BABIOLE

Cold Starters

Kaluga Caviar 30 G (D) 500
Blini, Chopped Eggs, Shallots, Chives, Capers

Fresh Oysters (SH, GF) 27 / 160 / 315
By Piece / 6 or 12 Fine De Claire Oysters Served Over Crushed Ice

Octopus Carpaccio (GF) 110
Slow-Cooked Octopus, Lemon Dressing, Fresh Chives

Tuna Carpaccio (M) 110
Thinly Sliced Tuna, Ponzu Dressing, Toasted Sesame

Classic Beef Tartare (M) 120
Marinated Minced Beef, Shallots, Capers, Dijon Mustard, Quail Egg

Beef Carpaccio (M) 120
Thinly Sliced Beef, Rocket Leaves, Parmesan, Capers

Burrata (N, V, GF) 110
Buffalo Burrata, Cherry Tomatoes, Figs, Walnuts, Honey or Pesto

Tuna Tartare (GF) 110
Diced Fresh Tuna, Avocado, Wild Rocket, Toasted Sesame Seeds

Seabass Tartare 110
Seabass Marinated in Yuzu and Olive Oil, Capers, Shallots, Avocado Mousse (Add Black Kaluga Caviar 15 G 240)

Authentic Greek Salad (V, D) 100
Black Kalamata Olives, Fresh Feta Cheese, Bell Peppers, Onions, Tomatoes, Cucumber, and Oregano (Add Chicken Breast 35)

Zucchini Carpaccio (D, N) 95
Zucchini Ribbons, Dill, Parsley, Citrus Vinaigrette, Almonds, Celery, Fresh Feta Cheese

Quinoa Salad (V, N, M, D) 95
Red Quinoa, Roasted Vegetables, Halloumi Cheese, Pomegranate, Edamame

Greek Lobster Salad (D, M, SH) 245
Savory Shank of Lobster Meat, Avocado, Red Bell Peppers, Feta Cheese, Kalamata Olives, Baby Gem, Lemon Vinaigrette

Hot Starters

Minestrone Soup (V) 80
Traditional Italian Minestrone

Mediterranean Seafood Soup (SH) 140
Rich Tomato Seafood Bisque, Shellfish, Squid, Fresh Herbs, Garlic Bread

Greek Style Chorizo Pan (D) 120
Pan-Roasted Smoked Chorizo, Bell Peppers, Kalamata Olives, Tomato, Feta Cheese

Spanakopita (V, D) 95
Baked Spinach and Feta-Stuffed Filo Pastry, Roasted Pepper Salad

Truffle Pizza (V, D) 130
Freshly Shaved Black Truffle, Parmesan, Cream Cheese Sauce, Truffle Oil

Babiole Pizza (D) 100
Tomato Sauce, Smoked Duck Breast, Onion, Red Chili, Mozzarella Cheese

Gambas Al Ajillo (SH) 130
Jumbo Prawns, Garlic, Chili Olive Oil, Toasted Sourdough

Beef Moussaka (D) 130
Eggplant, Potatoes, Ground Beef, Tomato, Béchamel Sauce

Deep-Fried Camembert Cheese (V, D) 90
Smoked Camembert Cheese, Rocket Leaves, Mango Salsa

Octopus Santorini (G, D) 140
Grilled Octopus, Roasted Chorizo, Capers, Creamed Polenta

Fried Calamari (M) 115
Crispy Calamari, Yuzu-Mustard Sauce

Lobster Croquettes (N, D) 130
Golden-Fried Lobster Croquettes, Seasoned with Fresh Herbs and a Hint of Citrus, Served with Red Pesto Sauce

Ask your Waiter for Allergens (N) contains nuts, (GF) gluten free, (M) contains Mustard, (SH) Shellfish and (V) for Vegetarian. All prices are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT

BABIOLE

Main Course

Risotto or Pasta Al Grana Padano (V, D) 170
Creamy Risotto or Pasta Finished in Aged Grana Padano Wheel
**Freshly Shaved Black Truffle for Additional AED 60 (2gr)*

Ravioli Ricotta and Spinach (D) 170
Homemade Ravioli Filled with Ricotta Cheese & Spinach, Salsa Rosa, Rocket Leaves, and Shaved Parmesan

Seafood Spaghetti (SH, D) 180
Lobster, Squid, Shellfish, Cherry Tomato, Fresh Basil

Fusilli Portofino (SH, D) 195
Lobster Tail, Asparagus, Creamy Bisque Sauce, Parmesan Cheese

Wild Mushroom Tagliatelle (D) 185
Wild Mushrooms, Grilled Chicken Breast, Creamy Parmesan Sauce, Shaved Seasonal Truffle

Greek Tiger Prawns (SH, D) 255
Marinated Tiger Prawns, Greek Roasted Baby Potato and Feta Cheese, Pita Bread, Avocado Tzatziki Sauce

Baked Salmon (D) 205
Quinoa and Olive Crusted Salmon Fillet, Spinach Risotto

Greek Grilled Whole Sea Bream 205
Cherry Tomatoes, Taggiasche Olives, Coriander, Fresh Basil

Grilled Wild Sea Bass (D) 220
Greek Sea Bass, Roasted Baby Potato, Broccoli, Lemon Beurre Blanc

Seafood Paella (SH) 175
Saffron Rice, Smoked Chorizo, Chicken, Salmon, Squid, Shrimps, Mussels

Chicken Souvlaki (D) 215
Marinated Chicken Skewers, Grilled Zucchini and Mushrooms, Tzatziki Sauce

Chicken Milanese (D) 150
Breaded Chicken Breast, French Beans, Tomato and Caper Sauce, Rocket Salad

Veal Piccata (D) 295
Thin Slices of Veal Tenderloin, Sautéed Tagliatelle with Butter and Sage, Lemon Sauce, Capers

Lamb Shank 230
Slow Cooked Lamb Shank, Couscous, Pomegranate, Herb Dressing

Babiole Burger (D) 140
Wagyu Beef, Potato Bun, Tomato, Lettuce, Provolone Cheese, Chili Jam, French Fries, and Sweet Fries

Beef Tenderloin (GF) 335
Served with Your Choice of Side Dish, Peppercorn Sauce, or Mushroom Sauce

Kobe Beef Steak (GF) 730
Served with Your Choice of Side Dish, Peppercorn Sauce, or Mushroom Sauce

Tomahawk (D) 920
Black Angus Tomahawk, Served with Truffle Mashed Potato, Roasted Garlic, and Peppercorn Sauce

Side Dishes 70

Broccoli with Toasted Almonds

Grilled Corn on the Cob with Babiole Rub

Pita Bread Basket with Olive Tapenade and Tzatziki Dip

French Fries

Sweet Potato Fries

Sautéed Spinach

Mashed Potatoes

Grilled Vegetables

Grilled Asparagus

Roasted Baby Potatoes

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BABIOLE

Desserts

Raspberry Cheesecake (N) 70
Homemade Cheesecake, Raspberry Purée

Limoncello Baked Alaska 75
Lemon Ice Cream, Vanilla Sponge, Flamed Italian Meringue

Molten Chocolate Brownie 70
Chocolate Brownie, Caramel Sauce, Vanilla Ice Cream

Honey Roasted Pears (N) 65
Vanilla Ricotta, Toasted Almonds

Vanilla Panna Cotta 65
Sweet Vanilla Cream, Mixed Berries, White Chocolate Cannelloni

Selection of Homemade Ice Creams (GF) 65
Vanilla, Chocolate, Strawberry, Lemon Sorbet
Make Affogato (15 AED)

Fruit Platter (GF) 60
Selection of Fresh Fruits

Kunafa (N) 80
Golden Strands of Shredded Phyllo Dough, Filled with a Luscious Cheese, Baked to Perfection, Soaked in Sugar Syrup, Pistachios

Sharing Platter of Premium Dessert for Two/Four (N) 65/100
Includes Pavlova, Cheesecake, Brownie, Panna Cotta

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