

APERITIVOS

SOPA DE LA DIA

Chef's daily preparation 3.95

QUESO BLANCO DIP

Pico de gallo "shooter", tortilla chips 5.95

GUACAMOLE MADE TABLESIDE

Hass avocado, sun-dried tomato, red & green onion, Kosher salt, cilantro, lime juice, tortilla chips 8.50

PICO DE GALLO & HOUSE CHIPS 3.50

CEVICHE DE LA DIA *

Fresh fish or shellfish with a blend of citrus, spices, and fresh vegetables 11.50

CALAMARI FRITO

Masa fried, romesco sauce 7.50

TACOS & TORTAS

POLLO

Herb roasted chicken, poblano-bell pepper salsa, roasted poblano vinaigrette, avocado 7.50

BAJA PESCADO DE LA DIA

Smoked corn & black bean salsa, poblano vinaigrette, radish *Market price*

ATÚN *

Seared rare tuna, cilantro, pepita jicama slaw, cumin glaze 8.50

CARNITAS

Braised pulled pork, roasted peanut slaw, salsa roja pickled red onions 7.50

HONGAS *Vegetariano*

Pumpkin seed pesto, sundried tomatoes, sauteed red onions, crimini mushrooms 7.50

CARNE EL CERDO *by Compart Family Farms*

Smoked pork belly, chipotle-citrus BBQ sauce, roasted peanut slaw, cotija cheese 8.50

BARBACOA *by Creek Stone Farms*

Braised beef short rib, horseradish crema, pickled red onion, micro cilantro 8.00

CARNE LA VACA

Rosemary marinated CAB flat iron steak, pico de gallo, salsa roja, cotija cheese 8.50

TORTA CUBANA

Smoked pork shoulder, country ham, pickles, sweet mustard BBQ sauce, asadero cheese, street corn 11.50

TORTA DE LA DIA

Chef's daily preparation 10.50

ENSALADA

CHOP SALAD

Romaine, black beans, anaheim peppers, red onions, tomatoes, grilled corn, pumpkin seeds, cotija cheese, and lime vinaigrette. Grande 9.50 / Pequeña 5.95

add: HERB ROASTED CHICKEN 3.50

PAN SEARED TUNA * 5.25

GRILLED SHRIMP 4.75

TAPAS *Small Plates*

GARLIC SHRIMP & GRITS

Garlic, crushed red pepper, mushrooms, Delta Grind grits 8.95

SPICE SEARED RARE TUNA *

Roasted peanut slaw, salsa roja 11.95

GRILLED LAMB LOIN

Herb marinated, chimichurri, cous cous 11.50

EMPANADA

Oven roasted chicken, Spanish olives, cumin, salsa verde, red bell pepper 7.50

OVEN ROASTED CRAB CAKES

Sweet potato hay in red chili butter sauce. *Market price*

TAMALES *by Hot Tamale Heaven*

Tri pepper-corn "hash", pimenton oil 8.95

CHORIZO STUFFED MUSHROOMS

Poblano peppers, three cheeses, cilantro oil 7.95

BRAISED BEEF SHORT RIB *by Creek Stone Farms*

Delta Grind grits, black eyed pea relish 9.95

add: additional short rib 4.00

SEARED LAMB SLIDERS

Pumpkin seed pesto, red onion marmelade on house yeast roll with patatas bravas 10.95

ALBONDIGAS

Spanish meatballs, tomato sauce, cilantro, cotija cheese 6.95 *add:* black beans & rice 2.50

ENCHILADA DE LA DIA

Chef's daily preparation 9.95

PLATILLOS

DELTA GRIND GRITS 2.50

ROASTED PEANUT SLAW 2.95

BLACK BEANS & RICE 2.95

MEXICAN STREET CORN 2.75

PATATAS BRAVAS 3.50

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions.

ANDY NESENSON General Manager

DAVID FERRIS Executive Chef

B A B A L U

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COCTELES

MARTINEZ

Fresh squeezed lime juice, Patron Reposado tequila, Cointreau, salt foam 10

CALIMOCHO

Traditional Spanish cocktail made with Garnacha and pure sugar Coca-Cola 8

BABA-RITA

Agave nectar, Patron Silver, fresh sour mix, POM, Patron Citrange 10

PEPE O'MALLEY

Fresh squeezed lemonade, Hendricks gin, cucumber wheel and mint 8

BABA-LIBRA

Pure sugar Coca-Cola, 12 year old Zaya rum on the rocks with lime wheel garnish 9

BLOODY MARIA

Patron Reposado, house made bloody mary mix 10

BABA-BLUE

Cathead vodka, agave nectar, blue curacao, fresh sour mix, Sprite 8

TC TEA

Firefly sweet tea vodka, mint, lemon, powdered sugar, Sprite 8

MOJITO

Bacardi light rum, mint, powdered sugar, lime 8

TAMARIND MARGARITA

Cazadores Blanco, fresh citrus juices, tamarind extract 10

VINO

CRISTALINO | CAVA BRUT Spain

HOGUE | RIESLING Washington

SANTA RITA '120' | SAUVIGNON BLANC Chile

MARQUÉS DE CÁCERES | RIOJA BLANCO Spain

ALTIVO | TORRONTES Argentina

VILLA POZZI | PINOT GRIGIO Italy

MARTIN CÓDAX | ALBARIÑO Spain

WILLIAM HILL | CHARDONNAY California

TOASTED HEAD | CHARDONNAY California

CRIOS 'SUSANA BALBO' | ROSÉ Argentina

CONO SUR 'BICYCLE' | PINOT NOIR Chile

MARK WEST | PINOT NOIR California

MONTGRAS 'RESERVA' | CARMENERE Chile

ALAMOS | MALBEC Catena

BODEGA | RED BLEND Argentina

MONTGRAS 'RESERVA' | CABERNET SAUVIGNON Chile

SANGRIAS

RED SANGRIA

Glass Pitcher

6 21

WHITE SANGRIA

6 21

CERVEZAS

IMPORT

Corona 5

Pacifico 5

Modelo 5

Negra Modelo 5

Das Esquis 5

Das Esquis Amber 5

Red Stripe 5

DOMESTIC

Lazy Mag Reb Ale 5

Lazy Mag Indian Summer 5

Lazy Mag Southern Pecan 5

Yazoo Brew Dos Perros Ale 5

Yazoo Brew Hefeweizen 5

Sam Adams Seasonal 5

Bayou Teche Smoked Wheat 5

Tallgrass IPA 6

Tallgrass Buffalo Sweat 6

TEQUILAS

BLANCO 8

Cazadores

Corazon

Corzo

Patron Silver

Herradura Silver

Corralejo

Cabo Wabo

Camarena

REPOSADO 10

Don Julio

Cazadores

Corazon

Corzo

Patron

Milagro

Cabo Wabo

Corralejo

Camarena

ANEJO 12

Don Julio

Cazadores

Corazon

Corzo

Patron

Milagro

Cabo Wabo

Eltesoro Paradiso

ESPECIALS

Gran Patron Bardaos 50

Don Julio 1942 20

Agave Loco 10

Asom Broso Reposado 25

Glass Bottle

6 20

7 24

6 20

7 24

7 24

7 24

9 32

7 24

9 32

8 28

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9 34

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9 32

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