



We proudly serve local organic veggies from Double T and Wild Onion Farms

Pizzas, Salad, & Tapas

Babylon Salad, olives, organic greens, roasted peppers tossed in lemon olive oil vinaigrette **\$8**

Fétard, organic greens, pears, figs, walnuts and feta tossed in a peach vinaigrette **\$9**

Moroccan Salad, organic greens, red onions, tomatoes and olives tossed with olive oil and vinegar **\$8**

Seafood Brewat, Layered Filo stuffed with Shrimp and Calamari, mushroom ragout and harissa **\$9**

Zaalook platter, trio of dips: pureed eggplant, olives in a spicy tomato sauce and mixed peppers **\$9**

Chicken espagnole, slow braised and grilled served with a Moroccan salad **\$12**

Bodega lamb, grilled marinated lamb skewers served over Harissa Romesco sauce **\$12**

Kefta Marbella, braised in a tomatoes sauce and Pesto served with our house bread batbout **\$6**

Méchoui Couscous, lollipop of grilled lamb brochettes served over couscous **\$9**

Kefta, grilled and simmered ground lean beef served with veggies and our house made Batbout bread **\$10**

Pizza Margharita, fresh mozzarella with basil and tomatoes **\$15**

Pizza paysanne, grilled eggplant, roasted pepper, zucchini, tomato sauce, topped with fresh mozzarella and drizzled with balsamic **\$16**

Pizza Babylon, sautéed mushrooms, olives, roasted peppers, topped with fresh mozzarella **\$16**

Entrées

Chicken Bastilla, Three pieces of layered Filo stuffed with Chicken, toasted almonds, honey and saffron **\$16**

Chicken Confit, Slow braised chicken served with lemon Confit, olives with Pommes Frites **\$19**

Lamb Tagine, Slow braised lamb shank in an apricot prunes toasted almonds sauce **\$22**

Marrakesh Couscous, with Chicken Confit and seasonal vegetables au jus **\$18**

Méchoui, grilled lamb brochettes served over organic greens and summer veggies **\$18**

Salmon, roasted and served with roasted potatoes and Shermoula pesto coulis **\$18**

Grilled Veal a la casa, tomatoes Provençale, roasted peppers, in a honey cinnamon reduction **\$24**

Royal Couscous, served with grilled lamb in a caramelized onion raisin sauce **\$18**

Vegetariano, Couscous served in five spice broth with zucchini and carrots **\$15**

Mon-Sat 5pm-til Coming soon: lunch. Brunch