


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*

Babirole 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 Capers 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

Babirole 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 Babirole 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