

All served with house-made tortilla chips.

DIPS

Try all 3 for \$11

GUACAMOLE \$10

Avocado, onion, cilantro, lime, sea salt
+ loaded guacamole \$2

QUESO \$8

Queso blanco, roasted poblano,
house spice

SALSA \$6

Fire roasted, house-made

TAPAS

Pair with a wine flight!
Ask server for details.

SPANISH CHARCUTERIE BOARD \$MKT

Cured meat, artisanal cheese, fruit preserves,
house-pickled accoutrement, crostini

GRILLED PRAWNS \$14

Chimichurri, citrus greens, lemon

MANCHEGO WEDGES \$11

Breaded manchego cheese, romesco

CROSTINI + GREENS \$11

Pan con tomate, bleu gouda, citrus,
field greens, pistachio pesto

SCALLOPS \$22

Pan seared with chorizo, citrus greens

FLAUTAS \$10

Hand rolled with roasted chicken, pecan,
white cheddar, queso

ALBONDIGAS \$7

Pork and beef meatball, pecorino, romesco

CALAMARI \$16

Pecorino, chive, romesco, lemon

MUSHROOM CEVICHE \$15

Extraterrestrial Fungi mushrooms, pico de gallo,
avocado, lime, with tostadas

MARKET CEVICHE \$MKT

Chef's selection, with tostadas

OYSTERS LA MANCHA \$MKT

Broiled with chorizo, pickled poblano,
manchego cheese, panko, lime

RAW OYSTERS \$MKT

Rotating selection, 6 or 12

MAINS

PAELLA \$20

Saffron rice, chorizo, clams, mussels, shrimp
Served after 4pm

THE STEAK \$29

10oz NY Strip, chimichurri, crispy potatoes, lemon broccolini
+ local mushrooms \$6

MOLE CON POLLO \$19

Our house specialty, with rice + warm corn tortillas

CAMARONES AL MOJO DE AJO \$20

Jumbo shrimp, garlic guajillo oil, lime, with rice

MUSHROOM POBLANO RISOTTO \$18

Extraterrestrial Fungi mushrooms, roasted poblano, arborio rice
+ shrimp \$8 + scallops \$14 + albondigas \$5
+ grilled chicken \$6 + steak \$10

SIDES

All sides are \$4

STREET CORN 

BLACK BEANS

RICE

LEMON BROCCOLINI 

TAJÍN FRUIT SALAD 

CRISPY POTATOES 

FRIES 

SANDWICHES

All sandwiches include your choice of side.

CUBAN \$16

Mojo braised pork, smoked ham, swiss cheese, dill pickle, mustard,
mayo on La Segunda Bakery Cuban bread

THE BURGER \$16

Local Angus beef, white cheddar, grilled tomato, caramelized onion,
guacamole, chipotle aioli on a King's Hawaiian bun
+ bacon \$2

CHICKEN MILANESA \$16

Panko breaded with pickled onion & jalapeño, field greens, tomato,
avocado, mayo on La Segunda Bakery Cuban bread
+ fuego fried chicken

BLACK BEAN BURGER \$16

House-made black bean patty, lettuce, tomato, chimichurri, romesco
on a King's Hawaiian bun

SALADS

THE CHOP \$12

Romaine, black bean, corn, red onion, tomato, queso fresco, avocado,
pepita, romesco, lime vinaigrette

PEACH & BURRATA \$15

Field greens, grilled peaches, prosciutto, burrata, shaved parmesan,
pepita, lime vinaigrette

GRILLED CAESAR \$11

Grilled romaine heart, garlic oil crouton, shaved parmesan

ORCHARD SALAD \$10

Field greens, orange, jicama, apple, dried apricot, avocado, pistachio,
smoked paprika vinaigrette
+ roasted chicken \$6

ADD

ONS:

+ Mushrooms \$6

+ Grilled Shrimp \$8

+ Bacon \$2

+ Steak \$10

+ Grilled Chicken \$6

TACOS

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

BIRRIA PORK \$5

Mojo braised pork, onion, cilantro, birria aus jus

JERK CHICKEN \$5

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

BEEF \$5

Local Angus beef, queso fresco, onion, cilantro, chipotle crema

SHRIMP \$6

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

MARKET FISH \$6


Market fresh catch, red cabbage slaw, field greens, soy honey aioli

RAJAS CON QUESO \$6

Creamed poblano pepper, roasted corn, white cheddar

TACO PLATE \$13

Choice of two tacos: pork, jerk chicken, or beef. Served with rice + beans.

 = Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.

B A B A L U

Baby i
love you

BA·BA·LU OR “BABY, I LOVE YOU,”

reflects the belief held by our company that there are restorative effects in sharing good food and drink with those you care about.