

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

B A B A L U[®]

TAPAS & TACOS

“WATCH I LOVE LUCY ON CBS ALL ACCESS”
 BABALU CATERING: (601) 613-6679
 JACKSON.EATBABALU.COM

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**

Sides TO *Share*

GRILLED BROCCOLINI WITH GOAT CHEESE 5.50 **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 ROSTĪ POTATOES WITH TERIYAKI GLAZE 4.75

HOUSE CUT THIN FRIES 3.75 **GT**

SWEET POTATO FRIES 4.25

¡GUACAMOLE!

MADE *table* SIDE

Hass avocado, sun-dried tomato, red & green onion, kosher salt, cilantro, lime juice & served with our house chips 10.50

ADD jalapeños or bacon 1.00 fresh veggies 2.50 **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 4.95

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 2.50 **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

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 10.25

TORTA CUBANA

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

BLACK BEAN BURGER

House-made black bean cake, red chimichurri, grilled red onion ring, arugula, Hass avocado, sweet sourdough bun 8.25

* **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



BETTER & DIFFERENT

At Babalu, our Culinary Team of Chefs create features that are inspired by local farmers, purveyors and food groups. All recipes are prepared from scratch daily with the best seasonal ingredients available and are served when ready.

That’s what makes our food worth sharing.



Tacos

✂ Corn masa tortillas made in house daily. ✂

9.00 THREE OF THE SAME

POLLO **GT**

Joyce Farms Tinga chicken, smoked corn pico de gallo, cotija cheese, cumin crema 3.25

🍴 * CARNE DE VACA

Beef tenderloin, pico de gallo, salsa roja, cotija cheese 3.75

🍴 CARNITAS **GT**

Citrus braised pulled pork, roasted peanut slaw, salsa roja, pickled red onions 3.25

CARNE DE CERDO **GT**

Smoked **Niman Ranch** pork belly, citrus BBQ sauce, roasted peanut slaw, cotija cheese 3.25

🍴 VEGETAL **GT**

Yellow squash, zucchini, crimini mushrooms, grilled red onion ring, red chimichurri, arugula, cotija cheese 3.25

ADD smoked Tinga chicken 2.95

🍴 * ATUN

Spice seared saku tuna, cilantro slaw, avocado crema & spicy tortilla strips 3.75

🍴 REDFISH **GT**

Blackened **GT** or fried Gulf redfish, fresno pepper slaw, jalapeño-poblano vinaigrette, radish 3.75

CAMARONES **GT**

Grilled **GT** or fried Gulf shrimp, cilantro slaw, radish, comeback sauce 3.75

DE PATO **GT**

Duck confit, avocado mousse, yellow onions, cotija cheese, lime vinaigrette & cilantro 3.75

Tapas

CHEF-INSPIRED SMALL PLATES

GRILLED CHICKEN SATAY

Black beans & rice, smoked corn pico de gallo, teriyaki glaze 9.25

🍴 BRAISED CHICKEN TAMALES **GT**

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

🍴 PAN-SEARED CRAB CAKES

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

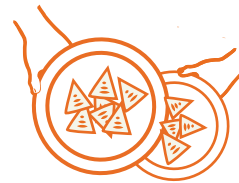
CREOLE SHRIMP & GRITS

Gulf shrimp, garlic, herb creole sauce, mushrooms, cilantro, **McEwen & Sons** grits, grilled country bread 11.95

BRAISED BEEF SHORT RIB **GT**

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

✂
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 10.75

🍴 SHRIMP & CHORIZO SKILLET **GT**

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

ENCHILADA OF THE DAY MKT

Social Hour

4PM - 6PM MONDAY - FRIDAY

Experience the flavors of Babalu at our state of the art bar, gather with a group at one of our community tables or hang out on the patio. Enjoy social hour pricing specials five days a week.

**\$1 OFF
DRAFT BEER**

**\$2
TACOS**

**\$4
SANGRIA**

**\$5
HOUSE WINE + WELLS**

🍴 | 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.