

BaBaLou Dining Menu

Starters

Soup & Bruschetta	£4.25
Peanut & Lime Chicken Satay Sticks, Pepper & Sesame Stir Fry	£4.75
Asparagus & Mozzarella Filo Wrap, Red Pepper Essence	£4.95
Roasted Fig & Feta Salad Caramelised Red Onion, Red Wine Dressing	£4.95
Vodka Beetroot Cured Salmon, Potato & Radish Salad, Dill & Lemon Cream	£5.65
Pan-Fried Baby Squid, Chinese Broccoli, Chilli Jam	£5.95
Seared Scallops, Cauliflower Puree, Light Curry Dressing	£6.25
Arabic Platter, Hummus, Harissa, Aubergine Caviar, Falafel, Pitta Bread	£6.95

Mains

Wild Boar and Apple Sausages, Parmesan Mash and Red Wine Jus	£ 9.95
Crispy Cantonese Mock Duck, Cucumber & Spring Onion, Pancakes, Plum Sauce	£ 9.95
Wild Mushroom & Miso Risotto, Seaweed, Coriander Oil, Parmesan Crisps	£10.75
Peanut & Lime Chicken Satay, Beetroot & Raisin Pilau Rice, Grilled Plantain	£11.50
Fillet of Sea Bass, Artichoke & Rosemary New Potatoes, Honey & Chive Yoghurt	£11.95
Seared Swordfish Steak, Sagg Aloo Potato, Cucumber & Mint Dressing	£11.95
Rib Eye Steak, Mozzarella, Herb Polenta Chips, Vine Tomato, Red Wine Sauce	£12.50
North African Lamb Tagine, Apricot Couscous, Roasted Aubergine, Mint Pesto	£12.95
Monkfish, Chorizo Paella, Green Beans, Spinach & Basil Cream	£12.95

Sides

Sweet Potato Wedges, Sour Cream, Sweet Chilli Sauce	£2.95
Artichoke & Rosemary New Potatoes	£2.95
Herb Polenta Chips	£2.95
Parmesan Mash	£2.95
Beetroot & Raisin Pilau Rice	£2.95
Bruschetta, Olives & Balsamic oil	£3.50
Green Salad, Garlic Croutons with Balsamic Dressing	£3.50
Rocket & Parmesan Salad	£3.95

Puddings

Selection of Ice Cream & Sorbets	£3.50
Iced Pina Colada Parfait, Spiced Ginger & Pineapple Compot	£4.50
Passion Fruit Crème Caramel, Poached Strawberries	£4.50
Dark Chocolate & Malteser Fondants, Vanilla Ice Cream	£4.95
Red Cherry Ricotta Cheese Cake	£4.95
Assorted Cheese Plate, Home Made Plum Chutney	£5.25

BaBaLou

Bar Snacks

French Fries	£2.95
Sweet Potato Wedges, Sour Cream & Sweet Chilli Sauce	£2.95
Bruschetta, Olives & Balsamic oil	£3.50
Green Salad, Garlic Croutons with Balsamic Dressing	£3.50
Rocket & Parmesan with Palma Ham & Roasted Peaches	£3.95
Assorted Mini Spring Rolls & Samozas, Plum Sauce & Sweet chilli	£3.95
Crispy Cantonese Mock Duck, Cucumber & Spring Onion, Pancakes, Plum Sauce	£3.95
Deep-Fried Crispy Mussel Kebab, Fennel Sauerkraut, Citrus Aioli	£3.95
Pan-Fried Baby Squid, Chinese Broccoli, Chilli Jam	£3.95
Arabic Platter, Pitta Bread, Hummus, Harissa, Aubergine Caviar, Falafel	£4.25
Beer Batter Monkfish Pea & Mint Puree	£4.25
Peanut & Lime Chicken Satay Sticks, Sesame Stir Fry	£4.75
Roasted Fig & Feta Salad Caramelised Red Onion, Red Wine Dressing	£4.95
Assorted Cheese Plate, Home Made Plum Chutney	£5.25
Mezze Platter, Selection of Starters& Nibbles to Share (6 Persons)	£14.95

More Than One?

Any 3 Snacks for	£11.00
Any 5 Snacks for	£17.50
Any 7 Snacks for	£23.00

Babalou Wine List / Pricing

	Bott	G250	G175
WHITE			
Borgo Selene Bianco, 2004, Italy	11.00	4.00	3.00
Saladini Pilastris Falerio dei Colli Ascolani 2004, Italy (organic)	13.00		
Alpha Zeta Chardonnay 2004, Italy	14.50	5.00	3.80
Cotes de Gasgogne, Domaine De Saint-Lannes 2004, France	15.50		
Cortegiara Pinot Grigio 2004, Italy	17.00	5.50	4.20
Fairview Sauvignon Blanc 2005, South Africa	18.00	6.00	4.50
Kim Crawford Marlborough Sauvignon Blanc 2004, NZ	24.00		
Sancerre Domaine Sautereau 2004, France	27.50		
St Aubin 1er Cru "Sur Gamay", Jean-Claude Boisset 2003, France	35.00		
ROSE			
Alpha Zeta Rosato 2004, Italy	13.50	4.50	3.40
RED			
Borgo Selene Rosso 2004, Italy	11.00	4.00	3.00
Persimmon Grenache 2004, France	14.50	5.00	3.80
Apaltagua Cabernet Sauvignon 2003, Chile	16.50	5.50	4.20
Saladini Pilastris Rosso Piceno Superiore 2004, Italy (organic)	17.00		
A Mano Primitivo di Puglia 2003, Italy	18.00	6.00	4.50
Azamor 2003, Portugal	19.00		
Rioja Crianza, Vina Izadi 2001, Spain	23.00		
Jean-Claude Boisset Bourgogne Pinot Noir 2003, France	26.00		
Brunello di Montalcino, Poggio Tempesta 1999, Italy	35.00		
DESSERT			
Nevoli ½ bottle			
CHAMPAGNE			
Deveaux, NV Grande Reserve	25.00		5.90
Cuvee "D" de Deveaux La Cuvee NV	30.00		
Deveaux, Cuvee Rose NV	39.00		
Moet & Chandon current vintage	47.00		
Veuve Clicquot, La Grande Dame current vintage	96.00		
Krug Grande Cuvee	125.00		
Louis Roderer Cristal current vintage	190.00		
Moet & Chandon Dom Perignon Rose current vintage	300.00		
CAVA			
Cava Segura Viudas Brut Reserva NV			

Babalou Signatures

Our first selection is all original cocktails, created in house, exclusively for Babalou. We have designed a daring range of flavours to complement the atmosphere, and suggest you throw caution to the wind & choose something exciting!

Adventurous Tastes

Dee-monk

5.60

Chartreuse green, Martell VS cognac, Peychaud's bitters and fresh lemon, dried with lemon grass and sweetened with passion fruit syrup. Shaken hard and served short on the rocks.

Otto

5.60

Wyborowa vodka, Nolly Pratt vermouth, stirred & garnished with haloumi. Served straight up - dry, extra dry, bone dry or dirty?

Q C Stone

6.20

Chivas Regal scotch, lemon, maraschino liqueur and quince jelly with a splash of fresh orange juice. Served short over ice.

Safia

6.20

Saffron infused Bombay Sapphire gin with lime sugar and egg white shaken hard and topped with soda, served tall over ice.

Vop

6.20

Ketel One premium vodka, yoghurt and mint.

Served long over crushed ice – salted or sweetened to your liking.

Still Flip

6.80

Cockburns Special port, Reserve de Martell, egg yolk & stilton, sweetened and shaken very hard. Served neat.

Sweet and Fruity

Morello Cobbler (Sy's twist)

5.60

Bombay Sapphire gin with Cherry Herring liqueur, & morello cherries muddled with 2 orange slices and 2 lime wedges. Served short with ice.

Mango Lassie

5.60

Wyborowa vodka, mango puree & Greek yoghurt. Shaken and served tall over ice.

Deep South

6.20

Cuervo Traditional 100% agave tequila, watermelon, apple and lemon juice. Served long over ice.

Southside Fashion

6.20

Wild Turkey bourbon, orange and lemon peel infused Southern Comfort, dash of fresh orange and bitters with demerara gomme. Stirred and served neat in a chilled rocks glass. 'A masterpiece'

Jamaican Bug Punch

6.80

This genuine Caribbean rum punch recipe holds a lethal mix of 3 Jamaican rums, Appleton and Myers is at its base, with fresh lime and orange juice, grenadine, Angostura bitters & guava, then laced with Wrey and Nephew & dusted with nutmeg. Served long.

Sweetmeat

6.80

Baklava blended with vanilla ice cream & Cariel vanilla vodka. Served tall.

Champagne & Other Bubbles

Dark'n'Spicy

6.20

A base of Bermuda's favourite rum: Goslings Black Seal, fresh lime and our own spicy ginger infused gomme with ginger beer float. Served tall over ice.

Long Pole

6.20

▢ubrówka vodka, cucumber, mint, lime, demerara gomme, all muddled and charged with apple + Shark. Served long

Simon Nicolian's first original cocktail created for Sak, W1

Singapore Iced Tea

6.20

The five white spirits, lemon, and Lady Grey tea infused gomme, topped with soda and lemonade. Served long

Cassini

7.20

Lanique rose vodka and champagne, stirred lovingly and served in a flute.

Cubble

7.20

Cucumber massaged with Ketel One premium vodka, elderflower & champagne. Served in a flute.

On the wagon

Babalou Juice

4.50

Non alcoholic mix of guava juice, fresh lemon and fruit puree, served long over ice.

For other non-alcoholic cocktails, ask your bartender.

Classic Classics and Twists

For this section we have blown the dust off the old cocktail books to re-create a selection of old school classics:- drinks we feel deserve ultimate respect and are worthy of revival, and other classics where the addition of a couple of tweaks and twists bring them right up to date. A liquid journey back as far as the 1740's.

Short

Between The Sheets

5.60

Martell VS cognac, Havana Club Anejo Especial, Cointreau, lemon juice and flamed orange peel. Strained into a chilled martini glass.

This one dates back to the 1930's, and is a relative of the sidecar. Both originals were created by Harry McElhone, of Harry's New York bar in Paris.

Bison Gimlet

5.60

▣ubrówka Bison-grass vodka adds a depth of sweetness to this cocktail, combined with lime cordial & shaken hard. Short.

The origins of the Gimlet form a dark tale of scurvy on the high seas – your barman can tell you more!

Aphrodisiac

6.20

Grand Marnier and Samba & Cana cachaca stirred over ice in a rocks glass. Simple yet effective. *A winning creation from the prestigious 'Cocktail Challenge' competition in New York Magazine.*

Hot Buttered Rum

6.80

Havana 7 rum & apple juice stirred with Kahlua and cacao for sweetness, unsalted butter and finished with a cinnamon stick. Served neat and steaming.

This old time new England is drink made to Tom Soden's (Match Bar) recipe. Hot liquors and toddy's have medicinal uses, they are an excellent way to warm up after exposure to cold and can promote relaxation!

Lychee & Rose Petal Martini

6.20

Wyborowa & Wyborowa rose vodka, lychee, Peychauds bitters and a touch of rose syrup. Strained into a chilled martini glass.

Created by Dick Bradsell in 2002.

Hemingway Daiquiri

6.20

Matusalem Classico rum, Luxardo maraschino liqueur, pink grapefruit juice, simple syrup and fresh lime. Served straight up.

In 1920's Havana, an inspired Constantino Ribalaigua, added fresh grapefruit juice and maraschino liqueur to the daiquiri. First made for Ernest Hemmingway at the famous Floridita bar the drink was originally named 'Papa Doble' after his habit of only ordering doubles .

Pink Lady

6.20

Bombay Sapphire gin, Château du Breuil VSOP calvados, grenadine, simple syrup and double

cream. Served straight up. Appearances can be deceptive.

Pink Lady was invented in 1912 and named after a successful stage play of the era. This is the 1960's recipe made famous by Peter Beilenson.

Dandelion & Burdock Bellini

7.20

Pear puree and champagne stirred and strained into an Arak washed flute. (Peach and raspberry Bellini's also available)

The original Bellini was created in 1943 at Harry's Bar, Venice by Commendatore Guiseppi Cipriani, this is our own version.

Long

Anejo Highball

5.60

Havana Anejo Especial, orange curacao, lime, bitters & ginger beer. Served in a tall glass over ice.

One of NY cocktail legend Dale Degroff's most famous drinks (2002).

Gin Rickey

5.60

Bombay Sapphire gin, fresh lime and club soda. Served tall over ice.

For the gin and tonic drinker, who likes it tart, this cocktail takes its name from Colonel Joe' Rickey, and was invented by a bartender at the Shoemakers Bar, Washington in the late 19th century.

Julep

5.60

Buffalo Trace bourbon, demerara gomme, mint and Angostura. Stirred with crushed ice and served tall.

Possibly the oldest true cocktail, the first known written reference to 'the Julep' was in 1803. The bourbon Mint Julep reached Britain in 1837 & was made famous by the novelist, Captain Frederick Marryat.

Neapolitan

5.60

□ubrówka vodka, Chambord finished sweet and creamy over crushed ice in a tall glass. (A top □ubrówka drink that doesn't contain apple!)

Jamie Terrell 1997

Whiskey Daisy

5.60

Buffalo Trace bourbon, honey, lemon, soda. Served tall over ice.

A variation on the 1940's Daisy first printed in the classic 'Old Mr Boston's De Luxe Official Bartender's Book' from 1941.

Velvet Almond Swizzle

6.20

Matusalem Classico Rum, lime, Orgeat syrup, Velvet Falernum and Angostura served over crushed ice and swizzled until it foams. Served long.

Swizzles (the Drink) are named after the swizzle, a tool used in the nineteenth century to prepare drinks. The swizzle is attributed to the Georgetown club in British Guyana.

Absinthe Mojito

6.20

French absinthe, lime, sugar and mint, served frappé in a tall glass. An unusual twist to this usually rum based drink that is decidedly tasty!

The story goes that the Mojito was invented after the Americans introduced Cubans to the Mint Julep.

Viscous punch

7.20

Ketel One Citroen vodka, raspberry puree, cassis, lime, orange bitters and champagne. Served in a sling glass.

Thicker in consistency than Dick Bradsell's classic Russian Spring Punch, but we like it like this and think that you will too.

Current Favourites with upgrades

These are a selection of popular classics with an upgradeable option - spirits are chosen because they perfectly match the drink, or because they were in the original recipe.

Classic Mojito

£5.60

Bacardi, mint, lime and demerara gomme with crushed ice.
Served post-Castro, with crushed ice & minimal soda, in a tall glass.
Upgrade to Mojito Especial using Havana Anejo Especial **£6.20**
Or the ultimate mojito with Havana 7 **£7.00**

Caipirinha **£5.60**
Sugar and lime muddled with Samba & Cana cachaca. Served short with crushed ice.
Upgrade to Germana 10 for a connoisseurs Caipirinha **£10.00**
Caipirinha is the national drink of Brazil and Cachaca is the national spirit.

Irish Whiskey Sour **£5.60**
Jameson's shaken very hard with fresh lemon, gomme, Angostura & egg white, strained and served short in a maraschino washed glass
Upgrade to Redbreast 12 pot still whiskey. **£8.00**
As a rule Irish whiskey is triple distilled and un-peated hence its smooth taste. There are many different types of sour available, if you fancy something more fruity, try a liqueur sour, made without the Angostura.

Manhattan **£5.60**
Canadian Club stirred sweet, dry or perfect with vermouth and garnished accordingly. Served straight up.
Upgrade to Sazerac rye **£13.00**
First created at the manhattan club NYC in 1874 for Lady Randolph Churchill, Winston's American mother.

Negroni **£5.60**
Bombay Sapphire gin with rosso vermouth and Campari. Stirred in a short glass with ice.
Upgrade to Junipero gin **£8.00**
The Negroni was named after Count Camillo Negroni from Florence who wanted an Americano with a bit more kick.

Cosmopolitan **£6.20**
Ketel One Citroen vodka, shaken with triple-sec, lime and cranberry juices & orange bitters. Strained into a chilled martini glass.
Recognising that the quality of ingredients dramatically affects the finished drink, we insist Ketel One Citroen is used to make Cosmopolitans at Babalou – no upgrade is needed!

Godfather **£6.20**
Chivas Regal scotch and Amaretto stirred on the rocks.
Upgrade to Balvennie 10 **£8.00**
With a vodka base, this drink becomes a Godmother.

Fusmo **£6.20**
Cuervo Traditional tequila and triple-sec with cranberry and lime juice, house bitters & muddled lemongrass. Straight up.
Upgrade to Cuervo Réserve de la Familia. **£12.00**

Yes, we can do: any other classics we haven't mentioned. Bespoke drinks available also. Just tell your bartender how you're feeling and they will knock up something tasty to suit your mood.

Celebrity Drinks

High calibre drinks for those looking to splash out on a special occasion, or for who deserve, or appreciate something nicer than your average:

Knob & Coke (a Jack & coke for those who know better) **£6.80**
Knob Creek nine year old small batch bourbon and bottled coke. Served in a tall glass with ice.

Elder Statesman (the drink that gin was made for?) **£7.20**
Tanqueray 10, splash of orange bitters stirred and served in an elderflower washed glass.
Tanqueray 10 is an ultra premium gin based on the Tanqueray recipe but uses fresh botanicals. (Andy Campana, 2002)

Wyborowa SE Vodka (for the vodka martini aficionado) **£8.00**
Wyborowa single estate vodka stirred with vermouth washed ice, and garnished as you like.
Wyborowa SE is an exceptional rye vodka made in the village of Turew located in Poland

Antique Blazer (perfect way to drink cognac on a cold evening)	£17.00
Hine Antique served warm, with berries, cinnamon, with zest of the orange, and sweetened. <i>Hine Antique is equivalent to an XO. This fine champagne cognac was first blended in 1920 by George Hine and comprises of more than 50 different cognacs with an average age of 20 – 25 years.</i>	
Blantons Old Fashioned (not just any old fashioned)	£8.00
Blantons bourbon, home-made demerara sugar syrup and bitters, stirred lovingly scented with the zest of an orange. <i>Served NY style with a subtle cherry edge.</i>	
The Mai Tai (Victor Bergeron's recipe)	£10.00
Goslings Family Reserve, orange curacao, fresh lime, orgeat, served short in a rocks glass. <i>There are two 'original' versions of the Mai Tai, Don Beach's from 1933 and Trader Vic's from 1943. Trader Vic created this one to take advantage of some good Caribbean rum, so that's what we've done.</i>	
Glenlivet 18 Mac (the preferred mac)	£9.00
Stones ginger wine and Glenlivet 18yo, stirred till perfect. <i>This Sublime malt has an Estery nose, honey-rich and toffee'd on the palate with nutty, spicy overtones. It finishes with an exceptional length of flavour and works especially well with ginger wine.</i>	
Sazerac (Élixir of life style)	£9.00
Wild Turkey Rare Breed bourbon stirred with Courvoisier VSOP Exclusif, sugar and Chartreuse Élixir Végétal. Served neat in an Absinthe washed glass.	

Shooters and Shots

House Shooters

Suicide Bomber **3.90**
Vanilla infused Olmeca silver tequila served with a grape.

Chopper **3.90**
Sultana infused Havana Anejo Especial rum and coke syrup, frozen.

Rio **3.90**
Mango infused Samba & Cana cachaca served with a lime wedge.

Negrita **3.90**
Pisco (brandy) coffee liqueur and cold espresso frozen.

Layered Shooters **5.00**
Ask your bartender for your favourite

Shots

Single 100% agave tequila shots with lime or slammed **2.50**
Opal Bianca sambucca **2.50**
