

HISTORIC *overton square* MEMPHIS
2115 Madison Avenue * Memphis, Tennessee 38104
RING: (901) 274-0100

Soup & Salad

SOUP OF THE DAY 3.95

BABALU CHOP SALAD GF

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 **GF** **BLACKENED RARE TUNA** 6.95 * **GF**

GRILLED SHRIMP 5.95 **GF** **GRILLED SALMON** 5.25 * **GF**

GRILLED FILET SKEWER 5.95 * **HASS AVOCADO** 1.50 **GF**

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, sweet sourdough hoagie 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

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 **GF** 2.00



Starters

QUESO BLANCO DIP GF

Pico de gallo "shooter", salsa roja, house chips 7.50

ADD pork belly or smoked Tinga chicken 2.00

PICO DE GALLO & HOUSE CHIPS 4.50 **GF**

FLASH-FRIED CALAMARI

Lightly breaded domestic calamari, fresno peppers, soy Sambal glaze 10.50

BLACK-EYED PEA HUMMUS GF

Tahini, olive oil, black-eyed pea "popcorn", pimenton oil, house chips 5.75

ADD fresh sliced vegetables 2.00

* **YELLOWFIN TUNA CEVICHE** GF

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

EXECUTIVE CHEF: Daniel Flores **GENERAL MANAGER:** Kyle Maness

EATBABALU.COM | **BABALU DELIVERY:** (901) 734-6459

LOCAL MEMPHIS

Purveyors

DELTA GRIND Julia Tatum / Water Valley, MS

WOODSON RIDGE FARMS Luke & Elizabeth Heiskel / Oxford, MS

MEMPHIS MADE BREWING Drew Barton & Andy Ashby

WISEACRE BREWING Kellan & Davin Bartosch

HIGH COTTON BREWING Timmons, Avery, Staggs & Lee

ROCKIN MICROS Millington, TN

LA MICHOCANA Memphis, TN

At Babalu we strive to source and utilize humanely raised hormone and antibiotic-free proteins.

Sides to Share

GRILLED BROCCOLINI WITH GOAT CHEESE 5.25

CHARRED SHISHITO PEPPERS 5.75

DELTA GRIND CHEESE GRITS 4.75

BLACK BEANS & RICE 4.25 **GF**

MEXICAN STREET CORN 5.25 **GF**

GARLIC ROSTİ POTATOES WITH TERIYAKI GLAZE 4.75

HOUSE CUT THIN FRIES 3.75 **GF**

SWEET POTATO FRIES 4.25 **GF**

Tacos

Blue corn masa tortillas
made in house daily.

3.00 EACH / 8.50 THREE OF THE SAME

POLLO GF

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 GF

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

CARNE DE CERDO GF

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

VEGETAL GF

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 GF

Diced Saku tuna, fresno slaw, Sriracha lime crema, ponzu, crispy tortilla strips

REDFISH GF

Blackened or fried Gulf redfish, fresno pepper slaw, jalapeno-poblano vinaigrette, radish

CAMARONES GF

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

OSTRA

Flash-fried Gulf oysters, hot sauce slaw, comeback sauce

DE PATO GF

Orange and soy braised duck, cilantro vinegar slaw, soy Sambal glaze, toasted sesame seeds

Tapas

CHEF-INSPIRED SMALL PLATES

CREOLE SHRIMP & GRITS

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

BRAISED BEEF SHORT RIB GF

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

BRAISED CHICKEN TAMALES GF

Joyce Farms chicken tamales, tri pepper-corn hash, chipotle pepper sauce, cotija cheese 9.95

GRILLED CHICKEN SATAY

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

PAN-SEARED CRAB CAKES

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

* SEARED SESAME-CRUSTED TUNA GF

Hass avocado, cucumber relish, Sriracha-lime vinaigrette, micro cilantro, seasoned jicama round 12.95

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 GF

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

* GRILLED SCOTTISH SALMON GF

Cilantro pepita risotto, cotija cheese, pickled peppers 11.50

COSTILLAS GF

Niman Ranch smoked baby back ribs, sweet pepper glaze, cilantro-vinegar slaw, cilantro 12.95

SHRIMP & CHORIZO SKILLET GF

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

BEEF EMPANADA GF

Aspen Ridge Natural Ground Beef, potatoes, roasted mushrooms, pico de gallo, cumin crema 7.95

Desserts

5.95 & MADE FRESH DAILY

DULCE DE LECHE CHEESECAKE BITES

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

SPICY MEXICAN FUDGE GF

Cayenne spiced fudge, crushed pepitas, tajin, powdered sugar

CINNAMON BREAD PUDDING

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

PINEAPPLE RUM EMPANADAS

Vanilla bean ice cream, blackberry molasses syrup

🌶️ | Spicy item. GF | Gluten free 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.

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