

MENU

BABBEL

BAR & RESTAURANG





TAPAS

WITH INSPIRATION AND FLAVORS FROM
SPANISH CUISINE AND WITH NORDIC INFLUENCES

APERITIVOS

Good as a snack for a drink or to eat
while checking the menu.

MARCONA ALMONDS	45:-
ALMONDS FROM VALENCIA	45:-
SPANISH OLIVES	37:-
BEER SAUSAGE	44:-
CRISPS are available in different flavors	33:-
PORK CRUNCH	33:-
CHEESE & MEAT PLATTER with selected delicacies from Spain	129:-

FISH & SEAFOOD TAPAS

Hot Shrimps MSC in chili and garlic oil	94:-
Calamares panko fried squid rings with aioli and lemon	82:-
Lobster Soup with sweet potato cream and shrimp	98:-
Blue Mussels cooked in white wine and cream served with garlic bread	98:-

MEAT & CHICKEN TAPAS

Honey grilled Back Ribs with coleslaw	74:-
Mini Burger on minced veal are served with coleslaw	78:-
Chicken Skewers with mango and curry dip	76:-
Dates bacon wrapped with goat cheese cream	74:-
Puff Pastry with pork fillet, mango and jalapeño sauce	84:-
Spanish Lamb Meatballs in tomato sauce	86:-
Pasty filled with chicken, chili crème and cottage cheese	76:-
Quesadillas with serrano ham and buffalo mozzarella	76:-
Spanish Chorizo with apple cider and tomato sauce	84:-



TAPAS

WHAT IS BEST TO DRINK - FEEL FREE TO ASK!

VEGETARIAN TAPAS

Caprese Salad tomato, buffalo mozzarella and basil	78:-
Halloumi Burger with guacamole and salsa	82:-
Honey baked Goat cheese on rye bread with chive yogurt and roasted pine nuts	79:-
Fried Padrones with flake salt and olive oil	49:-
Criss cut with mango and curry dip	62:-
Patatas Bravas fried potatoes with tomato sauce and aioli	62:-

CHEESE & MEAT

Cheese and Meat selected delicacies from Spain. With suitable trimmings	129:-
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SIDE ORDER

Sourdough Bread with olive oil	35:-
Giant green Olives marinated in garlic	48:-
Garlic Bread with aioli	48:-
Cheese baked Nachos with jalapeños, guacamole, salsa and cheddardip	78:-




THE CHEF'S CHOICE

The chef composes your Tapas Tray with five of our Tapas.
(Fiesta applies to the entire table)

per person **299:-**

WE RECOMMEND THAT YOU ORDER 2-4 TAPAS
PER PERSON AS A COMPLETE MEAL,

In case of allergies, ask us



MAIN COURSE

DINNER AT BABEL

Choose the **STARTER** from our tapas menu

Babbels Burger

200 g minced veal with mojo rojo, manchego, pickled silver onion, romaine lettuce and beef tomato, served with french fries and chili and tarragon dip

198:-

Moules Frites

Mussels, wine and cream cooked, served with aioli, garlic bread and french fries

219:-

Caesar Salad

with a choice of chicken fillet, halloumi or shrimp

198:-

Mixed Skewers

Pork fillet and beef fillet on skewers with onions and peppers, served with chili and tarragon cream, smashed potato, red wine sky and herb salad

279:-

Barbecue Skewers with Shrimp and Salmon

Vannamei prawns and salmon on skewers with onions, and peppers, served with dill cream, smashed potato, browned seafood butter and herb salad

279:-

FOR THE KIDS

Children's menu (up to 12 yo)

Choose between:

• **Veal burgers** • **Chicken Nuggets** • **Chicken skewers**

Served with salad, criss cut potatoes, dip.

Including soda and an ice cream cone

89:-

DESSERT

Crema Catalana Spanish pudding

with flavors of vanilla, cinnamon and orange

96:-

Raspberries au gratin with white chocolate

served with vanilla ice cream

94:-

Truffle a dark and a white chocolate truffle

49:-

