

  
**BABIOLE**

## Cold Starters

**Kaluga Caviar 30 G (D) 475**

*Blini, Chopped Eggs, Shallots, Chives, Capers*

**Fresh Oysters (SH, GF) 25 / 150 / 300**

*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 (M) 105**

*Thinly Sliced Tuna, Ponzu Dressing,  
Toasted Sesame*

**Classic Beef Tartare (M) 115**

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

**Beef Carpaccio (M) 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*

**Seabass Tartare 105**

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

**Authentic Greek Salad (V, D) 95**

*Black Kalamata Olives, Fresh Feta Cheese,  
Bell Peppers, Onions, Tomatoes,  
Cucumber, and Oregano  
(Add Chicken Breast 35)*

**Zucchini Carpaccio (D, N) 90**

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

**Quinoa Salad (V, N, M, D) 90**

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

**Greek Lobster Salad (D, M, SH) 235**

*Savory Shank of Lobster Meat, Avocado,  
Red Bell Peppers, Feta Cheese, Kalamata Olives,  
Baby Gem, Lemon Vinaigrette*

## Hot Starters

**Minestrone Soup (V) 75**

*Traditional Italian Minestrone*

**Mediterranean Seafood Soup (SH) 135**

*Rich Tomato Seafood Bisque, Shellfish,  
Squid, Fresh Herbs, Garlic Bread*

**Greek Style Chorizo Pan (D) 115**

*Pan-Roasted Smoked Chorizo, Bell Peppers,  
Kalamata Olives, Tomato, Feta Cheese*

**Spanakopita (V, D) 90**

*Baked Spinach and Feta-Stuffed Filo Pastry,  
Roasted Pepper Salad*

**Truffle Pizza (V, D) 125**

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

**Babirole Pizza (D) 95**

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

**Gambas Al Ajillo (SH) 125**

*Jumbo Prawns, Garlic, Chili Olive Oil,  
Toasted Sourdough*

**Beef Moussaka (D) 125**

*Eggplant, Potatoes, Ground Beef,  
Tomato, Béchamel Sauce*

**Deep-Fried Camembert Cheese (V, D) 85**

*Smoked Camembert Cheese,  
Rocket Leaves, Mango Salsa*

**Octopus Santorini (G, D) 135**

*Grilled Octopus, Roasted Chorizo,  
Capers, Creamed Polenta*

**Fried Calamari (M) 110**

*Crispy Calamari, Yuzu-Mustard Sauce*

**Lobster Croquettes (N, D) 125**

*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*

  
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## Main Course

**Risotto or Pasta Al Grana Padano (V, D) 160**

*Creamy Risotto or Pasta Finished in Aged Grana Padano Wheel*

*\*Freshly Shaved Black Truffle for Additional AED 60 (2gr)*

**Ravioli Ricotta and Spinach (D) 160**

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

**Seafood Spaghetti (SH, D) 170**

*Lobster, Squid, Shellfish, Cherry Tomato, Fresh Basil*

**Fusilli Portofino (SH, D) 180**

*Lobster Tail, Asparagus, Creamy Bisque Sauce, Parmesan Cheese*

**Wild Mushroom Tagliatelle (D) 175**

*Wild Mushrooms, Grilled Chicken Breast, Creamy Parmesan Sauce, Shaved Seasonal Truffle*

**Greek Tiger Prawns (SH, D) 245**

*Marinated Tiger Prawns, Greek Roasted Baby Potato and Feta Cheese, Pita Bread, Avocado Tzatziki Sauce*

**Baked Salmon (D) 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 (D) 210**

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

**Seafood Paella (SH) 165**

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

**Chicken Souvlaki (D) 195**

*Marinated Chicken Skewers, Grilled Zucchini and Mushrooms, Tzatziki Sauce*

**Chicken Milanese (D) 145**

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

**Veal Piccata (D) 280**

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

**Lamb Shank 220**

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

**Babiolo Burger (D) 135**

*Wagyu Beef, Potato Bun, Tomato, Lettuce, Provolone Cheese, Chili Jam, French Fries, and Sweet 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*

**Tomahawk (D) 775**

*Black Angus Tomahawk, Served with Truffle Mashed Potato, Roasted Garlic, and Peppercorn Sauce*

## Side Dishes 65

Broccoli with  
Toasted Almonds

Grilled Corn on the Cob  
with Babiolo 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