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COCKTAILS
TACOS • TAPAS

How do you Babalu?
Babalu is a sharing experience. We encourage you to explore our chef-prepared menu by trying more than one of our tapas and sharing with your friends and family. We believe the best things in life - like food and friends - should always be shared.



GUACAMOLE

Hass avocado, sun-dried tomato, red & green onion, kosher salt, cilantro, lime juice & served with our house chips
For two 7 | For four 11.5
OPTIONAL jalapeños or bacon **ADD** fresh veggies 3

MADE *table* SIDE



Indicates a Babalu Gluten-free menu item. However, all food is prepared in our open kitchen where gluten is present. Please ask your server if you have questions.

APERITIVOS

QUESO DIP
Creamy white cheese served with house chips
ADD chorizo or pork belly 2

BAKED QUESO
Blend of Monterey Jack & Chihuahua cheeses oven baked in an iron skillet, served w/ pico de gallo
ADD chorizo or pork belly 2

B.E.P. HUMMUS
Tahini, olive oil, black-eyed pea "popcorn", chipotle chili oil, house chips
ADD fresh sliced vegetables 3

CALAMARI FRITO
Lightly breaded calamari, jalapenos, sweet chili sauce

PICO DE GALLO
Served with house chips

SOPAS Y ENSALADAS

SOPA DE LA DIA

BLACK BEAN SOPA
BABALU CHOPPED SALAD
Romaine, black beans, anaheim peppers, red onions, tomatoes, grilled corn, toasted pepitas, cotija cheese, house lime vinaigrette

CAESAR SALAD
Romaine, radish, cotija, croutons, garlic caesar dressing

ADD:
HASS AVOCADO 2 **GRILLED SALMON*** 6
BLACKENED TUNA* 7 **GRILLED CHICKEN** 5
GRILLED SHRIMP 6 **CALAMARI** 6

TACOS

CHOOSE ANY 3 TACOS FOR \$10
All tacos served on Babalu's fresh made corn masa tortillas. Flour tortillas or bibb lettuce available upon request.
\$3.5

CHORIZO
Roasted poblano salsa, avocado, pico

BRAISED PORK
Fire-roasted tomato salsa, pickled red onions peanut slaw

ROASTED CHICKEN
Fire-roasted corn, cotija, tomatoes, cumin lime aioli

CRISPY PORK BELLY
Citrus BBQ sauce, cotija, peanut slaw

SEASONAL VEGETABLE TACO
Babalu® sources all produce locally in order to serve the freshest seasonal items available.
\$4

CHEF TIM'S FAVE
Ask your server about this month's premium taco

BAJA FISH
Blackened or fried, comeback sauce, radish, cilantro slaw

STEAK*
Roasted poblano salsa, pico, cotija

FRIED OYSTER
Cornmeal fried, comeback sauce, radish, hot sauce slaw

SHRIMP
Fried or grilled Gulf shrimp, comeback sauce cilantro slaw, radish

SPICE SEARED TUNA*
Cilantro slaw, wasabi aioli, tortilla strips

TAPAS

BLACK BEAN FRITTERS 4

HERB ROASTED BEETS 4

GRILLED ARTICHOKE HEARTS 5

ALBONDIGAS 5

FRIED OYSTERS 5

ROASTED MUSHROOMS 5

PATATAS BRAVAS 5

CHICKEN SKEWERS 5

CALAMARI 6

LAMB SKEWERS 6

PERUVIAN CEVICHE 6

CRAB CROQUETTES 7

SKILLET SHRIMP 7

Spicy item. Please inquire with your server about other item modifications.
*** ITEMS MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN CONDITIONS.**
*** 20% gratuity will be added to parties of 8 or more.**

SIDES TO SHARE

Brussels Sprouts 5 | Mexican Street Corn 5.5 | Garlic Rosti Teriyaki Potatoes 5
Black Beans & Rice 3.5 | Queso Grits 5 | Broccolini 5 | Cilantro Pepita Rice 5
Spuds: Handcut French Fries, Sweet Potato fries, Tater Tots 4 *Add queso, bacon & scallions 2*

FONDREN'S FAVORITES

—DINNER—

SERVING DAILY AT 4PM

SHRIMP & GRITS
Gulf shrimp & chorizo with shallot & garlic butter sauce served over creamy chihuahua cheese grits 17

PAN-SEARED CRAB CAKES
100% lump blue crab on a bed of corn and pork belly succotash with sweet corn puree 16

BLACKENED SALMON*
Seared salmon with sweet chili glaze on a bed of cilantro pepita rice and haricot verts 17

CHURRASCO STEAK
CAB Prime steak, fresh-made chimichurri, rösti potatoes 18

REDFISH
Pan seared Gulf Redfish with Rösti potatoes, fire roasted corn pico de gallo, red chili butter sauce 18

BABA BURGER **DOUBLE STACK**
Half lb. all natural beef, roasted Roma tomato, caramelized onions, **Hass avocado**, white cheddar cheese, smoked bacon, chipotle aioli. Choice of Spud. 15

CHICKEN SATAY
Grilled chicken skewers served with black beans & rice, fire roasted corn pico de gallo and teriyaki glaze 13

FILET ON A STICK*
Grilled tenderloin, teriyaki glaze, rösti potatoes, broccolini, pico de gallo 16