



BABIOLE

COLD STARTERS

CRUDITÉS PLATTER (V) 75

Vegetable Selection with Homemade Cocktail & Blue Cheese Sauce

FRESH OYSTERS (GF) 15 / 155 / 305

By Piece / 6 or 12 Fine De Claire Oysters served over Crushed Ice

OCTOPUS CARPACCIO (GF) 105

Slow Cooked Octopus, Lemon Dressing, Fresh Chives

TUNA CARPACCIO 105

Thinly Sliced Tuna, Ponzu Dressing, Toasted Sesame

CLASSIC BEEF TARTARE 115

Marinated Minced Beef, Shallots, Capers, Dijon Mustard, Quail Egg

BEEF CARPACCIO 115

Thinly Sliced Beef, Rocket Leaves, Parmesan, Capers

BURRATA (N) (V) (GF) 105

Buffalo Burrata, Cherry Tomatoes, Figs, Walnuts, Honey or Pesto

TUNA TARTARE (GF) 105

Diced Fresh Tuna, Avocado, Wild Rocket, Toasted Sesame Seeds

AGUACHILE 115

Sea Bass Ceviche, Avocado Cream, Jalapeño

AUTHENTIC GREEK SALAD (V) 95

Black Kalamata Olives, Fresh Feta Cheese, Bell Peppers, Onions,
Tomatoes, Cucumber and Oregano

(ADD CHICKEN BREAST 35)

ZUCCHINI CARPACCIO (N) 90

Zucchini Ribbons, Dill, Parsley, Citrus Vinaigrette, Almonds, Celery, Fresh Feta Cheese

QUINOA SALAD (V) 90

Red Quinoa, Roasted Vegetables, Halloumi Cheese, Pomegranate, Edamame

GREEK BELUGA LENTIL SALAD (N) 95

Beluga Lentil, Baby Spinach, Sundried Tomatoes, Taggiasche Olives,
Feta Cheese, Greek Dressing

HOT STARTERS

MINISTRONE SOUP (V) 75

Traditional Italian Minestrone

FETA SAGANAKI (V) 90

Feta and Kalamata Olives Stuffed Filo Pastry, Mesclun Salad, Glazed Balsamic

SPANAKOPITA (V) 90

Baked Spinach and Feta Stuffed Filo Pastry, Roasted Pepper Salad

TRUFFLE PIZZA (V) 125

Freshly Shaved Black Truffle, Parmesan, Cream Cheese Sauce, Truffle Oil

BABIOLE PIZZA 95

Tomato Sauce, Smoked Duck Breast, Onion, Red Chili, Mozzarella Cheese

GAMBAS AL AJILLO 125

Jumbo Prawns, Garlic, Chili Olive Oil, Toasted Sourdough

BEEF MOUSSAKA 125

Eggplant, Potatoes, Ground Beef, Tomato, Béchamel Sauce

DEEP FRIED CAMEMBERT CHEESE (V) 85

Smoked Camembert Cheese, Rocket Leaves, Mango Salsa

OCTOPUS SANTORINI (G) 135

Grilled Octopus, Roasted Chorizo, Capers, Creamed Polenta

FRIED CALAMARI 110

Crispy Calamari, Yuzu-Mustard Sauce

Ask your Waiter for Allergens (N) contains nuts, (A) contains alcohol, (GF) gluten free
All prices are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT

MAIN COURSES

RISOTTO OR PASTA AL GRANA PADANO (V) 160

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

RAVIOLI RICOTTA AND SPINACH 160

Homemade Ravioli Filled with Ricotta Cheese & Spinach, Salsa Rosa, Rocket Leaves & Shaved Parmesan

GREEK GRILLED VEGETABLES BOWL (V) 160

Farro, Chickpea, Kalamata Olives, Roasted Bell Pepper, Zucchini,
Feta Cheese, Avocado Tzatziki

SEAFOOD SPAGHETTI (A) 170

Lobster, Squid, Shellfish, White Wine Sauce, Cherry Tomato, Fresh Basil

FUSILLI PORTOFINO 180

Lobster Tail, Asparagus, Creamy Bisque Sauce, Parmesan Cheese

PSARI PLAKI LOBSTER 395

Poached Lobster Tail, Tomato Sauce, Leeks, Kalamata Olives, Parsley

BAKED SALMON 195

Quinoa and Olive Crusted Salmon Fillet, Spinach Risotto

GREEK GRILLED WHOLE SEA BREAM 195

Cherry Tomatoes, Taggiasche Olives, Coriander, Fresh Basil

GRILLED WILD SEA BASS 210

Greek Sea Bass, Roasted Baby Potato, Broccoli, Lemon Beurre Blanc

SEAFOOD PAELLA 165

Saffron Rice, Smoked Chorizo, Chicken, Salmon, Squid, Shrimps, Mussels

CHICKEN SOUVLAKI 195

Marinated Chicken Skewers, Grilled Zucchini and Mushrooms, Tzatziki Sauce

CHICKEN MILANESE 145

Breaded Chicken Breast, French Beans, Tomato and Caper Sauce, Rocket Salad

TRUFFLE ROASTED CHICKEN 195

Creamed Polenta, Wild Mushrooms, Black Truffle

VEAL PICCATA 280

Thin Slices of Veal Tenderloin, Sautéed Tagliatelle with Butter and Sage, Lemon Sauce, Capers

LAMB SHANK (A) 195

Slow Cooked Lamb Shank, Couscous, Pomegranate, Herb Dressing

BABIOLE BURGER 135

Wagyu Beef, Brioche Bun, Tomato, Lettuce, Provolone Cheese, Chili Jam, French Fries

BEEF TENDERLOIN (GF) 305

Served with Your Choice of Side Dish, Peppercorn Sauce or Mushroom Sauce

KOBE BEEF STEAK (GF) 695

Served with Your Choice of Side Dish, Peppercorn Sauce or Mushroom Sauce

SIDE DISHES

**MASHED POTATOES | BROCCOLI WITH TOASTED ALMONDS | GRILLED VEGETABLES
SAUTÉED SPINACH | FRENCH FRIES | MARINATED ARTICHOKE
GRILLED ASPARAGUS | ROASTED BABY POTATOES
PITA BREAD BASKET WITH OLIVE TAPENADE AND TZATZIKI DIP 65**

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DESSERTS

KUNAFI CHEESECAKE (N) 65

Homemade Cheesecake, Sweet Pastry, Pistachios

RIZOGALO 70

Greek Rice Pudding

LIMONCELLO BAKED ALASKA (A) 70

Lemon Ice Cream, Vanilla Sponge, Flamed Italian Meringue

MOLTEN CHOCOLATE BROWNIE 65

Chocolate Brownie, Hot Caramel Sauce, Vanilla Ice Cream

HONEY ROASTED PEARS (N) 60

Vanilla Ricotta, Toasted Almonds

VANILLA PANNA COTTA 60

Sweet Vanilla Cream, Marinated Strawberries, White Chocolate Cannelloni

SELECTION OF HOMEMADE ICE CREAMS (GF) 50

MAKE AFRIGATO 15 AED

FRUIT PLATTER (GF) 55

Selection of Fresh Fruits, Raspberry Lollypop

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