

COFFEE COUNTER we produly servers La COLOMBE coffee

**Americano** . . . . \$00  
*Espresso mixed with hot water – similar in taste to drip coffee.*

**Cappuccino** . . . . \$00  
*Espresso and milk, topped with a layer of airy foam.*

**Cortado** . . . . \$00  
*Espresso with a bit more steamed milk than a macchiato.*

**Drip Coffee** . . . . \$2.5 / \$3.25  
*A classic cup of coffee. We offer our signature house blend, Corsica, as well as a seasonally rotating Workshop single origin on drip.*

**Espresso** . . . . \$3.25  
*Our default is a double shot. We offer our signature house blend, Nizza, as well as a seasonally rotating Workshop single origin on espresso.*

**Hot Chocolate** . . . . \$00  
*Unsweetened chocolate mixed with steamed milk. Sweeten to taste.*

**Latte** . . . . \$4  
*Espresso and milk, topped with a thin layer of silky microfoam.*

**Macchiato** . . . . \$00  
*Espresso with a dollop of steamed milk.*

**Mocha** . . . . \$00  
*Espresso mixed with unsweetened dark chocolate, topped with milk. Sweeten to taste.*



FRESH CORNER

**Appleberry lush.** . . . . \$4.5  
*Apple, carrot, strawberry*

**Beets & Treats.** . . . . \$4.5  
*Beet, apple, carrot, orange, lemon*

**Green cheer** . . . . \$4.5  
*Cucumber, spinich, lemon, appl, orange*



BABA'S PREMIUM TEA

**Darjeeling** . . . . \$2.95

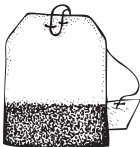
**English Breakfast** . . . . \$2.95

**Earl Grey** . . . . \$2.95

**Green** . . . . \$2.95

**Peppermint** . . . . \$2.95

**Chamomile** . . . . \$2.95



WINE LIST

SPARKLING WINE

**Cricova PN/Chard, Moldova** . . . . \$8

**Prosecco** . . . . \$9

**Trapan Rose Che on Che** . . . . \$69

**Gimonnet Gonet, Champagne, France** . . . . \$89

WHITE WINE

**Baba House, Sauvignon Blanc** . . . . \$8

**Budimir, Tamianika, Serbia** . . . . \$12

**Cricova, Chardonnay** . . . . \$9

**Stobi, Rose, Macedonia** . . . . \$10

**Stobi Zilavka** . . . . \$10

RED WINE

**Baba House, Cabernet Sauvignon** . . . . \$8

**Bulgariana, Pinot Noir, Bulgaria** . . . . \$9

**Stobi, Vranec, Macedonia** . . . . \$10

**Bulgariana Cabernet/ Shyrah, Bulgaria** . . . . \$10

**Triada Budimir, Serbia 2013** . . . . \$13

DESSERTS WINE

**Eliot Perrone, Moscato, D'asti** . . . . \$9

**Dow's, Old Tawny 10 years, Porto** . . . . \$10

**Dow's, Old Tawny 20 years, Porto** . . . . \$14

**Dubonnet, Rouge** . . . . \$8



BOTTLED BEER

**Heineken, Pilsner** . . . . \$6

**Zagorka, Lager, 16.9 oz** . . . . \$10

**Allagash, White Ale** . . . . \$7

**Old Bust Head, Wild Cat, IPA** . . . . \$7

**Straffe Hendrik, Quadruple Ale, 25.4 oz** . . . . \$30



MIXOLOGY

COCKTAIL LIST

- Baba Sazerac . . . . \$11**  
*Rye Whiskey, Pernod, Peychauds Bitters, Angostura Bitters, Cane Sugar*
- Don't Forget to Breath . . . . \$9**  
*Gin, Grapefruit Juice, Honey Syrup, Lemon Juice, Vanilla Tincture*
- Monastery . . . . \$10**  
*Maraska Slivovitz, Lime Juice, Honey Syrup, Plum Preserve, Basil Leaves*
- Serbian Sombrero . . . . \$10**  
*Pink Peppercorn Tequila, Jalapeno Triple Sec, Sour Mix, Rose Water, Mexican Salt*
- CPR . . . . \$12**  
*Chamomile Infused Rakia, Lemon Juice, Pear Puree, Ginger Syrup, Ambar Bitters*
- Raspberry Fizz . . . . \$10**  
*Rum, Lemon Juice, Raspberries, Seltzer*
- Same Same But Different . . . . \$11**  
*Pisco, Berry cordial, Lime Juice, Ginger Beer*
- Belgrade By Night . . . . \$12**  
*Rye Whiskey, Fernet & Gorki List, Port Wine, Orange Bitters*
- Zastava Sidecar . . . . \$11**  
*Maraska Slivovitz, Lemon Juice, Jalapeno Triple Sec, Hibiscus Syrup*
- Malas Palabras . . . . \$13**  
*Pineapple Mezcal, Triple Sec, Orgeat Syrup, Lime Juice, Fernet Branca & Gorki List*
- Time to Spare. . . . \$10**  
*Espresso infusion, Coconut Milk Cinnamon*
- B & B . . . . \$12**  
*Rum, Beet Juice, Lime Juice Maraschino Liqueur, Mint*
- GTF. . . . \$11**  
*Cucumber Infused Gin, Elderflower Tonic Rose Water, Edible Flower Petals Citruce Essence*
- Brazilian Smash . . . . \$11**  
*Cachaca, Muddled Mandarin Orange Lime Juice, Honey, Mint Leaves*
- Barrel Aged Southern Delight. . . . \$15**  
*Bourboun, Lillet Blan, Peach Liqueur, Creole Bitters, Orange Essence*
- Belmont Sour . . . . \$12**  
*Slivovitz, Local Vodka, Pomegranate Juice lemon Juice, Organic Egg White*
- BABA Secret . . . . \$10**  
*What ever grandmother feels like today*

BABA'S HAPPY HOUR

**50% OFF Cocktails**  
House Red, White, Sparkling wine & Heineken beer **for \$5**  
**MONDAY - FRIDAY 4PM - 7PM**



FUN DINING

BABA'S VEGGIES

- Marinated Beetroot . . . . \$6**  
*Roasted then marinated, served with creamy goats cheese and organic quinoa with walnuts*
- French Rye Toast . . . . \$8**  
*Served with our homemade kajmak spread, topped with roasted peppers and grilled Kale*
- Smoked Gouda . . . . \$8**  
*Breaded with almond and walnut shavings, served with a cranberry vinaigrette*
- Roasted Pumpkin . . . . \$7**  
*Open faced sandwich served with a bean and parsnip puree and fig dressing*
- BABA's Hand-cut Potatoes . . . . \$6**  
*Served with a kimchi yogurt dip*
- Roasted Cauliflower . . . . \$7**  
*Served with a creamy eggplant puree and pomegranate dressing*
- Forest Mushrooms . . . . \$8**  
*Sauteed with onion and thyme and topped with kajmak*
- Fried Olives . . . . \$7**  
*Stuffed with blue cheese*

SEAFOOD

- Seafood Sandwich . . . . \$9**  
*Open faced, topped with seafood, sweetcorn asparagus salad and Sriracha-tarragon mayo*
- Salmon Tartare . . . . \$10**  
*Marinated with beetroot and topped with a mix of capers, quinoa and pine nuts*
- Grilled Octopus . . . . \$13**  
*Marinated with Mediterranean spices, served with pickled onions and olives*
- Scallops . . . . \$13**  
*Oven baked scallops topped with our homemade bacon-nory infused kajmak and sweet potato chips*
- Grilled Prawns . . . . \$10**  
*Served with a pickled cucumber in ginger and rice vinaigrette, kale chips*
- Grilled Tuna . . . . \$10**  
*Served with a coconut-cauliflower puree and green onion and kimchi salsa*

MEAT

- BABA's Preferred Platter . . . . \$10**  
*Thinly sliced smoked duck,traditional lardo, hard sheep cheese drizzled with honey, quail eggs with trout mousse*
- Ham Croquettes . . . . \$8**  
*Crispy ham croquettes with a creamy inside and paired with an aromatic mustard dressing*
- BABA's Signature Slider . . . . \$6**  
*Veal and beef burger, served with a zesty salsa of walnuts, hard boiled eggs & capers*
- Steak Tartare . . . . \$10**  
*Open faced sandwich topped with hand-cut beef fillet, served with pickled cauliflower and capers*
- Pork Belly Slider . . . . \$6**  
*Marinated in beer and miso paste, grilled served with pickles and a white bean puree*
- Ribeye . . . . \$13**  
*Dry-aged beef, glazed with thyme butter, served with a parmesan cream*

BABA'S SWEET TOOTH SNACKS

- Basil and Caper Ice cream**  
**BABA's favourite - homemade! . . . . \$5**
- Parsnip Mousse . . . . \$6**  
*A delicate mousse made of parsnip served with bitter chocolate salt and a drizzle of olive oil*

