

OPENING

FRENAVON • 10

Tahini, tomatoes, cream, zhug

PLATE FOR THE BRAVES • 8

Spicy orange butter, confit garlic, harissa, pickled chili, shifka

KUBANEH • 10

Tahini, tomatoes, cream, zhug

FRITTO MISTO • 26

Calamari, prawns, smoked tzatziki, ras el hanout aioli, lemon

STARTERS

CORN RIBS • 22

Fried corn ribs, gorgonzola aioli,
pickled shallots, paprika

MI-FIGUE MI-SASHIMI • 28

White fish sashimi caramelized figues,
lemon yogurt, basil oil, pomegranate sauce

ASSAF TARTARE • 28

Red tuna tartare, cherry tomatoes, garlic
cream, celery, ginger, salmon eggs

AUBERGINE SABICH • 24

Smoked eggplant, crushed tomatoes, tahini,
amba sauce, grated egg, crispy chickpeas

LIMA «HUMMUS» • 20

Lima bean hummus, shifka dressing, pine
nuts, parsley, pita bread

CÔTE & CUT • 27

Beef tataki, adjika bell peppers and sweet
chilis, yuzu labneh

NILE CEVICHE • 29

White fish ceviche, melon vinaigrette, melon
and chili brunoise, sweet dukkah

FISHAWARMA • 32

Fish and seafood shawarma, caramelized
onions, tzatziki sauce, coriander

PEACH PERFECT • 25

Bufala burrata, tomatoes, nectarines,
sumac vinaigrette, basil oil, sesame

SALADS

FATTOUSH • 30

Tomatoes, cucumbers, arugula, croûtons,
labneh cheese, sumac onions, zaatar

NEFERTITI • 29

Kale, cucumber, avocado, ras el hanout aioli
vinaigrette, raspberries, pumpkin seeds, parmesan

SALADE AL-ANDALUS • 33

Ginger-marinated chicken, arugula, lettuce, parsley, sesame and shifka dressing,
orange segments, Manchego cheese, toasted almonds

SKINNY BEACH

Deliciously fresh and healthy

OVO-KADOSH • 25

Gluten-free toast, avocado cream,
marinated egg, feta, spinach, salsa verde,
pomegranate

THE BEACH • 32

Watermelon, feta, cucumbers, oregano,
capers and paprika vinaigrette, basil

TABULA RASA • 28

Tabbouleh salad, roasted cauliflower, fresh herbs,
labneh, yuzu vinaigrette, blueberries



SKEWERS

Sauces . Mayonnaise sumac, Chimichurri zaatar

CHICKEN • 29

BEEF • 36

HALLOUMI • 35

SHRIMPS • 35

MAIN DISHES

PERSIAN RISOTTO • 29

Persian lemon, parmesan, Roman-style artichokes, lemon zest

CHICK EN LAFFAH • 39

Shredded roasted chicken, eggplant & bell pepper caviar, laffah bread with zaatar, sumac onions, fresh herbs

EXCALIBUR • 43

Swordfish steak, muhammara sauce with bell peppers & walnuts, confit eggplants, red onions, parsley

PULPO VERDE • 45€

Grilled octopus tentacle, pomegranate syrup, garlic cream, zucchini, sun-dried tomatoes, olives, basil

BEEF TARTARE • 32

Capers, shallots, parsley, egg yolk, baharat mustard, paprika fries

TEL-OLIVE • 38

Paccheri pasta, zhug tomato sauce, shrimp, green olives, capers, dry feta

SCHNITZEL AND GRETTEL • 36€

Deep fried veal escalope, sumac mayonnaise, spicy matbucha sauce, green salad

LE GRAND BAIN • 49

Sea bass fillet, carrots, swisschard, potatoes, chickpeas, cured lemon & paprika sauce, crème fraîche, coriander

THE BABA BURGER • 34

Angus beef, cheddar, tomato, sumac onions, zaatar mayonnaise, paprika fries

LOLI-CHOPS • 44

Flame-grilled lamb chops, baharat yogurt, chimichurri, charred vegetables

SIDES

GREEN BEANS Citrus vinaigrette • 8

ROASTED CAULIFLOWER Pink tahini • 8

FRIES Paprika powder • 8

GREEN SALAD • 8

ZAATAR POTATOES • 8

SWEET POTATOES FRIES • 8

THE BABA FAMILY : CHEF LUDOVIC, MARINE, MARTIN, SACHA, MEHDI, LOUKAS, TITOUAN, LUDO, VLAD, DAENVAN, HERVE, BRAIMA, SASHA, NOELLA, ALEXIS, MEHDI, NOLAN, PARIS, AMANDINE, CHARLOTTE, MORGANE, LISON, MARION, MÉLINE, JONATHAN, EVA, JOACQUIM, MATHIS, LUCAS, MATHYS, ENZO, ZOÉ, MATEO, ROMANCE, SUMYA, ZILIA, LEONARD, FELIPE, INES, JOSEFINA, SALIF, ILARY, EVA, JOAQUIM, DELPHINE, ENZO

MENU BY CHEF ASSAF GRANIT

ALLERGENS ARE AVAILABLE ON REQUEST. PRICES IN EUROS, ALL TAXES AND SERVICES INCLUDED.