

BALA BAYA

LUNCH

POWER LUNCH 17
One plate, one salad, pita & dip

POWER LUNCH FOR 2 32
Two plates, two salads, pita & dip

Add dessert 6

PITA

Lamb Belly 9
Soft herb salad, tomato & chilli, tahini

Caramelized Cauliflower 7
Soft herb salad, tomato & chilli, tahini

Shawarma Salmon 9
Salt baked salmon, soft herb salad,
pomegranate, molasses, tahini

SALADS

Roasted Aubergine 6.5
Date tahini, za'atar, toasted
hazelnuts, rocket

Chunky Salad 6
Cherry tomatoes, cucumber, fennel,
peppers, carrots, soft herbs, red onion

PLATES

Pita & Dip 4.5
Our house baked pita, strained yogurt, za'atar oil

Chickpea Hummus 6.5
Mixed spices, pine nuts, pickled chillies, tomato
pulp, pita

Aubergine Tea with Milk 9
Date puree, citrus buttermilk, hazelnuts

Cauliflower & Roe 8
Cauliflower florets, fermented harissa, sweetcorn,
pomegranate, black pepper, cured fish roe

White Pepper & Freekeh 13
Spiced freekeh, sour cherries, dill,
mint & cucumber yoghurt soup

Catch Of The Day 13
Fresh fennel, burnt sage & lemon, grilled vine
tomato, butter & anise sauce

Octopus & Black 12
Baby octopus, garlic & turmeric crust, blackened
aubergine, harissa caramel

Prawn Baklava 11
King prawns, kadaif, bitter lime syrup, lime
cream, Persian lime & Nori dust, pistachios

Laffa Couture 13
Iraqi flat bread, slow roasted lamb, smoked sticky
plum, radish & chervil

Crispy, Sticky, Crunchy 9.5
Chicken thighs, bitter orange, harissa,
kimchi, butternut squash puree, hazelnuts, sumac

Dak Dak 14
West Country reared venison, grape, lemon
thyme, green chili, Parmesan

DESSERTS

Burnt Babka 7
Sesame & pistachio, stewed plums,
whisked anglaise

The Cheesecake 8
White chocolate, salted caramel,
banana fritters, tahini crumble

Malibu Malabi 7
Coconut, orange blossom, mango, yuzu,
sumac, rose

COCKTAILS

Chemistry	20
A double cocktail to share Rhubarb, rose, cardamom, Hendrick's, Prosecco	
Flying Camel	12
Ketel One Botanical, Cointreau, grapefruit, sumac, rose	
Champagne Martini	14
Pierre Mignon Champagne, vodka, orange bitters	
Meshugenah	10
Cuervo Gold, apple juice, lemon, fresh chili	
Summer High	13
Hendricks Mid Summer Solstice, CBD oil, violet, Green Chartreuse, egg white	
Spirit	11
Smokey Monkey Shoulder, Heering Cherry, banana liqueur, cherry powder	
Spiced Mule	11
Monkey Shoulder, ginger ale, lime, chilli, agave	
The Cure	12
Reyka vodka, orange juice, ginger, honey, turmeric	
Toxic Passion	13
Rum, passion fruit, lime, basil syrup	
Honey & Smoke	13
Monkey Shoulder, hickory smoked honey, white truffle	
Apricot	11
Gin, apricot liqueur, Aperol, lemon	
Peach	11
Kamm & Sons, peach liqueur, lemon, prosecco	
Basil & Mint Sour	13
Basil infused Hendricks, cucumber, mint, lime	
Camomile Pisco	12
Gin, pisco, lemon, grenadine	
Pomegranate & Ginger	11
Tequila, pomegranate, lime, ginger	
Prosecco Gazoz	9
Choose from our delicious Gazoz flavours	

SOFTS

Coke / Diet Coke	3
Fresh Lemonade	3.5

HOT DRINKS

Espresso / Double	2/3
Americano	3
Flat White	3.5
Cappuccino	3
Fresh Mint Tea	3
Almond / Soya / Oat milk	0.5
Tea Pigs	3
Camomile, Earl Grey, Breakfast, Green Tea & Mint, Apple & Cinnamon, Peppermint	
All our coffee is 100% Arabica	

25ml/50ml

25ml/50ml

APERITIF

Aperol	4/7
Campari	5/9
Cocchi Torino	4/7
Cocchi Americano	5/9
	5.5

BEER

Goldstar Unfiltered 4.9%	5.5
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LIQUER

Amaretto	5/9
Arak	5/9
Green Chartreuse	5/9
St. Germain	4/7
Cherry Heering	4/7
Chambord	4/7
Pernod Absinthe	6/11
Tia Maria	3/5

SPIRITS

GIN

Bombay Sapphire	5.5/10
Hendricks	6/11
Sipsmith	6/11
Tanqueray No. 10	7/12

WHISKY

Monkey Shoulder	5/9
Jameson	4/7
Talisker 10yrs	5/9
Glenfidich IPA	6/11
Glenfidich 12 Reserve	6.5/11
Glenfidich 15 Solera	7/13
Balvenie 12yrs	6.5/11
Balvenie 14yrs	7/12
Balvenie 17yr	13/24
Aberlour 10yr	6/11
Lagavulin 16yr	8.5/15
Oban 14yr	10/18

VODKA

Ketel One	5.5/10
Stolichnaya	5/9
Belvedere	7.5/13
Reyka	5/9

RUM

Havana 3yrs	5/9
Havana Club 7 yr	7.5/13
Malibu	4/7
Cana Brava	6/11
El Dorado 12 yr	7.5/13
Ron Zacapa 23 yr	8.5/15

TEQUILA & MEZCAL

Olmecca Altos	6/11
Don Julio Blanco/Reposado	7.5/13
Vida Mezcal	8.5/15

BOURBON&BRANDY

Bulleit Bourbon Bulleit	6/11
Rye	7.5/13
Cognac Courvoisier	4/7

GAZOZ

Grapefruit & Thyme (add Arak £8.5)	5
Blackberry, Lavender & Mint (add vodka £8.5)	5
Grape & Ginger (add gin £8.5)	5

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of products serve here. We understand the danger to those with allergies, please speak to the member of staff who will be happy to advise you.

All spirits served as 25ml/50ml accordingly.

12.5% optional service will be added to all bills, all of which is distributed amongst staff with no further deductions made, aside from those charged by our credit card provider to handle the transaction.