

## 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

**BA  
BA**

RESTAURANT & COCKTAIL BAR

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