

HISTORIC *fondren* DISTRICT
622 Duling Avenue * Jackson, Mississippi 39216
RING: (601) 366-5757

Soup & Salad

SOUP OF THE DAY 3.95

BABALU CHOP SALAD *GT*

Romaine, black beans, anaheim peppers, red onions, tomatoes, grilled corn, toasted pumpkin seeds, cotija cheese, house lime vinaigrette 11.95 / 7.50

GRILLED CAESAR SALAD

Grilled romaine, radish, cotija, croutons, garlic caesar dressing 7.95

ADD GRILLED CHICKEN 4.95 *GT* FRIED CALAMARI 4.95

GRILLED SHRIMP 5.95 *GT* GRILLED SALMON 5.25 * *GT*

GRILLED FILET SKEWER 5.95 * HASS AVOCADO 1.50 *GT*

CRAB CAKE 5.95 BLACKENED RARE TUNA 6.95 * *GT*

Charcuterie

Tomato Jam, Pickled Fresno Peppers,
Cucumbers & Red Onions, Candied Almonds,
Seasonal Fruit, Toast Points, Mustard

CHOOSE THREE 6.95 • CHOOSE FIVE 9.95

MEATS

🍴 SOPPRESSATA

🍴 SPREADABLE SALAMI

SPANISH CHORIZO

CHEESE

SPANISH GOUDA

MANCHEGO

🍴 FRESNO PEPPER CHEESE SPREAD

B A B A L U

TAPAS & TACOS

¡GUACAMOLE!

MADE *table* SIDE

Hass avocado, sun-dried tomato, red & green onion, kosher salt, cilantro, lime juice & served with our house chips 9.95

ADD jalapeños or bacon 1.00 fresh veggies 2.00 *GT*

Starters

QUESO BLANCO DIP

Pico de gallo “shooter,” salsa roja, house chips 7.50

ADD chorizo, pork belly or smoked Tinga chicken 2.00

PICO DE GALLO & HOUSE CHIPS 4.50

FLASH-FRIED CALAMARI

Lightly breaded domestic calamari, fresno peppers, romesco 10.50

BLACK-EYED PEA HUMMUS

Tahini, olive oil, black-eyed pea “popcorn”, chipotle chili oil, house chips 5.75

ADD fresh sliced vegetables 2.00 *GT*

* YELLOWFIN TUNA CEVICHE

Hass avocado, tomatoes, onions, cilantro, garlic, jalapeños, tequila-lime marinade, house chips 10.95

🍴 HOUSE SMOKED CHICKEN WINGS

Springer Mountain Farms black tea marinated wings, Valentina hot sauce, lime vinaigrette, green onions, fresno peppers, honey and chipotle 8.50

“WATCH I LOVE LUCY ON CBS ALL ACCESS”

EATBABALU.COM | BABALU DELIVERY: (601) 613-6679

Sandwiches

ADD SIDE OF FRIES 2.00

* BABA BURGER

Aspen Ridge Natural Angus Beef, roasted roma tomato, caramelized onions, white cheddar cheese, Hass avocado, smoked bacon, chipotle aioli, sweet sourdough bun 9.95

TORTA CUBANA

Citrus braised pulled pork, black forest ham, marinated cucumbers, sweet mustard BBQ sauce, Swiss cheese, Cuban bun 9.95

BLACK BEAN BURGER

House-made black bean cake, red chimichurri, grilled red onion ring, arugula, Hass avocado, sweet sourdough bun 7.95

* SPICE SEARED TUNA “BLC”

Bacon, arugula, marinated cucumbers, wasabi aioli, sweet sourdough bun 11.95

* LAMB SLIDERS

Rosen Farms lamb, goat cheese, pickled red onions, arugula & chipotle aioli, brioche buns 9.95

Sides to Share

GRILLED BROCCOLINI WITH
GOAT CHEESE 5.25 *GT*

CILANTRO PEPITA RICE 5.25 *GT*

DELTA GRIND CHEESE GRITS 4.75 *GT*

BLACK BEANS & RICE 4.25 *GT*

MEXICAN STREET CORN 5.25 *GT*

GARLIC ROSTİ POTATOES
WITH TERIYAKI GLAZE 4.75

HOUSE CUT THIN FRIES 3.75

SWEET POTATO FRIES 4.25

Tacos

✂ Corn masa tortillas made in house daily. ✂

3.00 EACH / 8.50 THREE OF THE SAME

POLLO **GT**

Joyce Farms Tinga chicken, smoked corn pico de gallo, cotija cheese, cumin crema

🍷 * CARNE DE VACA

Beef tenderloin, pico de gallo, salsa roja, cotija cheese

🍷 CARNITAS **GT**

Citrus braised pulled pork, roasted peanut slaw, salsa roja, pickled red onions

CARNE DE CERDO **GT**

Smoked **Niman Ranch** pork belly, citrus BBQ sauce, roasted peanut slaw, cotija cheese

🍷 VEGETAL **GT**

Yellow squash, zucchini, crimini mushrooms, grilled red onion ring, red chimichurri, arugula, cotija cheese

ADD smoked Tinga chicken 2.95

3.50 EACH / 9.00 THREE OF THE SAME

🍷 * ATUN

Spice seared saku tuna, cilantro slaw, avocado crema & spicy tortilla strips

🍷 REDFISH **GT**

Blackened **GT** or fried Gulf redfish, fresno pepper slaw, jalapeño-poblano vinaigrette, radish

CAMARONES **GT**

Grilled **GT** or fried Gulf shrimp, cilantro slaw, radish, comeback sauce

DE PATO **GT**

Duck confit, avocado mousse, yellow onions, cotija cheese, lime vinaigrette & cilantro

Tapas

CHEF-INSPIRED SMALL PLATES

🍷 * SPICE SEARED TUNA CRISP **GT**

Seared Saku tuna, jalapeño poblano vinaigrette, pineapple-fresno salsa, plantain crisp 9.95

GRILLED CHICKEN SATAY

Black beans & rice, smoked corn pico de gallo, teriyaki glaze 8.95

🍷 BRAISED CHICKEN TAMALES **GT**

Joyce Farms chicken tamales, tri pepper-corn hash, chipotle pepper sauce, cotija cheese 9.50

🍷 PAN-SEARED CRAB CAKES

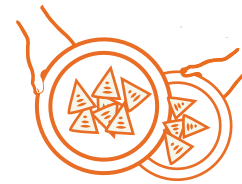
Jumbo lump crab, chipotle chili sauce, fresno pepper slaw, cilantro 12.95

CREOLE SHRIMP & GRITS

Gulf shrimp, garlic, herb creole sauce, mushrooms, cilantro, **Delta Grind** grits, grilled country bread 11.95

ENCHILADA OF THE DAY **MKT**

SAMPLE
and
I SHARE!



* FILET ON A STICK

Grilled tenderloin, teriyaki glaze, rosti potatoes, broccolini, pico de gallo 11.95

🍷 FIERCE SHRIMP

Flash fried Gulf shrimp, fresno pepper slaw, chipotle chili sauce, cilantro 10.95

PAN ROASTED REDFISH **GT**

Rosti potatoes, smoked corn pico de gallo, red chili butter sauce 13.50

🍷 * BLACKENED SCOTTISH SALMON **GT**

Blackened salmon, avocado mousse, cilantro pepita rice, pineapple fresno salsa 10.25

🍷 SHRIMP & CHORIZO SKILLET **GT**

Gulf shrimp, chorizo, crispy rice, tri-pepper hash 10.50

BRAISED BEEF SHORT RIB **GT**

Aspen Ridge Natural Beef short rib, grits, smoked corn pico de gallo, red wine braising jus 11.95

Desserts

5.95 & MADE FRESH DAILY

DULCE DE LECHE CHEESECAKE BITES

House-made dulce de leche cheese cake, caramel, Mexican chocolate, powdered sugar

CAYENNE CHOCOLATE TRUFFLE **GT**

House-made chocolate spiced truffles. pepitas, chantilly cream, powdered sugar

TRES LECHE CAKE

Sponge cake, citrus whipped cream, blackberry molasses syrup

CINNAMON BREAD PUDDING

House-made cinnamon bread pudding, chantilly cream, caramel, strawberry, powdered sugar

🍷 | Spicy item. **GT** | Gluten tolerant item. Please inquire with your server about other item modifications.

Our facility is not 100% gluten free; however, we take precautions to avoid gluten cross-contact.

* ITEMS MAY BE RAW OR UNDER COOKED. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN CONDITIONS.