

## TAPAS

### BABALU GUACAMOLE \$7

Avocados, cilantro, freshly squeezed lime, sea salt, onion, house-made tortilla chips Add ons: bacon, jalapeños, garlic confit, sun-dried tomatoes (\$0.50 each)

HOUSEMADE  
*guac*

### CHIPS & SALSA \$4

House-made red salsa with tortilla chips

### DIP TRIO \$10

Babalú guacamole, house-made red salsa, black bean hummus with tortilla chips

### SPANISH CHARCUTERIE BOARD \$24

Cured meats, artisanal cheeses, house-pickled accoutrements, fruit preserves, crostini bread  
*Pair with a wine flight! See server for details.*

## SANDWICHES

*All sandwiches includes your choice of side.*

### THE CUBAN \$13

Mojo-marinated pork, smoked ham, house-made dill pickles, yellow mustard, Swiss cheese, Duke's mayonnaise, pressed Cuban bread

### THE MOJO CHICKEN \$14

Lime vinaigrette marinated chicken breast, pickled red onion, arugula, cracked pepper aioli, King's Hawaiian bun

### BABALU BURGER \$14

Smelcer Farms beef, roasted roma tomato, caramelized onions, white cheddar, guacamole, smoked bacon, chipotle aioli, King's Hawaiian bun

### BLACK BEAN BURGER \$13

Black bean patty, red pepper purée, avocado, lettuce, tomato, King's Hawaiian bun

## SIDES *All sides are \$4*

### FRITAS

CRISPY FINGERLING  
POTATOES

TAJÍN FRUIT SALAD

### BLACK BEAN SALAD

MANCHEGO POLENTA  
STREET CORN

SIDE SALAD

## DESSERTS

SAVE ROOM!

### KEY LIME

PANNA COTTA \$7

Lime panna cotta, key lime syrup, graham cracker crumble

### FRUTA

PERFECTA \$8

Fresh local fruit, sweet cream, biscotti crumble, wild honey, mint

### PUERTO RICAN

BREAD PUDDING \$7

Dulce de leche, Cuban bread, served a la mode

### HORCHATA

ICE CREAM \$6

House-made cinnamon ice cream, Mexican chocolate ganache, toasted panko

## SALADS

### GRILLED PEACH & BURRATA \$14

Grilled peaches, prosciutto, burrata, arugula, mint, shaved parmesan, toasted sunflower seeds, house lime vinaigrette

### SPANISH SALAD \$12

Mixed greens, cucumbers, red onions, capers, castelvetrano olives, goat cheese, smoked paprika vinaigrette

### MAHI SALAD \$15

Mixed greens, seared mahi, oranges, watermelon radish, sunflower seeds, goat cheese, pomegranate vinaigrette

### GRILLED CAESAR \$10

Grilled romaine hearts, garlic oil croutons, shaved parmesan, caesar dressing

### BABALU CHOP \$12

Romaine, black beans, grilled corn, red onions, tomatoes, toasted pepitas, queso fresco, house lime vinaigrette

### BLACK BEAN BOWL \$10

Black bean salad, roasted corn, romaine lettuce, queso fresco, avocado, lime, red pepper purée

### ADD- ONS:

CAPERS.....\$1

AVOCADO.....\$2

BACON.....\$2

GRILLED CHICKEN.....\$5

GRILLED SHRIMP.....\$6

SEARED MAHI.....\$8

## TACOS

*All tacos are served on corn tortillas. Flour tortillas are available upon request.*

### BEEF TACO \$5

Smelcer Farms beef, cilantro, onion, chipotle aioli, queso fresco

### PORK TACO \$5

Mojo-marinated pork, cilantro, onion, lime, white cheddar, side of birria au jus

### CITRUS JERK CHICKEN TACO \$5

Smoked jerk chicken, cilantro, queso fresco, onion, jerk sauce

### SHRIMP TACO \$6

Panko fried shrimp, red cabbage, guacamole, soy honey aioli

### MAHI TACO \$6

Seared mahi, red cabbage slaw, soy honey aioli

### VEGETARIAN CHORIZO \$6

Chorizo-spiced Beyond meat, cilantro, onion, queso fresco, chili crema

### BABALU TACO PLATE \$13

Your choice of two tacos (chicken, pork, beef) with choice of side