

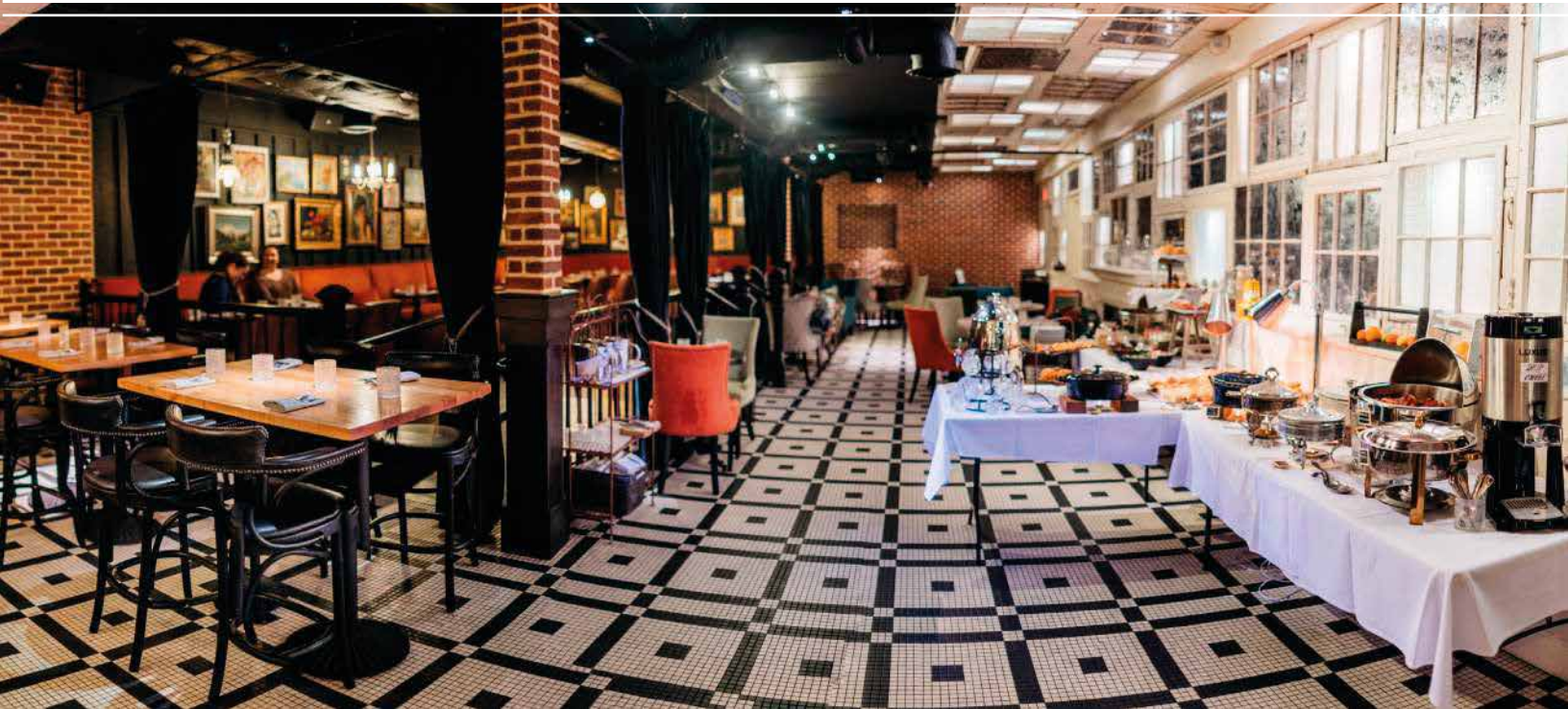


**PRIVATE EVENTS  
&  
LARGE GROUPS**

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[WWW.BABA.BAR](http://WWW.BABA.BAR)

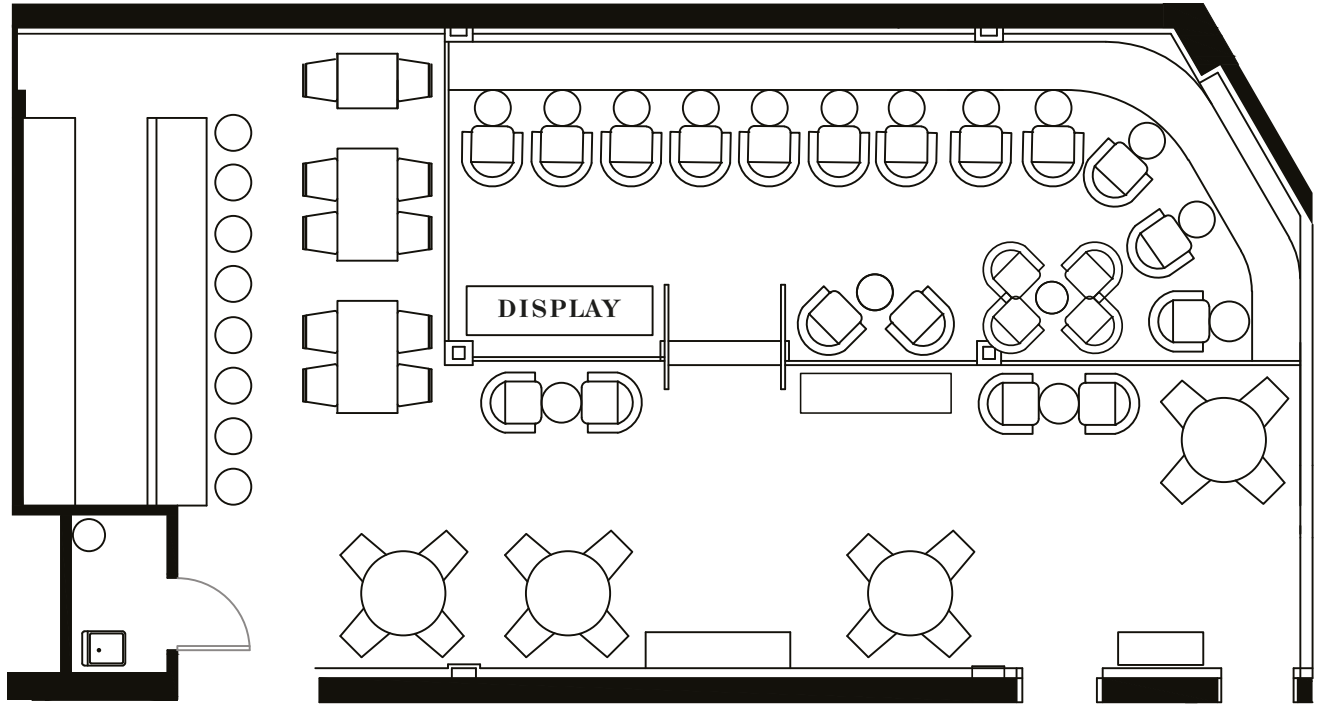
BA  
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THE  
RESTAURANT  
CAPACITIES

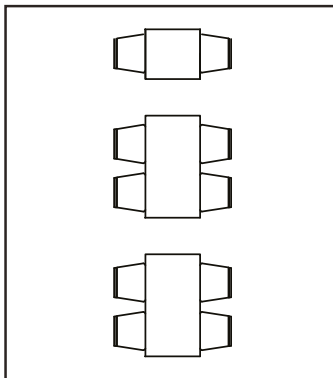
**BABA BUYOUT**

Sit down: 56 pax | Reception: 90 pax



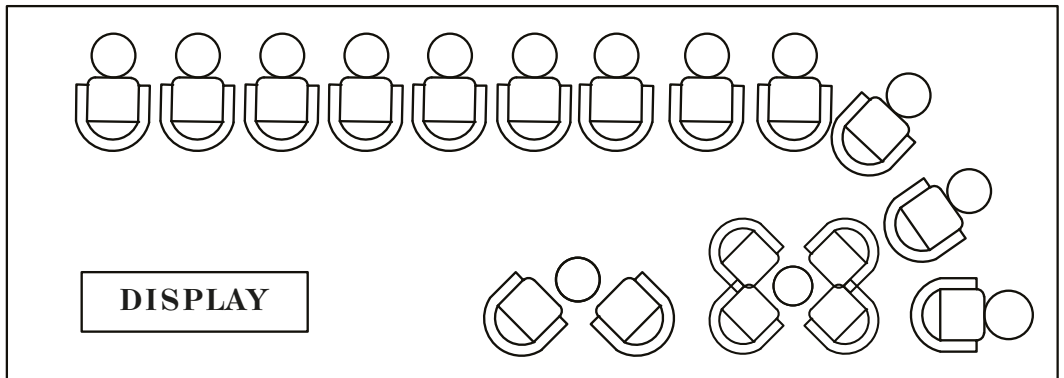
**BAR**

Sit down: 12 pax | Reception: 25 pax



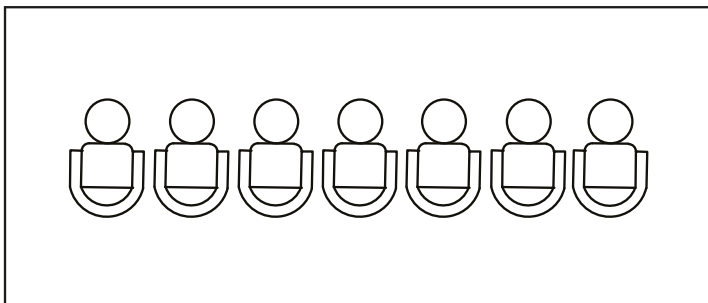
**VIP**

Sit down: 30 pax | Reception: 50 pax



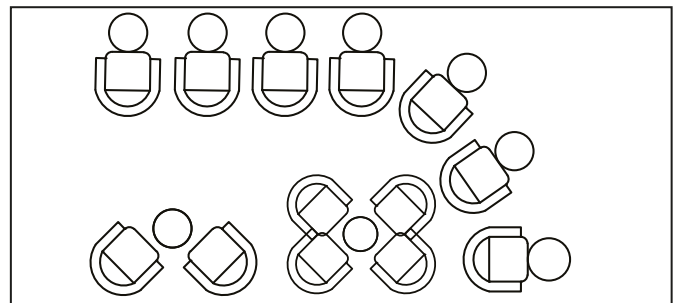
**VIP/1**

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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