

BAAB Meze and Grill has been developed to bring the flavours of the Eastern Mediterranean to Oban. These dishes include flavours and recipes from Greece, Turkey and the Levant. These areas have a rich culinary heritage with foods meant for sharing and bonding over a meal.

SMALL PLATES

BABA GHANOUSH

Smokey smashed aubergine, garlic, chunky tomatoes with a dash of lemon. **(Ve)** 3.90

HUMMOUS

Hummous with a BAAB twist - choose with either chickpeas or pine nuts on top. **(Ve)** 3.50

TABBOULEH

Parsley, bulgar wheat, tomato, onion - bright, fresh flavours in this salad. Try this with the grilled items. **(Ve)** 3.50

GREEK SALAD

A classic favourite with tomatoes, cucumber, onion, feta cheese and black olives. **(V)** 4.20

TZATSIKI

Yoghurt, cucumber, mint, garlic - this chunky dip goes well with grilled meats. **(V)** 3.50

MUHAMMARA

Roasted red pepper, chilli, walnuts in a smooth, zingy paste. **(Ve)(N)** 4.20

FALAFEL

One of our signature dishes - made fresh, served hot - a staple of the region. **(Ve)** 3.50

FATOUSH SALAD

This tomato, radish, lettuce salad has a lemony taste made more tangy with sumac. Topped with crispy fried chips of pita bread. **(Ve)** 4.50

TURKISH LENTIL SOUP

Lentils, garlic, cayenne pepper - this soup is warm, yet refreshing at the same time. **(V)** 3.20

FRIED HALLOUMI

Lebanese cheese in panko bread crumbs. Dip them in our signature chilli sauce. **(V)** 4.90

GRILLED LARGER PLATES

CHICKEN SHISH

Chicken breast on skewers brushed with virgin olive oil and chilli - grilled together with apricots. 9.90

ADANA KEBAB

A recipe from the town of Adana in Turkey, made with grass fed Scottish minced beef - the best of both worlds. 9.90

LAMB KEBAB

Marinated in cinnamon and nutmeg - local Scottish lamb cubes grilled to perfection. 9.90

GRILLED WHOLE SEA BREAM

Whole Scottish sea bream marinated in garlic, chilli and coriander. 14.90

TAMARIND PRAWNS

Zesty tamarind and honey on slightly charred prawns from Scotland, grilled pink and juicy. Liberally sprinkled with sesame. 12.90

VEGETABLE KEBAB WITH CHILLI SAUCE

Peppers, onions, courgette grilled on a coal fire and served with our spicy chilli sauce. **(Ve)** 6.50

ZAATAR SALMON

Scottish salmon encrusted with panko breadcrumbs and zaatar (a blend of mild herbs) served with a spicy tahini sauce. **(N)** 14.90

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.

OVEN BAKED PLATES

MOUSSAKA

This Greek baked vegetable dish (reminds us of lasagna) is great when it's blowin' a hoolie outside. **(V)** 7.90

CHEF'S SPECIAL

MUSSAKHAN (MOO-SA-KAAN) WITH SHREDDED CHICKEN

Traditional fresh bread with onions slow cooked in virgin olive oil topped with cardamom chicken - a Levantine variant of a pizza. **(N)** 10.90
(Vegan option available - 8.90)



SIDE DISHES

COURGETTE FRIES

Crispy, spicy courgette fries. **(V)** 3.50

FRENCH FRIES

Served with our chilli sauce. **(Ve)** 3.00

PILAF RICE

Mildly spice infused rice. **(Ve)** 3.00

WARM FREEKEH

Freekeh is green wheat - it has a nutty taste - combined with tomatoes, cucumber and pomegranate. **(Ve)** 3.20

OLIVES

A variety of olives from the region - they go with everything. **(Ve)** 2.00

DESSERTS

RICE PUDDING WITH ROSE SYRUP AND PISTACHIO OR DATE COMPOTE

Rice pudding with an Eastern Mediterranean twist - add rose syrup or date compote. **(V)(N)** 4.20

WALNUT BROWNIE WITH CINNAMON ICE CREAM

An indulgent chocolate brownie paired with our own handmade cinnamon ice cream. **(V)(N)** 4.50

CHEESECAKE WITH KATAIFI AND ORANGE BLOSSOM

Kataifi pastry is a light crunchy pastry, which gives this orange blossom infused cheesecake a feathery base and topping. **(V)** 5.50

UMM ALI

This region's version of the bread and butter pudding - rose and pistachio add Eastern flavour. **(V)(N)** 4.20

FREEKEH, FIG AND PISTACHIO CAKE

Three flavours from the region combine to make a cake that is out of this world. You just have to try it to understand. **(V)** 4.90

LEMON YOGHURT CAKE

A very moist cake made with lemon zest for fruit lovers. **(V)** 4.00