

HISTORIC *dilworth* NEIGHBORHOOD  
1511 East Blvd. \* Charlotte, NC 28203  
RING: (704) 334-1511

## 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**

**COLD WATER CREEK 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

# 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 10.50

**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 smoked Tinga chicken** 2.00

**PICO DE GALLO & HOUSE CHIPS** 4.95 **GT**

### FLASH-FRIED CALAMARI

Lightly breaded domestic calamari, fresno peppers, romesco 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

### 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

"WATCH I LOVE LUCY ON CBS ALL ACCESS"

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## 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

**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 **Heritage** 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 **GT**

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 13.95

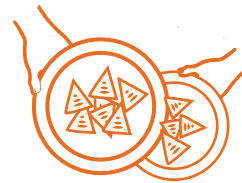
### CREOLE SHRIMP & GRITS

Gulf shrimp, garlic, herb creole sauce, mushrooms, cilantro, **Cold Water Creek** 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, rostfi 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**

Rostfi 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 12.25

### 🍴 SHRIMP & CHORIZO SKILLET **GT**

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

ENCHILADA OF THE DAY MKT

## Daily Features

EXPERIENCE THE FLAVORS OF BABALU

with special pricing five days a week. Gather with a group at one of our community tables, or hang out on the patio and enjoy historic Dilworth street side.

### MARGARITA MONDAY

\$3 off specialty margaritas

### TACO TUESDAY

\$2 tacos all day

### WINE DOWN WEDNESDAY

\$4 Sangria + \$5 Wine

### THIRSTY THURSDAY

\$1 off drafts + \$5 Wells

### FRI-YAY

\$6 regular house margaritas

🍴 | 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.