

Plates & Platters

1. **Choose in a pita OR over a bed of rice w/orzo** ("over Quinoa" available for +\$1.5)
2. **Choose a platter for \$4.5 more?** (includes Hummus side and a small salad)

Fareed's Falafel – chick pea-fried patties- **\$7 vnd***

Cage-Free Chicken Kabob: Marinated, grilled & skewered chicken kabobs, with tahini- **\$9 d***

Lamb Kabob: Marinated, skewered and grilled lamb; served medium rare (pita incl yogurt)- **\$12 d***

Rosemary Beef– Grilled-Beef rubbed with spices, served **medium rare** & over rice with a **creamy** mushroom sauce- **\$10 d***

Veggie Pocket - Roasted red pepper, **feta**, artichoke, cucumbers, tomatoes, vinaigrette- **\$7 vnd***

Salmon Charmoula:encrusted w/Turmeric & Cumin, sautéed w/Dijon/Tahini sauce, on rice- **\$10 d***

Chicken Picatta – lightly breaded chicken breast pan tossed in a caper/lemon sauce, over rice- **\$9 d**

Shrimp Ouzo: shrimp & tomato pan-tossed in ouzo/oregano vinaigrette, over a bed of rice- **\$9 d***

B's Burger – Allspice-seasoned Beef (Kefta) burger with onions and parsley; with tahini- **\$8 d***

Baba's Pita: Baba's Ghannouge, hummus, romaine lettuce, tomato- **\$6 vnd**

Zataar Tuna (\$9): Pan-seared Thyme/Oregano encrusted Tuna, **creamy** dill sauce, *sushi-grade* **d***

Pit(z)as: \$8

(Pita Pizza's) Add chicken (\$5)

Italian: Mozzarella, parmesan, oregano, tomato sauce **v**

Greek: Feta, olives, red onions, olive oil, basil **v**

Falafel: Over Mozzarella, served w/tahini **v**

Mediterranean: Artichoke heart, roasted red pepper, arugula, olives, feta, basil **v**

CARRYOUT: (410) 727-PITA (7482)



Mediterranean Salads: \$8

Add chicken (\$7), Falafel (\$5) or lamb (\$9)

Greek: Romaine lettuce, **feta**, olives, tomatoes, cucumbers, oregano, onions; (*1/2 size \$4*) **vnd***

CousCous: Seasoned CousCous(grain), chick peas, apples, raisins, red bell peppers, tomatoes, red onions **vnd**

Garden Quinoa: Quinoa with roasted red peppers, artichokes, cucumbers, tomatoes and **feta** **vnd***

The Salad Trio (\$12): A sampler of each of the above **vnd**

Tabouleh Quinoa: Finely chopped parsley, Quinoa (*non-Gluten grain*); diced tomatoes, onions, mint, olive oil and lemon **vnd***

House (\$6): Romaine lettuce, tomatoes, cucumbers, red onions in a house dressing; (*1/2 size \$3.5*) **vnd***

Caprese (Seasonal) (\$9): Fresh Mozzarella, layered with ripe tomatoes, basil & balsamic vinaigrette **v***

Vegetarian & gluten-free friendly!

- * Gluten-free (if without rice or pita)
- v Vegetarian
- vn Vegan & Vegetarian (please ask- may need to remove cheese items)
- d Dairy free (please ask; see above)

Appetizers / Mezze: \$6

Hummus: Blended dip with sesame seed paste, chick peas, garlic, lemon juice (served w/Pita) **vnd***

Falafel (4): Falafel patties w/tahini **vnd***

Baba's Ghannouge: Blended dip with roasted eggplant, tahini, garlic (w/Pita) **vnd***

Dolmas (5): Rice-stuffed veg. grape leaves **vnd***

Dill Ebnee: Strained yogurt and dill dip **v***

Spanokopita (5): Spinach and feta cheese in crispy filo dough shell **v**

Lebanese Meat Pies (2): Seasoned beef "biscuits"

Zucchini Fries: Crunchy, deep fried zucchini **v**

Olives and Feta **v***

Sumac Pita Chips (\$3.5) **vnd**

Combo Mezze

The Med-ley2(\$10): 2 Dolmas, 2 Falafel, 2 Spanokopita*, Hummus, Olives; **vnd**
Medley3 (\$14): 3 of each

Dip & Pita Trio (\$9): Hummus, Baba Ghannouge & Dill Lebne. With pita (or veg) **vd***

Weekly Soups & Specials

Posted on website & in-store chalkboard

If you have a food allergy such as with dairy, wheat or nuts, please let us know when ordering. Consuming raw or undercooked foods may increase your risk of food-borne illness.

www.babaskitchen.net

745 E. Fort Avenue, Baltimore, MD (10/6/13)

Beverages

Bottled Water	\$1.5
Sodas & Sports Beverages	\$1.5
Organic Teas & Juices	\$2.75
Coffee & Tea:	
o Baba's Blend Coffee	\$1.5
o Specialty Hot Teas	\$1.5
o Turkish Coffee	\$2.5

Dessert Plates

- ▼ **Baklava:** Phyllo-layered & nut pastry (\$4)
- ▼ **Mamoul:** Date-dessert w/light bread shell (\$4)

Baba's Kitchen

Baba's emphasizes **fresh foods**, with **natural ingredients**, in a Mediterranean-modern setting.

Our café highlights a cozy, neighborhood feel: don't be surprised to meet others at the next table over, and discuss the food!

We actively recycle, offer BYOB, and have (seasonal) outdoor seating. Our dining tables are made of recycled bowling lanes, and our tiles out of recycled tin ceilings!

Baba's is obviously small: please be sensitive to other people waiting for tables. I know that each of us would appreciate such a courtesy.

Baba's Story

My father (Baba, in Arabic), Bishara Salloum, left the Middle East and came to the United States with his wife (and my mother) Claire in 1956.

Leaving friends, family, a rich culture and a key position for a major airline, my father and his uncle became family pioneers, eventually helping scores of relatives come to this country to lead better and safer lives. My parents brought with them their passion and hope, and their love for and intimacy with Mediterranean food.

Baba started as a dishwasher for a local food establishment in Syracuse, and within a few years became a lead accountant for a division of Chrysler Corp. But his food service interest and entrepreneurial spirit inspired him to set out once again.

In 1965, he purchased a Carvel Ice Cream Store franchise (immediately making me one of the happiest and most popular kids in the school) that evolved into "A La Mode", a local café. A La Mode became known as an eatery with good food, quality ingredients, and an always welcoming smile. People enjoyed coming to a local, family-run, ice cream-rich business, and smiles were pervasive. People came to take a temporary holiday, even if for an hour or so. My Dad and I spent hours discussing what a café would look like with foods specializing in our native culture.

My siblings (George, Rose and Sam) and I worked the store with my parents for 20 years. In Baba's café we learned the value of good service and quality food, and it was a learning ground where we gave and we grew. Since my Dad's closing his shop and passing on, the idea of a next generation café grew increasingly strong. Leaving 24 years in big business and a VP position in the computer industry, Baba's Kitchen came to be.

I can only hope that you enjoy Baba's Kitchen as much as those that came in to my Dad's ice cream shop.

Sincerely,

Farid Bishara Salloum
CFO (Chief Falafel Officer)



**Eat-in,
Take-out,
& Catering**

(Delivery partners with Grubhub)

www.babaskitchen.net

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Hours of Operation

Mon-Fri
11:30-2:30, 5pm-9pm

Saturday
11:30am – 9pm

Sunday
12pm-8pm

**Voted Best Middle Eastern
City Paper**

**See us on Yelp or
Friend us on Facebook!**