

BABYLONIA

FITZROY

SMALL PLATES

SESAME-GLAZED FALAFEL (VE): 4 pieces served with hummus (Options: Green, Red, Mixed) 12

CRISPY FRIED EGGPLANT FINGERS: Served with garlic aioli & harissa 17

BATATA HARRA (VE): Fried potatoes, tossed in chilli, garlic, coriander & parsley 10

DIP (V, GFO): Your choice of any dip, served with bread or veggie sticks 8

Options: Hummus (Ve), Baba ghanoush (Ve), Feta & olive, Spicy capsicum, Tzatziki, Marinated olives (Ve)

TRIO OF DIPS (V, GFO): Your choice of any 3 dips, served with bread or veggie sticks 21

Options: Hummus (Ve), Baba ghanoush (Ve), Feta & olive, Spicy capsicum, Tzatziki, Marinated olives (Ve)

EXTRA BREAD / VEGGIE STICKS 4

CHIPS (VE): Served with tomato sauce 9

POTATO WEDGES (V): Served with sweet chilli sauce & sour cream 9

FRIED CHICKEN PIECES: Served with harissa 14

CHICKEN WINGS (GF): 4 oven-baked chicken wings 12 **NEW**

LAMB LAHMACUN: Baked souvlaki bread with spicy minced lamb, seasoned with parmesan cheese & parsley 16

CRISPY LAMB SAMBOUSEK: Minced lamb wrapped in pastry and fried (5 pieces) 12 **NEW**

BBQ PRAWNS (GF): 6 BBQed prawns served with harissa 21

CREAMY GARLIC PRAWNS: Pan-seared with herbs, garlic, and cream. Served with pita bread strips. 18 **NEW**

GRILL

Each skewer is about 200g of meat, served on its own.

TURKISH SHISH TAWOUK (GF): 1 skewer of chicken shish 12

LAMB KOFTA (GF): 1 skewer of minced lamb with spices 13

LAMB SHISH KEBAB (GF): 1 skewer of lamb fillet pieces 15

QUAIL (GF): 1 whole quail (in two pieces) 19

MASHAWI GRILL PLATTER (GF): 1 chicken shish skewer, 1 lamb shish skewer, 1 lamb kofta 38

GRAND PLATTER (GFO): 1 chicken shish skewer, 1 lamb shish skewer, 1 lamb kofta skewer, 2 pieces of quail, served with 3 small dips, bread, salad, and lamb rice. Serves 2 people.

Options: Standard (with quail) 69

Chicken wings instead of quail 59

Both quail and chicken wings 75

BAKED BARRAMUNDI (GF): Baked barramundi fillet, topped with a salsa made of chilli, capsicum, tomatoes, onion, herbs & spices 28

SESAME-GLAZED FALAFEL (VE): 5 pieces, served with souvlaki bread, pickles, salad & dip (Options: Green, Red, Mixed) 22

SALADS

FATTOUSH SALAD (VE, GFO): Mixed salad, cucumber, tomatoes, Spanish onion, sumac, fresh pomegranate dressing 14

COUSCOUS SALAD (VE): Couscous, cucumber, tomatoes, onion, bell pepper, chili, coriander, parsley, lemon, seasoning 14

GREEN BEAN & BELL PEPPER SALAD (VE): Steamed and tossed in capers, garlic, parsley, coriander, and cumin. 16 **NEW**



SPECIAL
TUESDAY-THURSDAY
25% OFF ALL SMALL PLATES

V=VEGETARIAN VE=VEGAN GF=GLUTEN FREE GFO=GLUTEN FREE OPTION

Please inform your waiter of any dietary requirements. 15% surcharge applies on public holidays.

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SIDES / VEGGIES

LEBANESE LAMB RICE: Rice cooked with minced lamb and Middle Eastern spices 5

MUJADDARA (VE): Chef's special lentil rice topped with fried onion 5 **NEW**

DATE & RAISIN COUSCOUS (VE) 8 **NEW**

MEDITERRANEAN ROASTED VEGGIES (VE, GF): Mixed vegetables, roasted with Chef's special seasoning 12 **NEW**

GLAZED CARROTS (VE, GF): Baby carrots glazed with honey and harissa 8 **NEW**

TAGINES

Tagines take 35 minutes to cook. Serves 1-2 people.

ARABIAN MOUSSAKA (VE): Roasted capsicum, potatoes, eggplant, zucchini, and mushroom, topped with mild spicy tomato sauce and baked in oven 32

BAKED LAMB RISOTTO (GF): Sliced lamb, cooked with onions and risotto, topped with fresh cream, and baked in oven 36

BAKED PRAWN RISOTTO (GF): Prawns cooked with risotto, topped with fresh cream, and baked in oven 35

LAMB & CHICKPEA STEW (GFO): Slow-cooked lamb with chickpeas, tomato, potatoes, carrots, and fresh herbs. Served with date and raisin couscous 38 **NEW**

DESSERTS

UMM ALI (V): The ultimate croissant pudding 7 / 12 / 22

Small: 1 person, Medium: 2 people, Large: 4-6 people

STICKY DATE PUDDING 15

Served with ice cream and caramel sauce

BABYLONIAN BAKLAVA MIX 18

3 pieces served with specialty ice cream

Cashew Baklava 4 each

Pistachio Namooora 6 each

Pistachio or Coconut Lychee ice cream 8 per scoop

KIDS MENU

FRIED CHICKEN PIECES 12

3 pieces served with chips or lamb rice

CHICKEN SHISH (GFO) 12

1 skewer served with chips or lamb rice

LAMB KOFTA (GFO) 12

1 skewer served with chips or lamb rice



FEED ME STANDARD

STARTERS

Trio of Dips, Batata Harra, Mixed Falafel,
Fried Eggplant Fingers, Lamb Lahmacun

MAINS

Chicken Wings, Chicken Shish, Lamb Kofta,
Lamb Shish, Fattoush Salad, Lamb Rice

DESSERT

Your choice of: Umm Ali,
Sticky Date Pudding, or Mixed Baklava

59

* Serves one person, ** At least two people must order

FEED ME VEGETARIAN

STARTERS

Trio of Dips, Batata Harra,
Mixed Falafel, Fried Eggplant Fingers

MAINS

Green Bean & Bell Pepper Salad,
Arabian Moussaka, Mujaddara (Lentil Rice)

DESSERT

Your choice of: Umm Ali,
Sticky Date Pudding, or Mixed Baklava

49

* Serves one person, ** At least two people must order

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