



# BABIOLE

## COLD STARTERS

### CRUDITÉS PLATTER (V) 75

Vegetable Selection with Homemade Cocktail & Blue Cheese Sauce

### FRESH OYSTERS (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 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 Burratta, 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

### **WILD MUSHROOM TAGLIATELLE 175**

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

### **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

or

wrapped in Papillote with a choice of Side Dish

### **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

### **VEAL PICCATA 280**

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

### **LAMB SHANK (A) 220**

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 | GRILLED CORN ON THE COB WITH BABIOLE RUB  
PITA BREAD BASKET WITH OLIVE TAPENADE AND TZATZIKI DIP 65**

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**BABIOLE**

**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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