

APPETIZERS - TAPAS

Sautéed Asparagus 9.25
With fresh julienne mango

Grilled Lavash 8.50
Flat bread with 3 exotic dips

Spinach Grilled Bread 8.50
Bread with spinach and feta cheese

Guacamole 9.75
Avocado with Fresh lime juice, served with homemade blue and yellow corn chips

Daily Soup 9.75
Ask your server for details

Seafood Soup 13.95
With fresh clams, mussels, tiger shrimp, calamari, julienne vegetables in a tomatoes fish broth

P.E.I Mussels 12.50
In a white wine fish broth with chayote, red peppers and diced tomatoes

Babalú Dip 12.75
3 chips: yuca, plantain, corn chips
2 Dips: Guacamole, Chickpea

Tequila Shrimp 13.75
Sautéed in a tequila cream sauce with diced tomatoes and bacon

Crispy & Spicy Shrimp 13.75
Fresh shrimp, wrapped with capellini pasta served on a bed of organic greens and Thai sauce

Fried Calamari 13.75
Tender rings of calamari with cucumber sour cream dip

Grilled Calamari 13.75
In a basil and olive oil emulsion

Chef's Ceviche
Chef's recommendation 15.00
Fresh fish marinated in cool citrus juice.

Seafood Jalea 19.95
Fried assorted seafood marinated in cool citrus juice served with yucca fries

House Octopus Ceviche 16.75
Shaved octopus marinated in our own special ceviche marinade

Chicken Sopes 12.50
Homemade mini tortillas with black beans, chicken, fresh cream and fresh tomatoes salsa

Lemon Chicken 11.25
Pan fried tender chicken with garlic and mushrooms and fresh lemon juice

Firecracker 11.50
Diced jerk chicken in a Phyllo wrap served with mango salsa

Grilled Chorizo 10.00
In a Manchego cheese fondue

Colombian Empanadas 8.00
Sautéed minced ground beef and potatoes in a corn crust with an aji salsa

Tenderloin Strips 13.75
In a shallot and red wine demi-glace reduction and portobello mushrooms

ENSALADAS SALADS

Babalú Organic Mixed Greens 9.75
Assorted baby greens with julienne mango in a balsamic reduction vinaigrette

Warm Mushroom Salad 14.25
Warm mushroom salad with grilled endive, arugula, three kinds of mushroom with passion fruit vinaigrette

Phyllo Wrapped Warm Goat Cheese Salad 14.25
Baby Organic greens with baked goat cheese wrap in a phyllo pastry

Grilled Shrimp and Calamari Salad 16.25
Assorted baby greens and bell peppers in a fresh basil oil, nestled in a rice shell

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Fish of the Day

(Ask your server for details)

Grilled Salmon 27.75

With tamarind sauce & balsamic reduction, vegetables, oyster mushrooms and a Manchego cheese stuffed croquette

Fresh Seared Seabass 35.00

With capers & herb compound butter, steamed yucca with mojo, mango salsa and asparagus

Chicken Linguini Pasta 19.00

With smoked chicken and asparagus, parmesan cheese in a light cream tomato sauce

Warm Chicken Salad 17.95

Strips of chicken mixed with cabbage, Julienne chayote, fresh cilantro tossed in oyster sauce and lime garlic vinaigrette

Traditional Peruvian Style

Chicken 28.00

Marinated chicken in Aji panca spices served with boiled potatoes, spicy "crema" and arugula salad

Beef Tenderloin 32.00

AAA beef tenderloin served with sliced roasted potatoes, Portobello mushrooms, yucca frites served with a red wine demi-glace

Organic AAA NY Steak 34.00

10oz. AAA angus strip loin beef with demi-glace served with frites, organic mixed greens and avocado in a raspberry vinaigrette

Lomo saltado 29.00

Pan seared AAA beef tenderloin strips cooked in red wine, farm tomatoes, onions, and cilantro, with side of potato frites and rice

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Babalú Dip Platter 18.75

Plantain, yucca and corn chips served with an assorted of guacamole, chickpea and blackbean dips

Tabla de Patacón 14.75

Flattened crisp plantain topped with melted cheese and fresh tomato and onion

Lemon Chicken Platter 35.00

Tender chicken with garlic and mushrooms, fresh lemon juice, served with asparagus

Picada rumbera 42.00

Assortment of chicken, tenderloin, chorizo, pork (optional) marinated in our special house sauce served with fried yuca and fresh fries

Mixed Seafood Platter for two 48.00

Grilled calamari in basil olive oil emulsion, mussels, clams, garlic shrimp and grilled octopus with pesto oil, served with corn chips

P **A** **E** **L** **L** **A** **S**

(Please allow 35 Min. for Preparation)

Seafood Paella (for two) 52.00

Clams, mussels, shrimp, calamari and green peas in a saffron rice pilaf

Babalú Paella (for two) 52.00

Chicken, chorizo, shrimp and calamari in a saffron rice pilaf

Paella for one 31.00

Choice of seafood or Babalú paella

Executive Chef Roberto Santillan

Taxes & Gratuity not included. Minimum consumption of \$45.00 in effect Fridays & Saturdays. Gratuity of 15% will be added to groups of 6 or more.



Crispy & Spicy Shrimp

Fresh black shrimp, wrapped in Capellini pasta served on a bed of organic greens with house blend spicy sauce

Tequila Shrimp

Fresh black tiger shrimp sautéed in a tequila cream sauce with diced tomatoes and bacon

Fried Calamari

Tender rings of calamari with cucumber sour cream dip

Grilled Calamari

Calamari in a basil and olive oil emulsion

Lemon Chicken

Pan fried tender chicken with garlic and mushroom with fresh lemon juice

Panko Crusted Chicken Strips

Freshly chicken battered in panko crumbs

Guacamole

Traditional avocado dip served with homemade yellow corn chips

Babalúu Dip

3 chips: yucca, plantain, corn chips
2 Dips: Guacamole, chickpea

Colombian Empanadas

Sautéed minced ground beef and potatoes in a corn crust with an aji salsa

Argentinean Empanadas

Beef : egg, onion, raisins
Chicken: red pepper, green onion egg and olives

Sautéed Asparagus

With fresh julienne mango

Tabla de Patacón

Flattened crisp plantain topped with three melted cheeses and fresh tomato

Sopes de pollo

Homemade mini tortillas with black beans, chicken, fresh cream and fresh tomatoes



Guava Crème Brûlée 7.95

Guava custard topped with caramelized sugar.
Babalú's spin on a popular favourite.

Warm Raspberry Chocolate Tart 7.95

Warm homemade chocolate tart, filled with fresh raspberries,
finished with a dome of chocolate mousse

White Chocolate Mousse 7.95

White Chocolate cake and whipped ganache
with chocolate shavings

Chocolate Banana Cake 7.95

Layers of rich chocolate and banana cake

NY Style Cheese Cake 7.95

Ask server for flavour of the day

tropical Ice Cream and Sorbet 7.95

Choose from banana cream,
coconut, vanilla, chocolate champagne,
lime and orange sorbet

Chocolate Raspberry Truffle 7.95

Four decadent layers of light chocolate cake,
raspberry butter cream and rich chocolate truffle

Carrot Cake 7.95

Dense and delicious