

MENU

BABBEL

BAR & RESTAURANG



WELCOME TO BABBEL'S WORLD!
INSPIRED BY THE SPANISH CUISINE,
WITH NORDIC INFLUENCES



TAPAS

INSPIRATION AND FLAVORS FROM THE
SPANISH CUISINE WITH NORDIC INFLUENCES

APERITIVOS

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

Almonds from Valencia	49:-
Spanish olives	39:-
Beer sausage	49:-
Crisps, available in different flavors	35:-
Pork crunch	35:-
Cheese & meat platter with selected delicacies from Spain	139:-

FISH & SEAFOOD TAPAS

Grilled squid with eggplant	99:-
Hot shrimps MSC in chili and garlic oil	96:-
Calamares panko fried squid rings with aioli and lemon	89:-
Lobster soup with sweet potato cream and shrimp	99:-
Blue mussels cooked in white wine and cream served with garlic bread	99:-

MEAT & CHICKEN TAPAS

Raw beef with olives, manchego cream and croutons	95:-
Mini burger with ground chuck, served with coleslaw	89:-
Chicken skewers with mango and curry dip	84:-
Spanish lamb meatballs in tomato sauce	92:-
Pasty filled with chicken, chili crème and cottage cheese	89:-
Potato croquette with chorizo	69:-

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



TAPAS

LOOKING FOR A SUITABLE DRINK? FEEL FREE TO ASK!

VEGETARIAN TAPAS

Tomato salad with burrata and basil	86:-
Canary potatoes with olives and manchego	59:-
Fried padrones with flake salt and olive oil	59:-
Honey baked goat cheese on rye bread with chive yogurt and roasted sunflower seeds	89:-

CHEESE & MEAT

Cheese and meat selected delicacies from Spain.
With seasonal snacks

Pequeño, 1p	139:-
Medio, 2p	199:-
Grande, 4p	299:-

SIDE ORDER

Sourdough bread with olive tapenade	42:-
Giant green olives marinated in garlic	55:-
Garlic bread with aioli	55:-
Cheese baked nachos with jalapeños, salsa and cheddardip	78:-



THE CHEF'S CHOICE- FIESTA

The chef composes your meal three different servings.
per person **399:-**
(Fiesta applies to the entire table) Min. pers.

Wine package	295:-
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In case of allergies, let us know!



MAIN COURSE

DINNER AT BABEL

- Steak sandwich with iberico pluma** 259:-
Grilled and marinated Iberico Pluma is served on grilled levain bread together with manchego, dip and iceberg lettuce. Served with french fries and fried padrones
- Moules frites** 239:-
Mussels cooked in white wine and cream, served with aioli, garlic bread and french fries
- Barbecue skewers with pork fillet and beef fillet** 289:-
Pork fillet and beef fillet on skewers with onions and peppers, served with chili and tarragon cream, smashed potatoes, red wine sauce and herb salad
- Barbecue skewers with shrimp and salmon** 289:-
Pork fillet and beef fillet on skewers with onions and peppers, served with chili and tarragon cream, smashed potatoes, browned seafood butter and herb salad

FOR THE KIDS

- Children's menu** (up to 12 yo) 99:-
Choose between:
• **Ground chuck burger** • **Chicken nuggets** • **Chicken skewers**
Served with salad, criss cut potatoes, dip.
Including soda and an ice cream cone

DESSERT

- Crema catalana** Spanish pudding 96:-
with flavors of vanilla, cinnamon and orange
- Truffle** Choose from our different truffles 1 st 39:-
or try all the flavors of the day 3 st 89:-

COFFEE

- | | | | |
|-----------------|------|------------|------|
| Coffee | 32:- | Latte | 39:- |
| Espresso | 38:- | Macciato | 45:- |
| Espresso double | 45:- | Chai latte | 39:- |
| Cappuccino | 39:- | Tea | 32:- |

CAVA

98:- | 389:-

WHITE WINE

VIONTA – Rias Baixas. *Albariño*.

Fresh, elegant wine with hints of citrus, kiwi and green apples.

98:- | 389:-

MARILUNA BLANCO – Valencia.

Verdejo, Macabeo. Tasty, tropical fruits and some florality.

110:- | 429:-

MARA MOURA – Galicia. *Godello, Treixadura*.

Fresh and complex with a slightly buttery tone.

139:- | 549:-

RED WINE

ORUBE – Rioja. *Tempranillio*.

Deep, balanced Rioja. Tones of vanilla, roasted coffee beans and dark berries.

98:- | 389:-

SIERRA CANTABRIA SELECCIÓN – Rioja.

Tempranillio. Spicy wine with hints of cask, vanilla, cherries, plums and nutmeg.

110:- | 439:-

PASION DE BOBAL EKO – Valencia. *Bobal*.

Some oak barrels, dark berries such as strawberries and black currants. Spicy finish with tones of licorice.

115:- | 449:-

MINERAL – Catalonia. *Grenache, Carignan*.

Oak barrel character with lots of herbs and a lovely fullness. Well-balanced wine with fine minerality.

135:- | 539:-

ROSÉ

MONTE ORY – Navarra. *Garnacha*.

Fruity but very fresh rosé wine with tones of blood citrus and herbs.

98:- | 389:-

NON-ALCOHOLIC

Non-alcoholic Wine

55:-

Non-alcoholic Sparkling

59:-

Non-alcoholic Beer

55:-

Non-alcoholic Cider

55:-

Non-alcoholic Drink

89:-

BEER

Draft beer Zubr 40cl	69:-
Alhambra Reserva 33cl	89:-
Alhambra Reserva Roja 33cl	89:-
San Miguel Fresca 33 cl	69:-
San Miguel (gluten free)	68:-
Mahou Lager 33cl	68:-
Mahou IPA 33cl	79:-
Berliner Kindl 50cl	79:-
Inedit Damm 75cl	189:-
Alhambra Reserva Grande 70 cl	189:-
Wiessbier 33cl	76:-
Carlsberg Hof	64:-
Stout 33cl	89:-
Rodenbach Grand Cru Sour beer	89:-

CIDER

CIDER 33 cl	
Briska Pear	69:-
Strongbow (dry)	69:-

SANGRIA

CHOOSE BETWEEN WHITE, RED, ROSÉ OR CAVA	
Glass	99:-
Large carafe	425:-

BABBELS SPRITZ 89:-

OTHER DRINKS

Sparkling water 75cl	59:-
Coca Cola, Cola Zero, Fanta	35:-
7up free	35:-
Orange juice	35:-
Loka Naturell/Citrus	32:-