

POSTRE

MADUROS FOSTER	9
Our twist on classic Bananas Foster with Maduros (sweet plantains)	
WARM BANANA BREAD	8
Ala Mode +1	
FLAN	8
TRES LECHE	10
CHOCOLATE FLOURLESS CAKE	10
with ice cream	

WINE/COCKTAILS

HOUSEMADE SANGRIA RED & WHITE
BOTTLES AVAILABLE

VARIETY OF SPANISH RED & WHITE
WINES AVAILABLE

TO GO SANGRIA POUCHES

1 pouch - \$10
2 pouches - \$17
4 pouches - \$34

TO GO COCKTAIL POUCHES

Classic Margarita & Mojito Available
1 pouch - \$12
2 pouches - \$21
4 pouches - \$42

BEER

CORONA 6	MODELO DARK 7
CORONA LIGHT 6	PRESIDENTE 7
MODELO 7	HATUEY (CUBAN BEER) 7

SOPAS

BLACK BEAN SOUP	5
Traditional black beans with vegetable variety, topped with chopped onions	

ASK ABOUT OUR SOUPS

LADOS

WHITE RICE	5
MORO (BLACK RICE)	6
BLACK BEANS	4
AVOCADO	5
MADUROS	4
CHEF'S CHOICE VEGGIES	4
TOSTONES	4

DRINKS

SARATOGA WATER BOTTLE	7
FOUNTAIN SODA/ICED TEA/MILK/CHOCOLATE MILK	3
ORANGE, CRANBERRY, OR APPLE JUICE	3
HOT TEA	2

**HOURS CURRENTLY OPEN:
TUESDAY COMING SOON!
WEDNESDAY/THURSDAY 4PM-9PM;
FRIDAY 4PM-10PM; SATURDAY 11AM-10PM; SUNDAY 11AM-9PM**

BRUNCH: SATURDAY/SUNDAY: 11 am - 3 pm

Hours may be subject to change

CATERING & ONSITE PARTY MENUS AVAILABLE ONLINE

PRIVATE EVENTS ONSITE OR AT HOME

send requests to babalueventsny@gmail.com

check instagram & facebook for the latest news and/or text babalu to 51660 to receive updates & event information.

Private backyard patio & covered courtyard seating available



TAKEOUT MENU

286 New York Ave
Huntington, NY 11743

631-683-4666

LIVE MUSIC. GREAT FOOD. COCKTAILS.

 @babalu.ny  @BabaluLINY

babaluny.com

THANK YOU FOR YOUR SUPPORT!

EMPAREDADOS

- CUBANO** 🌿 14
Serrano ham, pernil, swiss cheese, homemade mustard & pickles, pressed in ciabatta bread
- STEAK SANDWICH** 🌿 17
Tender Vaca Frita, peppers, onions, and garlic mayo. Served with French Fries
- BABALU BURGER** 🌿 17
Swiss cheese, lettuce, tomato, crispy shallots, and garlic mayo. Served with French Fries
Add Avocado +3; Bacon +3; Short Ribs +5

KIDS MENU

- CHICKEN FINGERS W/FRIES** 8
- MAC & CHEESE** 5
- GRILLED CHEESE W/FRIES** 6
- PASTA W/BUTTER SAUCE** 6
- BOWL OF RICE/BEANS/PICADILLO** 7

ENSALADAS

- BRUSSELS SALAD** 14
Warm roasted shaved brussel sprouts, golden raisins, pistachios, sweet potato & beets with a lemon vinaigrette
- AVOCADO SALAD** 12
Mixed salad w candied pecans, fried chickpeas, tomato, cucumber
- ADD SHRIMP** 7
- ADD CHICKEN** 5

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

TAPAS

- EMPANADAS** 🌿 12
Two pastries - baked then fried - stuffed with your choice of picadillo (ground beef), shredded chicken w/mozzarella cheese or mushroom. Served with pickled shallots and avocado purée
- MADUROS WITH PICADILLO** 12
Fried sweet plantain, topped with picadillo, cheese or mushroom
Sub Ropa Vieja \$2
- MOFONGITOS** 18
Trio of mini mofongo plantain bowls filled with pernil, ropa vieja, mushroom, or seafood
- PINCHOS** 13
Sweet chili glazed chicken or mushroom skewers served with shallots, jalapeño, pineapple and bell peppers
- CALAMARI** 🌿 16
Served with tomato marinara
- STUFFED CALAMARI** 19
Grilled calamari stuffed with shrimp, crab & chorizo filling with avocado, garlic and bell peppers
- HAVANA STREET CORN** 14
Three fresh grilled corn cobs tossed with lime, chimichurri sauce, vegetables and cortija cheese
- PASTELES** 8
This classic family recipe is made with eddoe (yautía), potato and tropical pumpkins. Filled with chicken, pork or yucca and topped with black beans.
- CRISPY CHORIZO** 14
Served with peppers, onions and toast points
- CAMARONES AJILLO** 16
Sautéed garlic shrimp in white wine butter sauce served with toast points
- CRISPY BRUSSELS** 12
Shaved brussel sprouts tossed with crispy chickpeas & roasted cauliflower

ONLINE TAKEOUT AVAILABLE WITH DOORDASH

Has Gluten 🌿

We have several gluten free options

PLATOS PRINCIPALES

- PERNIL (\$24) OR ROPA VIEJA (\$27)**
Slow roasted pulled pork shoulder marinated over night or shredded flank steak. Both served with white rice and black beans
- PICADILLO** 21
Spanish seasoned ground beef w/peppers, onions, tomatoes served with white rice, black beans & maduros
- VACA FRITA** 28
Thinly sliced chimichurri marinated steak served with white rice & black beans
- ROASTED GARLIC CHICKEN** 26
Served with roasted potatoes, garlic, and cherry tomatoes
- BACALAO** 26
Filet of cod served with stewed tomatoes, onions, olive oil, olives, garlic & sofrito over a bed of white rice
- SEAFOOD DIABLO** 🌿 32
Linguini with spicy marinara and fresh scallops, mussels, clams, calamari and shrimp
- PAELLA**
Traditional Spanish rice dish served with mussels, clams, shrimp, scallops, calamari and chorizo
Individual 32
For Two 60

PLATOS COMPARTIDOS

- GRILLED PULPO** 18
Chef's Choice
- PAN SEARED SCALLOPS** 19
Served over corn polenta & crispy shallots
- ASSORTED MEATS & CHEESES** 24
Our finest selection of meats and cheeses served with olives, grapes and toast points
- LAMB CHOPS** 22
Grilled lollipop lamb chops with jalapeño, cucumber slices, shallots and tzatziki sauce
- SANTOS PORK** 21
Bell pepper mirepoix, whipped potato, crispy chorizo chips, pan sauce
- RIBS** 16
With a BBQ sweet chili glaze & crispy shallots served over corn polenta