



BABYLON

2018 Banquet Menus

560 Washington Ave Miami Beach, FL 33139

Tel: 786-216-72-30 Fax: 305-397-85-18

www.babylonmiamibeach.com



Dinner Menus

Izmir

\$50.00 Per Person

(9% tax and 18% service apply)



FIRST COURSE

(served family style)

MEDITERRANEAN SPREADS

(4 choices)

Hummus (mashed chickpeas blended with garlic, tahini & olive oil)

Haydari (strained Turkish yogurt mixed with walnuts, herbs & olive oil)

Saksuka / Eggplant (lightly fried eggplant in olive oil with peppers, zucchini, tomato sauce, garlic & spices)

Tabuleh (bulgur with finely chopped parsley, tomatoes, onions and touch of olive oil and lemon juice)

MEDITERRANEAN GARDEN SALAD

Lettuce, red cabbage, carrots, corn, with touch of olive oil, lemon juice and special Mediterranean herbs

SECOND COURSE

(passed two per person)

CRISPY PHYLLO ROLLS

Lightly fried phyllo dough filled with feta and parsley

THIRD COURSE

(served plated) (your choice of)

CHICKEN BROCHETTE

Mediterranean herb and spice marinated organic chicken breast on the skewer served with orzo rice & grilled tomato and pepper

GRILLED KOFTE

Grilled meat balls. Mixture of beef and lamb spiced with special Mediterranean herbs, served with rice and grilled tomato & pepper

GRILLED SALMON

Grilled premium salmon served with grilled potato & sautéed spinach, caper sauce

GRILLED VEGETABLE PLATTER

Assorted seasonal vegetables served with tzatziki sauce

DESSERT

(served plated) (your choice of)

PAMPKIN DESERT WITH TAHINI SOUCE

CARAMELIZED CUSTARD

CHOCOLATE SOUFFLE WITH ICE CREAM

Dinner Menus

Istanbul

\$65.00 Per Person
(9% tax and 18% service apply)



FIRST COURSE

(served family style)

MEDITERRANEAN SPREADS

(6 choices)

Real Turkish feta cheese; Stuffed grape leaves with rice, currants, pine nuts & Turkish spices; Ezme (finely chopped tomatoes, onions, parsley mixed w/seedless chilly flakes & olive oil); carrot yogurt dip; organic tomatoes & cucumbers

MEDITERRANEAN SHEPHERD SALAD

Tomatoes, cucumbers, peppers, red onions & parsley, shredded feta, w/olive oil & lemon juice

SECOND COURSE

BABYLON SPECIALS

(passed course)

ZUCCHINI PANCAKE

Zucchini pancake with feta cheese & dill, flash fried & served with Chef's special garlic yogurt sauce

CHEESE PUFF PIE

Turkish style puff pastry filled with feta cheese and parsley

THIRD COURSE

(served plated) (your choice of)

CHICKEN CHOPS (PIRZOLA)

Grilled organic chicken thighs on bone served w/mashed potato & orzo rice decorated w/tomato and pepper

GRILLED SALMON

Grilled premium salmon served with grilled potato & sautéed spinach, caper sauce

BEEF BEGENDILI

Sautéed beef served over smoked pureed eggplant mixed with cheese

GRILLED VEGETABLE PLATTER

Assorted seasonal vegetables served with tzatziki sauce

DESSERT

(served plated) (your choice of)

PAMPKIN DESERT WITH TAHINI SOUCE

CHOCOLATE SOUFFLE WITH ICE CREAM

BAKlava

Dinner Menus

Antalya

\$85.00 Per Person

(9% tax and 18% service apply)



FIRST COURSE

(served family style)

MEDITERRANEAN SPREADS

(8 choices)

Hummus (mashed chickpeas blended with garlic, tahini & olive oil);

Tabuleh (bulgur with finely chopped parsley, tomatoes, onions and touch of olive oil and lemon juice);

Real Turkish feta cheese; Stuffed grape leaves with rice, currants, pine nuts & Turkish spices; cucumbers;

Eggplant stuffed with sautéed veggies (tomatoes, onions, garlic, peppers, parsley); spinach yogurt dip;

BABYLON CHEF'S SPECIAL SALAD

Very thin cut of tomatoes, cucumbers, peppers, red onions & parsley, shredded feta, w/olive oil & lemon juice

SECOND COURSE

BABYLON SPECIALS

(passed course)

PACHANGA PASTRAMI PIE

Lightly fried phyllo dough filled with pastrami and feta

HUNTER PIE

Turkish style roll filled with beef and yellow cheese

THIRD COURSE

(served plated) (your choice of)

BABY LAMB CHOPS

Four lamb chops marinated with chef's secret recipe, chargrilled to your taste, served with fries

GRILLED FISH

Grilled Mediterranean Sea Bass served with grilled potato and sautéed spinach

AUTHENTIC TURKISH CHICKEN KAVURMA

Chicken stew (organic chicken, tomatoes, onions, garlic, green pepper, spices) cooked with authentic Turkish recipe, serviced in a special Turkish tava with lavash

GRILLED VEGETABLE PLATTER

Assorted seasonal vegetables served with tzatziki sauce

DESSERT

(served plated)

MIXED DESSERT PLATE

(baklava, tiramisu, pumpkin desert)

Lunch Menus

\$19.00 Per Person

(9% tax and 18% service apply)



FIRST COURSE

(served plated) (your choice of)

LENTIL SOUP

OR

MEDITERRANEAN SPREADS

(2 choices)

Hummus (mashed chickpeas blended with garlic, tahini & olive oil)

Saksuka / Eggplant (lightly fried eggplant in olive oil with peppers, zucchini, tomato sauce, garlic & spices)

SECOND COURSE

(served plated) (your choice of)

CHICKEN BROCHETTE

Mediterranean herb and spice marinated organic chicken breast on the skewer served with orzo rice & grilled tomato and pepper

GRILLED KOFTE

Grilled meat balls. Mixture of beef and lamb spiced with special Mediterranean herbs, served with orzo rice and grilled tomato & pepper

GRILLED VEGETABLE PLATTER

Assorted seasonal vegetables served with tzatziki sauce

DESSERT

(served plated) (your choice of)

RICE PUDDING

KAZANDIBI

Caramelized custard

Lunch Menus

\$29.00 Per Person

(9% tax and 18% service apply)



FIRST COURSE

(served plated)

LENTIL SOUP

OR

MEDITERRANEAN SPREADS

(2 choices)

Hummus (mashed chickpeas blended with garlic, tahini & olive oil)

Saksuka / Eggplant (lightly fried eggplant in olive oil with peppers, zucchini, tomato sauce, garlic & spices)

SECOND COURSE

(served plated)

MEDITERRANEAN GARDEN SALAD

Lettuce, red cabbage, carrots, corn, with touch of olive oil, lemon juice and special Mediterranean herbs

THIRD COURSE

(served plated) (your choice of)

CHICKEN BROCHETTE

Mediterranean herb and spice marinated organic chicken breast on the skewer served with orzo rice & grilled tomato and pepper

GRILLED SALMON

Grilled premium salmon served with grilled potato & sautéed spinach, caper sauce

GRILLED KOFTE

Grilled meat balls. Mixture of beef and lamb spiced with special Mediterranean herbs, served with rice and grilled tomato & pepper

GRILLED VEGETABLE PLATTER

Assorted seasonal vegetables served with tzatziki sauce

DESSERT

(served plated) (your choice of)

RICE PUDDING

BAKLAVA

Lunch Menus

\$39.00 Per Person

(9% tax and 18% service apply)



FIRST COURSE

(served family style)

MEDITERRANEAN SPREADS

(4 choices)

Hummus (mashed chickpeas blended with garlic, tahini & olive oil)

Haydari (strained Turkish yogurt mixed with walnuts, herbs & olive oil)

Saksuka / Eggplant (lightly fried eggplant in olive oil with peppers, zucchini, tomato sauce, garlic & spices)

Tabuleh (bulgur with finely chopped parsley, tomatoes, onions and touch of olive oil and lemon juice)

MEDITERRANEAN VILLAGE SALAD

Grape tomatoes, lettuce, red onions, cucumbers, olives, feta cheese

SECOND COURSE

(passed two per person)

CRISPY PHYLLO ROLLS

Lightly fried phyllo dough filled with feta and parsley

THIRD COURSE

(served plated) (your choice of)

CHICKEN CHOPS (PIRZOLA)

Grilled organic chicken thighs on bone served w/mashed potato & orzo rice decorated w/tomato and pepper

GRILLED SALMON

Grilled premium salmon served with grilled potato & sautéed spinach, caper sauce

GRILLED KOFTE

Grilled meat balls. Mixture of beef and lamb spiced with special Mediterranean herbs, served with rice and grilled tomato & pepper

GRILLED VEGETABLE PLATTER

Assorted seasonal vegetables served with tzatziki sauce

DESSERT

(served plated) (your choice of)

CHOCOLATE SOUFFLE WITH ICE CREAM BAKLAVA