. If you have any allergy, PLEASE ASK US FOR THE ALLERGEN MENU.

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Baba's pomegranate & blackcurrant frozen margarita [6.25]

We Brought Beer's Picks

Effes Draught Pilsner, 500ml [5.50]
Turkey's favourite beer, easy drinking & foamy

The Kernel Table beer, 330ml [4.95]
Session IPA, fruity, bitter & intense, low ABV

Brewdog Punk IPA, 330ml [5.25]
Fresh & flavourful, leading the UK craft revolution

Meantime Pale Ale, 330ml [4.75]
American style hoppy pale ale with citrusy flavours

London Beer factory, Chelsea blonde 330ml [4.95]
Refreshing golden ale with a smooth finish

Crate Hackney cider, 330ml [4.50]
Crisp & medium dry, made with Somerset apples

Le Dolci Colline Prosecco Spumante Brut [27.50]

Veneto, Italy

White wine

	175ml / 500ml / bottle
House	[5.25 / 13.00 / 19.00]
Rounded: Soie d'Ivoire Chenin Blanc – France	[6.25 / 17.00 / 23.50]
Zesty: Marlborough Sauvignon Blanc – New Zealand	[6.50 / 18.00 / 26.00]

Red wine

House	[5.25 / 13.00 / 19.00]
Ripe & Earthy: Manon Tempranillo – Spain	[6.25 / 17.00 / 23.50]
Punchy: Valle Central Malbec – Chile	[6.50 / 18.00 / 26.00]

Soft drinks

Fresh homemade Lemonade
250ml carafe [3.00]
500ml carafe [5.50]

Coke, diet coke, 330ml [2.00]
Sparkling water, 750ml [3.00]
Cloudy apple juice, 250ml [3.50]
Fresh orange juice, 250ml [3.50]

MOJU cold pressed juices [3.50]

GREEN - kale, spinach, apple, cucumber, celery & ginger
BEETROOT - beetroot, apple, carrot, cucumber & lemon
CARROT - carrot, apple, red pepper, ginger & turmeric

Hot drinks

Caravan Daily Blend filter coffee [2.50]
Fresh mint tea [3.00]
Brew Teapot [2.50]
(English Breakfast, Earl Grey or Rosehip & Hibiscus)

Thanks to Ali Reynolds for our special cocktail creation. Wine available in 125ml measures - please do ask.