

# Bala Baya Dinner Menu

## PLATES

- Pita & Dip 4.5

House baked

- Aubergine Mess 11

Blackened aubergine, soft herbs, tahini, lychee

- Wild Tomatoes 8

Mooli, pickled red onion, dandelion leaves, coriander, balckberry vinaigrette

- Chickpea Hummus 7

Mixed spices, pine nuts, pickled chillies, tomato pulp, pita

- Porcini & Freekeh 14

Turkish cabbage, morels, verjus, stewed quince

- Smashed Roasties 11

Potato, celeriac & macadamia puree, nutmeg, black truffle

- Cauliflower & Roe 12

Cauliflower florets, fermented harissa, sweetcorn, black pepper, cured fish roe

- Mackerel & Harissa 13

Confit mackerel, harissa, Sharon fruit, mustard cress

- Prawn Baklava 14

King prawns, kadaif, bitter lime syrup, lime cream, Persian lime & Nori dust,  
pistachios

- Octopus & Black 12

Baby octopus, garlic & turmeric crust, blackened aubergine, harissa caramel

- Fish & Fennel Market Price

Fresh fennel, burnt sage, lemon, vine tomatoes, butter & arak

- Laffa Couture 18

Iraqi flat bread, slow roasted lamb belly, smoked sticky plum, radish & chervil

- Crispy, Sticky, Crunchy 11

Chicken thighs, bitter orange, harissa, kimchi, butternut squash puree, hazelnuts,  
sumac

- Lamb Parcel 12

Spiced bulagr wheat, caramelised onion, tahini

- Game 16

West Country reared venison, date & yeast butter, tahini, Kalamata, tomato

## DESSERTS

- Burnt Babka 8

Festive spice, blood orange, vanilla, crème pâtissière, pecan

- The Cheesecake 8

White chocolate, salted caramel, banana fritters, tahini crumble

- Malibu Malabi 8

Coconut, orange blossom, mango, yuzu, sumac, rose