



**BABIOLÉ**

**COLD STARTERS**

**Fresh Oysters (GF) 95/180**

6 or 12 Fine De Claire Oysters Served over Crushed Ice

**Smoked Salmon 85**

Cold Smoked Salmon, Capers, Cream Cheese, Toasted Brown Bread

**Octopus Carpaccio (GF) 90**

Slow Cooked Octopus, Lemon Dressing, Fresh Chives

**Classic Beef Tartare 90**

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

**Beef Carpaccio 95**

Thinly Sliced Beef, Rocket Leaves, Parmesan, Capers

**Burrata (N)(V)(GF) 85**

Buffalo Burrata, Cherry Tomatoes, Figs, Honey, Walnuts

**Tuna Tartare (GF) 75**

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

**Vitello Tonnato 85**

Thin Sliced Braised Veal Tenderloin, Tuna Caper Sauce

**Quinoa Salad (V) 75**

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

**Citrus Avocado Salad (V)(GF) 75**

Cara Cara Orange, Satsuma Tangerine, Oro Blanco, Clementine,  
Golden Beets, Kale, Citrus Miso

## **HOT STARTERS**

### **Minestrone Soup (V) 55**

Traditional Italian Minestrone

### **Spanakopita (V) 75**

Baked Spinach and Feta Stuffed Filo Pastry,  
Roasted Pepper Salad

### **Truffle Pizza (V) 95**

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

### **Babirole Pizza 85**

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

### **Gambas Al Ajillo 105**

Jumbo Prawns, Garlic, Chili Olive Oil,  
Toasted Sourdough

### **Moules Marinière (A) 95**

Steamed Mussels, Creamy Garlic Sauce, French Fries

### **Cured Duck Foie Gras 115**

Seasonal Caramelized Fruits, Pistachio,  
Redcurrant

### **Fried Calamari 80**

Crispy Calamari, Yuzu-Mustard Sauce, Red Chili

### **Crusted Portobello Mushroom 75**

Vegetable Ratatouille, Herb Crust,  
Smoked Scamorza Cheese

## MAIN COURSES

### **Risotto or Pasta Al Grana Padano (V) 145**

Creamy Risotto or Pasta Finished in Aged Grana Padano Wheel

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

### **Seafood Spaghetti (A) 155**

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

### **Fusilli Portofino 155**

Lobster Tail, Asparagus, Creamy Bisque Sauce, Parmesan Cheese

### **Baked Salmon 180**

Quinoa and Olive Crusted Salmon Fillet, Spinach Risotto

### **Glazed Black Cod 180**

Red Pepper Glaze, Buttered Leeks, White Beans, Basil, Tomato

### **Grilled Sea Bass 175**

Roasted Garlic, Baby Potatoes, Sautéed Asparagus and Broccoli

### **Seafood Paella 145**

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

### **Chicken Milanese 120**

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

### **Truffle Roasted Chicken 170**

Spelt, Brussel Sprouts, Asparagus, Wild Mushrooms, Black Truffle

### **Lamb Shank 180**

Slow Cooked Lamb Shank, Couscous, Pomegranate, Herb Dressing

### **Babirole Burger 120**

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

### **Beef Tenderloin (GF) 280**

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

### **Kobe Beef Steak (GF) 650**

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

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

## **SIDE DISHES**

Mashed Potatoes | Broccoli with Toasted Almonds | Grilled Vegetables  
Roasted Baby Beets | Steamed Brussel Sprouts | Marinated Artichoke | Green Salad  
Sautéed Spinach | French Fries | Grilled Asparagus | Roasted Baby Potatoes 40

## **DESSERTS**

### **Kunafa Cheesecake (N) 60**

Homemade Cheesecake, Sweet Pastry, Pistachios

### **Limoncello Baked Alaska (A) 65**

Lemon Ice Cream, Vanilla Sponge, Flamed Italian Meringue

### **Molten Chocolate Brownie 60**

Chocolate Brownie, Hot Caramel Sauce, Vanilla Ice Cream

### **Honey Roasted Pears (N) 55**

Vanilla Ricotta, Toasted Almonds

### **Vanilla Panna Cotta 55**

Sweet Vanilla Cream, Marinated Strawberries, White Chocolate Cannelloni

### **Selection of Homemade Ice Creams (GF) 45**

Make Afrigato 15 AED

### **Fruit Platter (GF) 50**

Selection of Fresh Fruits, Raspberry Lollypop

### **Berries Lover 55**

Yogurt, Honey, Muesli, Fresh Berries

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