

BUBALA

Kiwi, rose & sage gazoz 6 | Hibiscus & cinnamon soda 4.5 | Rhubarb & rosemary soda 4.5

Pickle plate (vg)	4.5
Laffa flatbread (vg, ngf)	2.75
Crudites (vg)	3
Labneh, confit garlic, za'atar	7
Hummus, burnt butter, pinenuts*	7
Hummus, chilli crunch, chickpeas (vg)	7
Whipped carrot, chilli pickled raisins, coriander oil (vg)	7.5
Charred oyster mushroom skewers, tamari, coriander seed, agave (vg)	3.5 / skewer
Falafel, tahini, amba, za'atar, sumac onions (vg)	7.5
Fried aubergine, zhoug, date syrup (vg)	9
Halloumi, black seed honey	10
Kohlrabi, ajo blanco, kumquat, smoked almond & basil salsa (vg, n)	14
Fennel, saffron caramel, amba yoghurt & rose harissa	14.5
Chicory, apple, pea salad, sorrel & pumpkin seed pesto (vg)*	7.5
Confit potato latkes, toum, Aleppo chilli	6.5
Smashed batata harra (vg)	7
Bubala Knows Best (set menu)	38pp

* = nut free upon request
n = contains nuts
vg = vegan
ngf = NOT gluten free



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Please inform us if you have any allergies

A discretionary 12.5% service charge will be added to your bill

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Zadie's Tonic 11 | Schwester's Sour 11.5 | Bubie's Spicy Margarita 11

White

Agredo Bianco, Domus Vini (NV) Crisp green apple & citrus - Pinot Bianco & Garganega - Italy	6 / 30
Chardonnay, Domaine de L'Epinay (2021) Citrus fruit, ripe melon & peach - Chardonnay - France	35
Vulcano Bianco, Salvatore Marino (2020) Gooseberry, white melon, long mineral finish - Inzolia/Moscato Bianco - Italy	38
Gruner Veltliner, Christina (2020) Ripe kiwi & honeydew, delicate and balanced - Gruner Veltliner - Austria	40
Bergecrac Blanc, Chateau Barouillet (2020) Zesty, creamy & opulent - Sauvignon Blanc/Sauvignon Gris/Sémillon - France	7.5 / 45
Uivo, Folias de Baco (2019) Psychedelic spring flowers, lychee & mango - Moscatel Galego - Portugal	8 / 48
Paso de Cebra, Vinadores de Gredos (2018) Almond, pear & white flowers - Albillo - Spain	56
Cuvée Weiss, Bergkloster (2020) Pear, rhubarb & a hint of elderflower - Bacchus/Chardonnay - Germany	10 / 60

Pink

Vé Rosé, Mas de Valeriolo (2020) Fresh red fruits & grapefruit - Merlot/Caladoc - France	6.5 / 35
Mo Rosé, Martin Obenaus (2020) Easy drinking, strawberries and hints of floral - Zweigelt - Austria	45
Source Rosé - Mas des Infermières (2020) White peach, strawberry & cherry - Grenache/Syrah - France	60

Sparkling

Blanc de Blancs Brut, De Stefani (NV) Apple, pear & passionfruit - Glera/Chardonnay/Pinot Blanc - Italy	7 / 40
Pet Nat, Entre-Vineyes (2020) Fresh & aromatic, a summery vibe - Xarel-lo - Spain	49
Splash! Pét Nat, Chateau Barouillet (2021) Citrus, pear, cut grass & Gooseberry - Semillion - France	9.5 / 57
L'intact Pét Nat, Yves Dupont (NV) Bright berries, dry & refreshing - Gamay - France	59

Red

Primitivo Salento IGP, Domus Vini (2020) Spiced fruits & balanced tannins - Primitivo - Italy	6 / 30
Pegase Rouge, Domaine de L'Epinay (2020) Fresh & easy drinking - Merlot/ Cabernet Franc - France	35
Les Copains d'Abord, Domaine des Sablonnettes (2020) Fruity & easy drinking - Gamay/Grolleau/Chenin - France	40
Grenache des Grés, La Grange Saint André (2019) Fresh, light & fruity - Grenache/Cinsault - France	7 / 42
Monastrell Ecologico, Parajes del Valle (2020) Bright, green spice & redcurrants - Monastrell - Spain	45
P'tit Gaby, Mas Theo (2019) Herbaceous, roasted fruit, clove spice - Syrah/Granache/Carignan - France	8 / 48
Pomagrana, Lectores Vini (2020) Bright red fruits, easy drinking (served chilled) - Granache/ Trepat - Spain	9 / 53
DMC -12, David Large (2020) Ripe blueberries, sweet wild strawberry - Gamay - France	63

Orange

Sketta, Cantine Marilina (2020) Baked apples, roasted nuts & spice - Greccanico - Italy	7.5 / 45
Wilder Satz, Brand Brothers (2020) Light skin contact with juicy fruits, herby and zesty - Pinot Blanc/Müller Thurgau	8.5 / 51
Escabeces, Oriol Perez de Tudela (2018) Soft & fresh, subtle pink grapefruit & peach - Cartoixa Vermell - Spain	59

Beer

Braybrooke Helles Lager 4.2%	6
Five Points Pale 4.4%	6
Lucky Saint 0.5%	4.5

House-Made Soda

Hibiscus & cinnamon	4.5
Rhubarb & rosemary	4.5
Kiwi, rose & sage Gazoz	6



all wines by the glass are served in a 125ml measure unless otherwise specified

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