



# BABYLON

**Serving up culinary mastery inspired by the  
MEDITERRANEAN region**

The Chef presents his food philosophy in succulent  
bites, special spice mixes and a fusion of flavours.  
Experience molecular cuisine, authentic food  
and also Indian favourites.

*Enjoy your meal, 'Kali Orexi'!*



## SALAD

### FIG FETA SALAD

*Fig compote, pine nuts and pickled beetroot served with feta cheese*

380

### ROCKET CITRUS

*Rocket leaf, Malta Orange and Californian grapes served on a bed of poached pineapple with caramelized onion and feta*

380

### GLOBAL WORLD SALAD

*Lettuce served with Kalamata olives, capers & hearts of palm from the Mediterranean*

380

### CLASSIC CAESAR SALAD

*The classic Greek recipe served with crunchy croutons*

380 / 420

### RADISH CARPACCIO WITH SMOKED SALMON

*Pickled beetroot and smoked salmon served with a red wine vinaigrette*

580

### ORANGE ALMOND INSALATA

*Fig compote, pine nuts and pickled beetroot served with feta cheese*

420

## SOUP

### BABY BROCCOLI AND CHEDDAR CREAM

*Broccoli, fresh cream, parmesan & yellow cheddar cheese with a touch of Italian herbs*

220

### FUNGO CAPPUCCINO WITH BALSAMIC CAVIAR

*World mushroom with Philadelphia cheese and a drizzle of truffle oil*

220

### COLD GARLIC WITH MANGO REGGIANO POTLI

*Roasted garlic-flavoured cold soup with French baguette, mango and chives*

220

## SOUP

### CORN SHELLFISH BROTH

*Roasted broken corn cooked with shellfish broth with flavour of parmesan cheese, herbs and caramelized onion*

280

### THAI ARANCINI IN CHICKEN BROTH

*Chicken broth cooked with touch of oyster sauce and kikkoman soya served with noodles and arancini cubes*

240

### MUTTON SORBA

*Slow cooked mutton broth garnished with springs of coriander*

280

## STARTER

### **FUNGO SAVOURY WITH PARMESAN AND ITALIAN HERBS** 380

*Porcini and morels mushroom cooked with goat cheese and herbs*

### **BEER BATTER ONION RINGS** 350

*Crunchy onion rings coated with beer batter, served with spicy periperi mix*

### **SPANACOPITA WITH TZATZIKI DIP** 380

*Baby spinach & four cheese folded in filo pastry and deep fried served with tzatziki*

### **MEXICAN ASSORTED BRUSCHETTA** 350

*Bruschetta served with assorted toppings-roasted pepper, sun-dried tomatoes and fresh basil*

### **HOMEMADE NACHOS WITH GUACAMOLE AND SOUR CREAM TOPPING** 350

*All-time favourite homemade nachos topped with in-house guacamole, sour cream and served with salsa*

### **POACHED SILKEN TOFU WITH 5 SPICES AND ASPARAGUS** 380

*Silken tofu served with 5 spiced kimchi and balsamic arugula*

### **OVEN ROASTED 4 CHEESE WITH TRUFFLE FUNGO** 380

*Fresh button mushroom served with mascarpone cheese, apple citrus vinegar and creamy mashed potatoes*

### **MINI BITE CRUNCHY TEQUILA TACOS** 380

*Bite-size homemade tacos filled with black kidney beans, in-house made guacamole, tequila & sour cream*

### **F L T WRAP** 350

*Combination falafel, roasted tomatoes, gherkins and humus wrap in tortilla*

### **TORCH BRIE WITH CRANBERRY RELISH** 380

*Brie cheese with walnut chikki and fresh chives*

### **KASHMIRI HILL TOP PANEER TIKKA** 350

*Fresh cottage cheese marinated with saffron yogurt, Kashmiri spices & rose petals. Finished in tandoor*

### **TEEN MIRCH KA KABAB (3 types of chillies)** 350

*Bhavnagari chillies stuffed with cheese, spinach & vegetables cooked in tandoor*

### **TANDOORI ALOO** 320

*Local chandramukhi potato marinated and slow-cooked in a tandoor*

### **ALOO TIKKI CHAAT** 320

*Handmade potato patty served with hung curd, onion rings and homemade chutnies*

## STARTER

### **CITRUS HERB CRUSTED GAMBERI**

*Fresh gamberi served with parmesan panko crumb*

420

### **MOROCCAN PERI PERI CHICKEN KAFTA**

*Chicken kafta cooked with Moroccan spice chipotle and chilli roasted garlic powder*

380

### **JAMAICAN ROASTED CHICKEN**

*Oven roasted chicken marinated with harissa chilli paste, tahini and roasted bell pepper*

380

### **GOLDEN FRIED CALAMARI**

*Fresh catch of calamari marinated with mixed pepper, olive oil, orange zest and deep fried*

440

### **LIMONE CORIANDOLO POLLO ROCKET KIMCHI**

*Supreme of chicken marinated with lemon juice shallow fried. Served with rocket leaf and lettuce kimchi*

380

### **FISH AND CHIPS**

*Tangy marinated Kolkata bhukti fillet panko crumbed and served with homemade chips*

520

### **POLENTA E POLLO SPIEDINI**

*Chicken cubes marinated with harissa cooked with polenta and extra virgin olive oil*

420

### **TANDOORI MURG**

*Country chicken marinated in tandoori masala and cooked in tandoor*

380

### **MURGH DUM KI HANDI**

*Chunks of boneless chicken cooked in cashew nut base gravy with whole Indian spices and mixed cheese*

420

### **AFGHANI SULA TANGDI KABAB**

*Drumsticks of chicken cooked in Afghani-inspired spices*

380

### **GALOUTI KABAB WITH ULTA TAWA KA PARATHA**

*Hand-mashed baby lamb with cheese cooked like a patty served on the famous saffron paratha*

520

## RISOTTO

### **SHITAKE MUSHROOM RISOTTO**

*Arborio rice cooked in wild shitake sauce*

450

### **BABY SPINACH GOAT CHEESE RISOTTO**

*Arborio rice cooked with baby spinach and goat cheese*

480

### **SCRAMPI BROTH RISOTTO WITH SEAFOOD CAVIAR**

*Arborio rice cooked with fresh river scampi with three types of cheese*

580

### **WILD RICE GRILLED RISOTTO**

*Black wild rice risotto with grilled vegetables in arrabiata sauce*

480

## PIZZA

|   |     |
|---|-----|
| <b>PESTO FUNGO PIZZA</b>   | 420 |
| <i>Thin-crust pizza topped with mushroom and pesto sauce</i>  |     |
| <b>SPINACH GORGONZOLA</b>    | 440 |
| <i>Thin-crust pizza with baby spinach and gorgonzola cheese</i>   |     |
| <b>YOUNG VEG PIZZA</b>   | 420 |
| <i>Thin-crust pizza with grilled vegetables, artichokes and sun-dried tomatoes</i>  |     |
| <b>CLASSIC BOCCONCINI MARGHERITA</b>   | 400 |
| <i>Classic margherita pizza with bocconcini cheese</i>  |     |
| <b>SLOW ROAST SMOKED CAJUN SPICED CHICKEN</b>    | 440 |
| <i>Smoked cajun spiced chicken pizza with caramelized onion</i>   |     |
| <b>INDIAN SPICY TANDOORI CHICKEN TIKKA</b>    | 420 |
| <i>Thin-crust pizza topped with charcoal-grilled chicken</i>  |     |
| <b>ADD ON : EXTRA CHEESE 60</b>  , <b>CHICKEN 80</b>  , <b>SEAFOOD 120</b>  |     |

## PASTA

|  |     |
|--|-----|
| <b>BABY SPINACH RICOTTA RAVIOLI</b>  | 420 |
| <i>Homemade Pasta cooked with four cheese sauce and extra virgin olive oil</i>   |     |
| <b>BEETROOT UNDERGROUND</b>  | 400 |
| <i>Hand-made stuffed pasta served with beetroot truffle jus</i>  |     |
| <b>PENNE/ SPAGHETTI</b> <small>CHOICE OF PASTA</small>   | 400 |
| <b>ARABIATA/ ALFREDO/ NAPOLITANA/ PESTO</b> <small>CHOICE OF SAUCE</small>   |     |
| <b>SPAGHETTI AGLIO OLIO</b>  | 400 |
| <i>Classic spaghetti tossed with roasted garlic, broccoli, reggiano cheese, capers and extra virgin olive oil</i>  |     |
| <b>SPAGHETTI BOSS STYLE</b>  | 400 |
| <i>House spaghetti cooked in a boss special sauce with garden fresh vegetables</i>   |     |
| <b>ADD ON : EXTRA CHEESE 60</b>  , <b>CHICKEN 80</b>  , <b>SEAFOOD 120</b>  |     |

## BIRYANI

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|---|-----|
| <b>VEG SUBZ BOHERI BIRYANI</b>           | 320 |
| <i>Garlic flavoured vegetable biryani</i>   |     |
| <b>AFGANI MITTI WALA KUKKAD BIRYANI</b>  | 380 |
| <i>Afgani style chicken biryani</i>   |     |
| <b>AFGANI MITTI WALA GOSHT BIRYANI</b>   | 440 |
| <i>Afgani style mutton biryani</i>  |     |
| <b>KASHMIRI PULAO</b>                    | 280 |

## MAIN COURSE

**STUFFED PEPPER KUSH KUSH WITH GREMOLATA** 380

*Cous cous stuff bell pepper served with ratatouille and gremolata sauce*

**BAKED NAPOLETANA SAGE BUTTER LASAGNA** 400

*Fresh homemade pasta baked in pomodoro sauce and fresh Italian vegetables*

**ASSORTED MEZZE PLATTER** 380

*Classic Mediterranean platter served with chickpea patty and pita bread*

**CAMPAGNOLA MIXTURA POLENTA STEAK** 380

*Polenta steak served with campagnola sauce*

**SUBZ KALONJI** 380

*Farm fresh vegetables cooked in makhani gravy with kalonji flavour*

**DILLI WALA PANEER BUTTER MASALA** 400

*Fresh paneer cooked in a classical butter masala gravy from the capital*

**SMOKED DAL BUKHARA** 350

*Panchratan dal slow cooked in charcoal oven overnight with white butter and Kashmiri bukhara*

**PANEER BORI WITH SARSO KA SAAG** 380

*Paneer and crunchy bori tower, served with sarso ka saag*

**BANARASI ALOO DUM** 350

*Potato cooked in sweet and spicy gravy from the heart of India*

## MAIN COURSE

**GA VIET** 420

*Vietnamese-influenced chicken served with a fusion sauce*

**POLLO ALA GRILLED** 440

*Slow roast chicken served with red wine jus*

**GRILLED KOLKATA BHETKI WITH COINTREAU LEMON JUS** 520

*Kolkata bhetki fillet served with clarified lemon butter sauce and young roasted vegetables*

**ANCHO CHILLI SALMON** 1200

*Asparagus mousse and almond croquettes grilled and served with bok choy leaves*

**LOBSTER THERMIDOR** 1400

*Sea lobster cooked in parsley flavour creamy sauce*

**NEW ZEALAND LAMB SHANK** 1950

*New Zealand lamb shank cooked and served with rosemary jus and garlic crostini*

**DILLI WALA BUTTER CHICKEN** 420

*Classical butter chicken from the capital of India*

**GULMARG SHIKARI GOSHT** 520

*Succulent mutton pieces slow cooked in an authentic himalayan flavoured gravy*

## BREADS & RICE ■

|                                |            |
|--------------------------------|------------|
| <b>STEAMED RICE</b>            | <b>80</b>  |
| <b>JEERA RICE</b>              | <b>140</b> |
| <b>ROTI/ BUTTER ROTI</b>       | <b>60</b>  |
| <b>PLAIN NAAN/ BUTTER NAAN</b> | <b>80</b>  |
| <b>LACCHA PARATHA</b>          | <b>80</b>  |
| <b>MALABAR PARATHA</b>         | <b>100</b> |

## DESSERTS

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| <b>BLUEBERRY CRÈME BRÛLÉE <span style="color: yellow;">■</span></b>                  | <b>280</b> |
| <b>BAKED CHEESE CAKE <span style="color: yellow;">■</span></b>                       | <b>280</b> |
| <b>CALLEBAUT VOLCANO WITH VANILLA ICE CREAM <span style="color: green;">■</span></b> | <b>280</b> |
| <b>BAKLAVA <span style="color: green;">■</span></b>                                  | <b>260</b> |
| <b>SIZZLING BROWNIE WITH POACHED PEAR <span style="color: green;">■</span></b>       | <b>260</b> |



*Some food may contain allergens such as dairy, eggs, wheat, soybeans, nuts, shellfish etc.  
Please inform us of any allergies you may have at the time of ordering.*

- Indicates vegetarian dishes
- Indicates dishes which includes eggs
- Indicates non-vegetarian dishes