

chapel hill

EASTGATE CROSSING

1800 East Franklin St., Suite 16 * Chapel Hill, NC 27514

RING: (984) 528-8030

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

CAESAR SALAD

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

SAUTEED BROCCOLINI WITH GOAT CHEESE 5.50 GT

BRAISED COLLARD GREENS 4.95 GT

OLD MILL OF GUILFORD 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 GT

SWEET POTATO FRIES 4.25

BABALU®

TAPAS & TACOS

¡GUACAMOLE!

MADE table SIDE

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

ADD jalapeños or bacon 1.00 fresh veggies 2.50 GT

Starters

QUESO BLANCO DIP GT

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

ADD chorizo, pork belly or grilled chicken 2.00

PICO DE GALLO & HOUSE CHIPS 4.95 GT

FLASH-FRIED CALAMARI

Lightly breaded domestic calamari, fresno peppers, sweet chili sauce 10.50

BLACK-EYED PEA HUMMUS GT

Tahini, olive oil, black-eyed pea "popcorn", chipotle chili oil, house chips 6.25

ADD fresh sliced vegetables 2.50 GT

* YELLOWFIN TUNA CEVICHE GT

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

FALL/WINTER 2017

WATCH I LOVE LUCY ON CBS ALL ACCESS

BABALU CATERING: (919) 448-4492

CHAPELHILL.EATBABALU.COM

Sandwiches

ADD SIDE OF FRIES 2.00

* BABA BURGER™

Painted Hills Natural Beef, roasted roma tomato, caramelized onions, white cheddar cheese, Hass avocado, smoked bacon, chipotle aioli, sweet sourdough bun 10.50

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

Border Springs 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 FRITO

Flash fried or grilled **Coleman Farms** chicken, tomatoes, arugula, cotija cheese, pickled red onions, buttermilk avocado dressing 3.25

🍷* COSTILLA

Creekstone Farms braised short rib, citrus BBQ, fresno pepper slaw, cilantro, cotija cheese, pickled red onion 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 grilled chicken 2.95

🍷* ATUN GT

Spice seared saku tuna, cilantro slaw, sriracha lime 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

Tapas

CHEF-INSPIRED SMALL PLATES

GRILLED CHICKEN SATAY

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

ALBONDIGAS

Braised lamb & chorizo meatballs, citrus BBQ glaze, pico de gallo, cotija cheese, black beans and rice 10.50

🍷 PAN-SEARED CRAB CAKES

Jumbo lump crab, chipotle chili sauce, fresno pepper slaw, cilantro 13.95

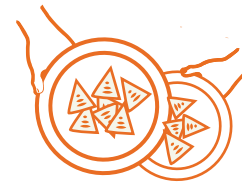
CREOLE SHRIMP & GRITS

Gulf shrimp, garlic, herb creole sauce, mushrooms, cilantro, **Old Mill of Guilford** grits, grilled country bread 12.95

BRAISED BEEF SHORT RIB GT

Natural beef short rib, grits, smoked corn, pico de gallo, red wine braising jus 12.25

SAMPLE
and
I SHARE!



* FILET ON A STICK

Grilled tenderloin, teriyaki glaze, rosti potatoes, broccolini, pico de gallo 12.25

🍷 FIERCE SHRIMP

Flash fried Gulf shrimp, fresno pepper slaw, chipotle chili sauce, cilantro 11.25

PAN ROASTED REDFISH GT

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

🍷* BLACKENED SCOTTISH SALMON

Blackened salmon, **Old Mill of Guilford** cheese grits, smoked corn pico de gallo, teriyaki and citrus BBQ glaze. 12.25

🍷 SHRIMP & CHORIZO SKILLET GT

Gulf shrimp, chorizo, crispy rice, fresno peppers, tri-pepper hash 11.25

ENCHILADA OF THE DAY MKT

Features & Specials

MONDAY - FRIDAY 11AM - 3PM

\$8.50 Lunch Special - Any two tacos, small chop salad or soup with beverage

MARGARITA MONDAY

\$3 off specialty margaritas

\$2 TACOS

Monday - Friday
4PM - 6PM

WINE DOWN WEDNESDAY

\$4 Sangria & \$5 wine by the glass

🍷 | 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.