BABIOLE

CORPORATE FESTIVE MENU

STARTER

AUTHENTIC GREEK SALAD (V.D)
Black Kalamata Olives, Fresh Feta Cheese, Bell Peppers, Onions, Tomatoes, Cucumber and Oregano

BEEF CARPACCIO (M)
Thinly Sliced Beef, Rocket Leaves, Parmesan, Capers

FESTIVE BURRATA (N) (V)
Buffalo Burrata, Mesclum, Mix berries, Honey & pistachio

GAMBAS AL AJILLO (SH)
Jumbo Prawns, Garlic, Chili Olive Oil, Toasted Sourdough

MAIN COURSE SHARING

BAKED SALMON (D)
Quinoa and olive crusted Salmon Fillet, Spinach Risotto

LAMB CUTLETS
Grilled Marinated Lamb Cutlets, Quinoa Tabbouleh Salad, Lamb Jus

CHICKEN PESTO PENNE (N, D)
Chicken Breast, Fresh Basil Pesto, Cherry Tomatoes, Parmesan Cheese

MUSHROOM RISOTTO (V, D)
Carnaroli Rice, Wild Mushrooms, Parmesan Cheese

DESSERT SHARING

STRAWBERRY CHEESECAKE (N)
Homemade Cheesecake with Strawberries

CHOCOLATE YULE LOG

CHOCOLATE BROWNIE
Caramel Sauce, Vanilla Ice Cream