

BUBALA

Pomegranate Sour 12 | Bubie's Spicy Marg 13.5 | Cucumber Smack 0.0% (v) 8.5

Pickle plate	5
Crudités	4
Laffa flatbread (ngf)	3.5
Labneh, confit garlic & za'atar (v)	8.5
Hummus, burnt butter (v)	9
Hummus, mango, lime leaf	9
Peach & green tomato ezme, tahini	9
Baba ganoush, curry leaf, pine nuts (*)	9.5
Oyster mushroom skewer	5.5
Falafel, tahini, amba, sumac onions	9.5
Smacked cucumbers, tahini, chilli crunch	11
Watermelon, Carasello, black olive, feta (v)	12
Herefordshire fryer halloumi, chamomile & fennel honey (v)	13
Spring cabbage, baharat, date, tahini (ngf)	15.5
Red pepper 'Muhammara', yogurt (v)	15.5
Cuore del Vesuvio tomato, olive, green harissa	10
Romaine lettuce, pumpkin seed, shallot, sorrel	8.5
Confit potato latkes, toum (v)	9.5
Batata harra	9.5
Saffron malabi, pistachio, pomegranate (*)	8
Chocolate crèmeux, tahini, cocoa nib (v)	9
Salted caramel truffles (v) / Coconut & tahini fudge	4.5
Bubala Cookbook - <i>'Middle Eastern-inspired vegetarian recipes to share'</i>	28

All dishes vegan unless stated

ngf = NOT gluten free

v = vegetarian

* = nut free upon request

@bubala_london

If you have any specific dietary requirements or require allergy information, please ask your server. However, please be aware that food containing allergens are prepared and cooked in our kitchen. A discretionary 13.5% service charge will be added to your bill. We only accept card payments. For every £1.23 collected a GiftTree will be planted, offsetting the carbon impact of your meals and changing the lives of people in the developing world.