

באבא גנוש

# BABAGANOUSH

PITA BAR

—STARTERS—

<b>Babaghanoush+pita</b>	290
<b>Falafel with tahini</b>	120
<b>Hummus+pita</b>	200
<b>Meze set</b> goat cheese, tomato kernel, hummus, torshi, grilled beetroot with spices with pita	260
<b>Msabbaha</b> a variation of hummus	260
<b>Squid</b>	290

— SALADS —

<b>Kruvit salad</b> cauliflower with lentil, tomatoes and mint	240
<b>Grilled broccoli with tomatoes and spinach</b>	260

— Soup of the day —

ask at the bar / look at tile wall

— PAN —

<b>Shakshuka</b> Israell stile eggs fried with spicy vegetables, served with hummus and pita	250
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— TAKE AWAY —

<b>Hummus</b>	280		<b>Babaghanoush</b>	290
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— PITA —

<b>Shawarma</b>	290
turkey, chicken, cabbage, tomatoes, cucumbers, pickles, hummus, eggplant, harissa, pickled onion	
<b>Falafel</b>	230
hummus, cabbage, tomatoes, fresh cucumbers, pickles, tahini, harissa, herbs	
<b>Ratatouille in pita</b>	260
<b>Halloumi cheese grilled with vegetables</b>	320
<b>Ribeye in pita</b>	380

— GRILL —

<b>Shawarma + pita + french fries</b>	390
turkey, chicken, hummus, tahini, harissa, pickles, pickles onion, pickled chili peppers, french fries, pita, homemade ketchup	
<b>Middle Eastern lamb kebab</b> with sauce with herbs and spices	420
<b>Chicken leg quarter fillet</b> with smoke-cured turkish sauce	270
<b>Merguez sausages</b> with smoke-cured turkish sauce	290
<b>served on pita with coleslaw salad</b>	
<b>Eggplant</b> with silan honey and tahini	290
<b>Cole-baked sweet potato</b>	260
<b>Smashed potato</b>	180

— SWEETS —

<b>Fried tangerine with ice-cream</b>	200
<b>Baklava</b>	180

vegan spicy night menu

— GLOSSARY —

**Babaghanoush** - eggplant baked with tahini, garlic and cilantro leaves

**Harissa** - tunisian hot chili pepper paste made of roasted red peppers, serrano peppers and other hot chili peppers and herbs

**Kruvit** - cauliflower baked with spices, tahini and olive oil

**Merguez** - is a spicy chicken sausage from Maghrebi cuisine

**Skhug** - green chili peppers, salt and garlic

**Torshi** - pickled vegetables with spices

**Tahini** - paste made from ground, hulled sesame seeds

— SOFT DRINKS —

<b>Fresh citrus juice</b>	0,25	200
<b>Fresh pomegranate juice</b>	0,25	400
<b>Coca-Cola, Coca-Cola Zero, Sprite, Schweppes</b>	0,25	150
<b>Mineral water</b> still/sparkling	0,25	100
<b>Tarhun</b>	0,5	150

— HOMEMADE LEMONADES —

<b>Lemonana</b>	0,25	200
lemon, baharat syrop, mint	1,0	500
<b>Halva based lemonade</b>	0,3	200
halva, honey, apple juice		
<b>Tahini-banana</b>	0,3	240
banana, tahini, sugar syrop		
<b>Tahini-coconut</b>	0,3	270
coconut milk, tahini, sugar syrop		

— TEA AND COFFEE —

<b>Espresso, Americano, Lungo</b>	120
<b>Capuccino, Latte</b>	140
<b>Flat White</b>	180
<b>Capuccino, Latte with soy milk</b>	200
<b>Oriental coffee</b> with spices	120
<b>Coffee with halva</b>	180
<b>Tea</b>	100

## BEER

### — TAP BEER —

<b>Jaws American Pale Ale</b>	0.3	220
<b>Local Lager</b>	0.3	220
<b>Jaws Stout</b>	0.3	220
<b>Craft Cider</b>	0.3	220

### — BOTTLED BEER —

<b>Jaws don't worry baby</b> non-alcoholic	0.5	300
<b>Cider "Moose and Cedar"</b> non-alcoholic	0.5	250

## COCKTAILS

<b>Halva Brandy</b> Metaxa 5*, Frangelico, Halva, Honey, Apple juice	450
<b>Deep Red Bourbon</b> Jim Beam White, fresh pomegranate juice, fresh paprika, lemon, baharat syrop	550
<b>Green chili Tini</b> Beefeater, lemon, mint, apple juice, chili syrop	450
<b>Pomegranate Ice Tea</b> Beefeater, Bacardi Carta Blanca, Sauza Silver, Cointreau, Smirnoff, fresh pomegranate juice, pomegranate juice	400
<b>Halva-Coconut</b> Bacardi OakHeart, coconut milk, dairy cream, halva, honey	350
<b>Karkade Negroni</b> Beefeater, Martini Rosso, Campari, Massandra port red, hibiscus tea	450
<b>Aarak Eshkolot</b> Ouzo, fresh grapefruit juice, sugar syrop, grapefruit	350
<b>Rainy Days</b> Metaxa 5*, Jim Beam White, Ouzo, Baharat syrop, Angostura Orange	350
<b>Ginger Jew</b> Bushmills Original, Honey, Spices	550

## — HOT ALCOGOLIC DRINKS —

<b>Red Hot Wine</b> Ouzo, red wine, cherry juice, spices, pomegranate, orange	300
<b>Irish Tea</b> Bushmills Original, black tea, honey, lemon, winter spices syrop	300
<b>Coffee with halva alcohol</b> Latte, halva, honey, Vana Tallinn	250

## — HOT NON-ALCOHOLIC DRINKS —

<b>Red Hot Juice</b> cherry juice, apple juice, orange, pomegranate, lemon, baharat syrop	200
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## VODKA

<b>Smirnoff</b>	1 oz	150
<b>Absolut in stock</b>	1 oz	200
<b>Grey Goose</b>	1 oz	350

## TEQUILA

<b>Sauza Silver</b>	1 oz	220
<b>Casadores Reposado</b> <b>100% De Agave</b>	1 oz	500

## GIN

<b>Beefeater</b>	1 oz	240
<b>Hayman's Sloe gin</b>	1 oz	280
<b>Bombay Sapphire</b>	1 oz	400

## WHISKEY

### — SCOTLAND —

<b>Dewar's White Label</b>	1 oz	220
<b>Auchentoshan American Oak</b>	1 oz	300
<b>Laphroaig 10YO</b>	1 oz	450

### — IRELAND —

<b>Jameson</b>	1 oz	230
<b>Bushmill's Original</b>	1 oz	240

### — USA —

<b>Jim Beam White</b>	1 oz	250
<b>Jack Daniel's Tennessee Whiskey</b>	1 oz	280
<b>Maker's Mark</b>	1 oz	380



## PITA BAR

## DISTILLATES

<b>Chacha</b>	1 oz	180
<b>Ouzo Romios</b>	1 oz	180
<b>Ijevan</b> apricot, mulberry, cornel	1 oz	200

## LIQUEURS

<b>Spotikatch</b> fruit-based beverage	1 oz	150
<b>Kuemmerling</b>	1 oz	180
<b>Limoncello</b>	1 oz	180
<b>Minttu</b>	1 oz	200
<b>Bols</b> in stock	1 oz	200
<b>Cointreau</b>	1 oz	200
<b>Drambuie</b>	1 oz	200
<b>Frangelico</b>	1 oz	200
<b>Kahlua</b>	1 oz	200
<b>Vana Tallinn Original 40</b>	1 oz	200
<b>Amaro Montenegro</b>	1 oz	220
<b>St. Germain</b>	1 oz	250

## BRANDY/CALVADOS

<b>Metaxa 5*</b>	1 oz	180
<b>Ararat Akhtamar</b>	1 oz	350
<b>Baron Otard VS</b>	1 oz	400

— 1 oz — 30 ml —

## — APPETIZER/HERB — LIQUEURS/PASTIS

<b>Aperol</b>	1 oz	200
<b>Campari</b>	1 oz	200
<b>Becherovka</b>	1 oz	200

## — XERES/PORT/VERMOTH —

<b>Red Port Massandra</b>	2 oz	180
<b>Martini Bianco</b>	2 oz	220
<b>Martini Extra Dry</b>	2 oz	220
<b>Martini Rosso</b>	2 oz	220
<b>La Ina Fino</b>	2 oz	250
<b>Kopke Fine Ruby</b>	2 oz	300
<b>Kopke Fine Towny</b>	2 oz	350

## RUM

<b>Bacardi Carta Oro</b>	1 oz	200
<b>Bacardi Oakheart</b>	1 oz	200
<b>Bacardi Carta Blanca</b>	1 oz	220
<b>Bacardi Carta Negra</b>	1 oz	220
<b>Havana Club Especial</b>	1 oz	220
<b>Bem Bom</b>	1 oz	250
<b>Arcane</b>	1 oz	400

## WINE

### — Sparkling —

<b>Cava Mona Barselona</b>	0.1	250
<b>Martini Prosecco</b>	0.187	450

### — White —

<b>Portas de Tejo</b>	0.1	220
<b>Barkan Riesling</b>	0.1	250
<b>Barkan Chardonnay</b>	0.1	250

### — Red —

<b>Portas de Tejo</b>	0.1	220
<b>Barkan Shiraz</b>	0.1	250
<b>Hacienda Lopez de Haro</b>	0.1	250