



SPREADS 6

Hummus Cannellini Masabacha	\$15.00
creamy & chunky bean purée, lemon, grated tomato, zhoug, pita	
Hummus Duck 'Nduja	\$16.00
tahini, parsley, cilantro, sumac, pita	
Baba Ghanoush	\$15.00
tunisian eggplant salad, pine nuts, herbs, fried pita	
Farm Cheese	\$18.00
borage za'atar, savory, olive oil, black sesame buckwheat toast	
Chicken Liver Pate	\$23.00
honey pomegranate reduction, tarragon, pickled blueberry, urfa, black sesame buckwheat toast	
Additional Bread	\$4.00
blistered pita, fried pita, black sesame buckwheat loaf, or laffa	

APPETIZERS 11

Marinated Olives	\$9.00
cinnamon, citrus, sheep's milk feta	
Dry Aged Trout Crudo	\$26.00
coconut citrus broth, charred chile & onion, cherry tomato, turmeric ginger oil, kaffir lime	
Marinated Beets & Cauliflower	\$19.00
rose pickled root vegetable, whipped feta, cumin dukkah, dill	
Buttermilk Gem Lettuce	\$19.00
smoked trout roe, shaved beets, daikon, shallots, tarragon	
Grilled Celery Root	\$24.00
honey mushroom tzatziki, brown butter, burnt harissa, soft herbs	
Charred Kohlrabi	\$22.00
jerusalem spice mix, turmeric apple sauce, pickled cabbage, urfa	
Oyster Mushroom Kebab	\$25.00
lovage & avocado purée, sumac, meyer lemon, cilantro	

Fried Quail	\$26.00
carob halva, chili oil, feta cheese, sage za'atar, rose petals	
Grilled Prawns	\$34.00
harissa marinade, cured zucchini & cucumber tzatziki, fresh herbs, lime	
Honeynut Squash Flatbread	\$42.00
feta, baharat, cashews, brown butter, wildflower honey, black truffle	
Malawach	\$24.00
ancient grain crispy layered bread, grated tomato, dill crème fraîche, soft egg, strawberry zhoug	

ENTREES 5

Grilled Dorade	\$46.00
smoked whole seed chermoula, cilantro, lime, turnips	
Slow Roasted Lamb Neck Shawarma	\$52.00
tahini, ajika, pickled vegetables, laffa	
Braised Wagyu Beef Cheek Tagine	\$48.00
beets, pomegranate, black lime, apricot herb sauce, coconut rice	
Whole Lumina Lamb Rack	\$87.00
green amba rub, garlic yogurt, herbed kabocha squash, nigella seed, fried curry leaves	
32oz Grilled Wagyu Tomahawk Ribeye	\$185.00
fermented mushroom cream, marinated cucumbers, dill	

DESSERTS 6

Licorice Root Ice Cream Bonbon	\$14.00
sour licorice caramel, muscovado cake, caramelized white chocolate, maldon	
Apple Prune Cake	\$16.00
date toffee sauce, whipped creme fraiche	
Pink Lady Apple Filled Hand Pulled Filo Pastry	\$15.00
calvados crème anglaise, cream, lebanese olive oil	
Kirsch & Tahitian Vanilla Bean Custard	\$15.00
roasted huckleberries, cinnamon anise tuile	
Strawberry Sumac & Sweet Cheese Pastry	\$16.00
pistachio ice cream, sheep's milk ricotta, cured sumac	
Salted Cashew & Chocolate Stracciatella Ice Cream Bomb	\$16.00
honey vinegar caramel, bee pollen	

COCKTAILS 8

Heka	\$16.00
Spritz - white kina, manzanilla sherry, dry prosecco, lemon oil, dried citrus	
Lilith	\$17.00
Collins - gin, pear, peach amaro, pink peppercorn, lemon, soda	
Naarah	\$17.00
Sour - vodka, tarragon, certosa, cucumber, serrano, lime	
Zuriel	\$18.00
Egg White Sour - gin & genever, apricot two ways, caraway, lemon, cinnamon	
Raphaella	\$17.00
Sour - tequila, cinnamon bitter, arak, charred red bell pepper, lemon	
Shamir	\$18.00
White Negroni - pink peppercorn botanical spirit, gentian, bianco vermouth, alpine herbs, grapefruit oil	
Abaddon	\$19.00
Slightly Wet Martini - alpine gin, carrot eau de vie, fennel, pickled carrot	
Nebuchadnezzar	\$19.00
Old Fashioned - lamb fat bourbon, rye, kashmiri chili, date, bitters, lemon peel	

ON TAP ⁴

1903 Lager, Half	\$6.00
Craftsman Brewing / Pasadena, California	
1903 Lager, Full	\$10.00
Craftsman Brewing / Pasadena, California	
West Coast IPA, Half	\$6.00
Skyduster Brewery, Los Angeles, California	
West Coast IPA, Full	\$10.00
Skyduster Brewery, Los Angeles, California	

WINE ²

The wine list at Bavel changes daily.

It focuses primarily on producers from geographies that dot the Mediterranean coasts, while also showcasing kindred Californian wine. The wines range from classical and known to vanguard and emerging. We forgo wines that are solely commercial and strive for a balance that aptly supplies something for everyone, while remaining dedicated to enhancing your experience here as a whole. We would be happy to forward you today's wine list. Please send requests to info@baveldtla.com

Corkage

A \$50 corkage fee applies per 750 ml or less (2 bottle limit). A \$100 fee applies per bottle larger than 750 ml (1 bottle limit).

NON-ALCOHOLIC ¹²

Soda	\$4.00
diet coke	
Soda	\$4.00
coke	
Soda	\$6.00
house ginger beer	
Soda	\$6.00
bavel ginger ale	
Sumac Pomegranate Lemonade	\$6.00
Soda	\$5.00
house lemon-lime soda	
Iced Tea	\$5.00
august uncommon. smoked pineapple black tea	
Hot Tea	\$5.00
august uncommon. metropolitan black or fig & chamomile herbal / jing. whole leaf peppermint	
Coffee	\$5.00
verve. regular	
Espresso	\$5.00
verve. single shot	
Espresso	\$5.00
verve. decaf single shot	
Espresso	\$6.00
verve. cappuccino or latte	