



#### ABOUT

Babel House offers you a modern take on the traditions of the Black Sea cuisine in the heart of Mayfair.

Step into this beautiful 19th century townhouse restaurant named after the modernist Odessan novelist Isaac Babel and see where the journey will take you.

With a contemporary twist on recipes and using only the highest quality seafood, meats & fresh products that have been handed down from generation to generation infusing the rich cultural heritage of the area and its six bordering countries. This is complimented with a vast selection of wines and bespoke cocktails to recreate a gastronomically enhanced Black Sea culinary experience where time does not exist and dinners drift off into the late evening.

## Starters

<b>Red borsch</b> Traditional red beetroot soup with veal, sour cream, garlic <b>Gf</b> красный борщ с телятиной	10
<b>Green borsch</b> Spinach, herbs, chicken, egg, sour cream зеленый борщ с курицей	8
<b>Kharcho</b> Spicy Georgian lamb soup with rice, onions, coriander <b>Gf</b> харчо из баранины	11
<b>Ukha</b> Fish broth, grey mullet, vegetables, herbs <b>Gf</b> уха	11
<b>Wild mushroom soup</b> White mushrooms with sour cream <b>Gf Ve</b> грибной суп	15
<b>Veg caviar</b> Selection of aubergine and courgette caviar <b>Ve Vg</b> овощная икра	10
<b>Cod Liver</b> With Borodinsky melba toast Печень трески	15
<b>Sprats with boiled baby potaoes</b> <b>Gf</b> тюлька	10
<b>Turbot in tomato sauce</b> <b>Gf</b> камбала в томатном соусе	9
<b>Chicken blinis</b> Traditional pancakes with sour cream блины с курицей	13
<b>Traditional chicken and veal aspic</b> Kren and mustard <b>Gf</b> холодец из курицы и телятины	10
<b>Cold cuts</b> With beetroot-horseradish ассорти сала	12
<b>Beef Tartare</b> Black truffle, mustard, capers, quail egg <b>Gf</b> говяжий тартар	18

## Salads

<b>Tuna salad</b> Seared Yellowfin tuna with Tataki, sesame seeds салат с тунцом	18
<b>Grilled prawn and avocado salad</b> Cherry tomatoes, wasabi, mayonnaise, honey, pine nuts салат с креветками и авокадо	16
<b>Fresh vegetable salad</b> Tomatoes, red onion, baby cucumber, aromatic oil <b>Ve Vg Gf</b> салат из свежих овощей	11

## Smoked fish

<b>Smoked Halibut</b> палтус	11
<b>Smoked Salmon</b> лосось	12
<b>Smoked Beluga</b> белуга	35
<b>Smoked Jack Mackerel</b> ставрида	13
<b>Smoked Bluefish</b> луфарь	12
<b>Smoked Red Mullet</b> барабуля	12

<b>Dungarvan rock oysters (6 pcs)</b> With shallots and vinegar устрицы	18
<b>Pike caviar</b> With Borodinsky melba toast щучья икра	20
<b>Traditional pickled vegetables</b> Honey roast pepper, watermelon, cucumber, tomatoes <b>Ve Vg Gf</b> соления собственного приготовления	12
<b>Seabass ceviche</b> Ginger, garlic, soya, coriander cress севиче из сибаса	12
<b>Stuffed fish</b> With kren and lime фаршированная рыба	14
<b>Fresh cured herring</b> With marinated onion, baby potatoes and dill <b>Gf</b> слабосоленая дунайская сельдь	10
<b>Vorschmack</b> Herring pate served with kefir melba фаршмак	12
<b>Tuna or Salmon tartare</b> тартар из тунца или лосося	13
<b>Grilled octopus</b> Green chimichurri salsa, olive oil <b>Gf</b> осьминог гриль	12
<b>Fried baby squid</b> Jalapeno, smoked paprika aioli <b>Gf</b> кальмары фри	12

<b>Eel in Unagi sauce</b> With avocado and sesame seeds салат с угрём	15
<b>Salad Olivier</b> Salmon gravlax, seared scallops, Tobiko оливье с лососем и гребешком	13
<b>Vinegret</b> Diced cooked vegetables, aromatic oil <b>Ve Vg Gf</b> Винегрет	11

## Mains

<b>Pan-fried black sea Turbot steak</b> 38 камбала Velouté sauce.	38
<b>Whole Seabass (for 2)</b> 32 Salt baked, steamed or grilled <b>Gf</b> сибас	32
<b>Pan-fried Red Mullet</b> 14 барабуля	14
<b>Pan-fried Jack Mackerel</b> 13 ставрида	13
<b>Pan-fried Bluefish</b> 14 луфарь	14
<b>Minced Seabass cutlets</b> 16 With steamed spinach котлеты из сибаса	16
<b>Cabbage rolls</b> 16 Veal, rice, creamed tomato <b>Gf</b> голубцы с телятиной	16
<b>Minced rabbit cutlets</b> 20 Baby vegetables, pine nut sauce <b>Gf</b> котлеты из кролика	20
<b>Madgett farm roast duck</b> 24 Apple puree, cherry jus, honey, cinnamon утка с яблочным пюре	24
<b>Chicken Tabaka</b> 16 Grilled corn fed poussin, adjika sauce <b>Gf</b> цыпленок табака	16
<b>Lamb stew</b> 21 Slow cooked lamb with vegetables, herbs and garlic <b>Gf</b> тушеная баранина с овощами	21
<b>Lamb tongues</b> 22 Morels, truffle oil, brandy, cream <b>Gf</b> бараньи язычки со сморчками	22
<b>Beef stroganoff</b> 24 Beef Fillet, onion, cream, potato puree биф строганофф	24

## Connoisseurs Caviar

	Tin Size	Siberian	Oscietra
<b>Royal Siberian</b> Recognised for it's subtle nutty flavour, silky, pure and refreshing with an aftertaste that is fine and clear.	30g	35	65
<b>Royal Oscietra</b> A fine grained caviar, slightly nutty with a mellow aftertaste that lingers on the palate.	50g	55	95
	125g	170	230

## Dumplings with sour cream

<b>Pelmeni</b>		<b>Vareniky</b>	
Seafood	15	Cottage cheese	11 <b>Ve</b>
Chicken	14	Potato	9 <b>Ve</b>
Veal	14	Cherry	11 <b>Ve</b>

<b>Josper lamb chops (5 pcs)</b> 35 карэ ягнёнка	35
<b>Chateaubriand 550gr (for 2)</b> 78 With garlic and rosemary potatoes, Bearnaise Sauce филе-шато	78
<b>Fillet Mignon 280gr</b> 57 филе миньон	57

## Sides

<b>Vegetable ragu</b> 8 овощное рагу	8
<b>Fried potatos with onions and eggs</b> 5 жареный картофель с луком и яйцом	5
<b>Mash potato</b> 5 Truffle oil or Parmesan картофельное пюре	5
<b>Broccoli and asparagus</b> 7 брокколи и аспарегус на гриле	7
<b>Grilled vegetables</b> 7 овощи гриль	7
<b>Buckwheat</b> 5 with truffle oil гречка	5
<b>Wild rice</b> 5 дикий рис	5
<b>Pak choi</b> 5 пакчой	5

**Ve** - Vegetarian **Vg** - Vegan **Gf** - Gluten Free

A discretionary service charge of 12.5% will be added to your bill.  
Please notify a member of staff if you have any allergies.