

SOFT DRINKS, FRUIT JUICES, TEAS & COFFEE

Soft Drinks	£1.50
Coke, Diet Coke, Sprite, Fanta	
Fresh Fruit Juice	£1.50
Orange, Apple, Pineapple, Mango	
Masaw	£2.00
Traditional yoghurt drink	
Glenlivet Mineral Water 330ml / 750ml	£2.00/£3.00
Still or sparkling	
Sparkling Eldeflower 750ml (serves 4)	£5.45
A lovely tasting drink made from elderflowers and lemon	
Cha	£2.00
Traditional cardamom tea, short & strong	
Arabic Coffee	£2.00
A smoky strong coffee served in a delicate glass	
English Tea	£2.00
Exotic Mint, Apple or Green Tea	£2.00
Americano Coffee	£2.00
Cappuccino	£2.00
Latte	£2.00
Espresso/Macchiato	£1.50
Shisha Pipe	£10.00
A variety of flavours, for example: Mint, Double Apple, White Grape, Mix Fruit, Extra Strong	

SET MEALS

Three Course Taster Meal for 2 people **£ 19.95**

For those who can't decide what to have – why not have it all! A complete meal, but with smaller portions so you no longer have to choose between starter and sweet – perfect!

- Mixed Starter
- Freshly from Clay Oven Kurdish Naan Bread
- Babylon's Special Rice
- Two Side Portions of Vegetarian Casserole Shilահs
- Two Kebab Skewers
- Sweet Selection

Lunch Menu – 2 courses £ 7.95 / 3 courses £ 9.95

(Available Monday – Thursday 12pm to 3pm)

STARTERS

Falafel

Crispy chickpea balls served with hummus

Batata Hara

Small cubes of potato fried with fresh coriander, chilli & garlic

Baba Ghanoush

Pureed grilled aubergine combined with tahini, olive oil, lemon juice, & garlic, with flat bread

MAIN COURSES

Tapsi or Bamyа

Vegetarian Casseroles with rice and naan bread

A traditional Kurdish favourite of aubergines, green peppers & sliced potatoes layered with a mildly spiced tomato sauce OR tender okra cooked slowly with chopped tomatoes & garlic.

Falafel Wrap

Our delicious falafel served rolled in freshly grilled naan bread, drizzled with garlic & chilli sauce, and served with a side salad.

Soujuk

Spicy Lebanese sausages sautéed in tomato, green pepper, garlic and chilli.

Merishke Kebab or Gosht Kebab

One skewer of succulent pieces of chicken breast, marinated in lemon juice or delicately spiced and finely minced lamb, served with a fresh side salad and naan.

SWEETS

Lokum

Indulgent Turkish delight style rose & lemon and pistachio flavoured cubes, dusted with icing sugar

Rose Ice Cream

Delicately flavoured ice cream

Baklawa

Irresistible sweet filo pastries, stuffed with cashews and syrup

20% DISCOUNT
on Takeaway orders

FREE DELIVERY on orders over £10

BABYLON

KURDISH MIDDLE EASTERN RESTAURANT & SISHA LOUNGE

1 Albert Place
Edinburgh, EH7 5HN

Tel: 01315556927

Web: www.BabylonEdinburgh.co.uk

Email: info@babylonedinburgh.co.uk

COLD VEG STARTER

Hummus	£ 3.50
Traditional chickpea, garlic & tahini dip drizzled with olive oil	
Tabbouleh	£3.95
Levantine salad of bulgar wheat, tomato, and spring onion, lemon juice & parsley	
Mixed Spicy Olives Salad	£3.00
Black and green olives marinated in chilli, olive oil, garlic and lemon	
Fatoush	£3.95
Lebanese style salad with shredded lettuce, tomato, cucumber, onion, radish, fresh mint and cubes of toasted flatbread, seasoned with Iranian sumac	
Baba Ghanoush	£3.95
Pureed smoky aubergine combined with tahini, olive oil & lemon juice	
Mix Spicy Olive Salad	£3.00
Green olives mixed with walnuts, carrots, peppers in a garlic and olive oil dressing	
Jajic	£3.00
A delightfully garlic flavoured dip of thick yoghurt, and diced cucumber	
Paneer Salad	£3.50
A delicious fresh salad prepared with crumbled feta and black olives.	

HOT VEG STARTER

Veg Samosa £3.95

Lebanese Pastry filled with lightly spiced vegetables

Kubba £3.85

Delicious patties of mixed vegetables, rolled in crushed rice

Battata Hara £3.00

Small cubes of potato fried with fresh coriander, chilli and garlic

Byengen Surocraw £3.20

Strips of aubergines, marinated then lightly fried

Falalfel £3.50

Traditional chickpea balls, lightly fried with hummus on the side

Mixed Dolma £4.50

Exotic marinated vine leaves stuffed with aromatic rice

Hallomi £4.50

Grilled halloumi cheese with tomato, black olive and fresh mint

HOT MEAT STARTER

Hummus Shawarma £4.60

Chickpea dip topped with thin marinated slices of lamb fillet

Kubba Halab £4.00

Traditionally seasoned mince lamb, mixed with sultanas, encased in crushed rice

Soujuk £4.20

Spicy Lebanese sausages sautéed in tomato, green pepper, garlic and chilli

Baly Merishke £4.00

Straight from the barbeque, crispy lemon scented chicken wings

Lamb Samboussek £4.00

Lebanese Pastry triangles filled with spicy minced lamb and onions

Maghza kebab £4.95

Straight from the barbeque lamb chops marinated with special Babylon sues.

SIDE DISHES

Naan £1.50

Large rounds of Naan, light, bubbly & fresh from the clay oven

French Fries £2.00

A world wide favourite, no matter the cuisine!

Pomegranate Rice £2.50

Luxurious Persian basmati rice cooked in pomegranate puree, and adorned with dried mixed berries

Basmati Rice £2.00

Prepared using the best basmati rice

MAIN DISHES VEGETARIAN

Main Courses – Rice Dishes Served with basmati rice and naan bread

Bamya £6.95

Tender okra cooked slowly with chopped tomatoes & a hint of garlic

Tapsi £7.95

Aubergines, green peppers & sliced potatoes cooked with a spiced tomato sauce

Vegetarian Tashreeb (no lamb) £6.95

A real taste of the Middle East – a delicious casserole of fresh naan soaked in a delicious sauce of onions, peppers & tomato

MAIN COURSES MEAT

Bamya ba gosht £8.50

Tender okra cooked slowly with cubed lamb, chopped tomatoes & a hint of garlic, served with rice & naan

Soujuk £7.50

Spicy Lebanese sausages sautéed in tomato, green pepper, garlic and chilli

Qozy Lamb £8.95

A generous portion of tender braised lamb on the bone, perched on top of rice, with bread and a portion of your choice of tapsi or bamya – simply delicious

Lamb Tashreeb £7.95

A real taste of the Middle East – a hearty casserole of tender lamb on the bone on top of fresh naan soaked in a delicious sauce of onions, peppers & tomato

MAIN COURSES KEBAB

Vegetable Kebab £8.50

Tender vegetables, marinated in tomato & lemon juice

King Prawn Skewer £9.95

Juicy King prawns marinated in a spicy lemon juice

Merishke Kebab £8.95

Succulent pieces of marinated chicken breast

Chicken Koobideh £7.95

Minced chicken breast, marinated in tomatoes and turmeric with a hint of green chilli & parsley

Gosht Kebab £7.95

Delicately spiced and finely minced lamb

Chilli Gosht Kebab £8.50

The same delicious minced lamb kebab, but with a fiery green chilli kick!

Baly Merishke Kebab £7.50

Crispy chicken wings slowly marinated in lemon, oil & tomato paste

MAIN COURSES KEBAB (cont)

Gosht Barzaow Kebab £9.50

Tender cubes of lightly seasoned lamb fillet.

Maghza kabab £9.95

Straight from the barbeque lamb chops marinated with special Babylon sues

Whole Grilled Seabass £9.95

Whole Sea Bass with lemon and Persian sumac and grilled over the charcoal, with side salad

MAIN COURSES – SHAWARMA

Falafel Shawarma Wrap £6.95

Our delicious falafel served rolled in freshly grilled naan bread, drizzled with garlic & chilli sauce, and served with a side salad

Chicken OR Lamb OR

Minced Lamb Shawarma Wrap £7.95

Thin slices of marinated, chicken or lamb or minced lamb kebab drizzled with chilli and garlic sauce, served inside grilled naan bread, with salad and jajic

Chicken Shawarma Platter £8.95

Delicately marinated slices of chicken breast served with either rice or salad & dips

Lamb Shawarma Platter £9.95

Tender marinated slices of lamb served with either rice or salad & dips

Hummus Falafel Shawarma Wrap £7.50

DESSERTS

Baklawa £3.00

Irresistible sweet filo pastries, stuffed with cashew and syrup, served with ice cream

Pink Rosewater Cupcakes £3.00

Walnut Cupcakes £3.00

A delicate spiced walnut flavour, topped with vanilla butter cream and walnut pieces served with delicious Madagascan vanilla ice cream.

Handmade, rosewater flavoured cupcakes £3.00

Served with Madagascan Vanilla

Lokum £3.00

Indulgent Turkish delight style rose & lemon and pistachio flavoured cubes

Persian Saffron & Cardamom Ice Cream £3.50

Using luxurious Middle Eastern Saffron filaments and heady cardamom

Rose Ice Cream £3.50

A natural rose flavour, delicate and gentle and clean on the palate