



BABIOLE

COLD STARTERS

Fresh Oysters (GF) 80/150

6 or 12 Fine De Claire Oysters Served over Crushed Ice

Smoked Salmon 95

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

Octopus Carpaccio (GF) 90

Slow Cooked Octopus, Lemon Dressing, Fresh Chives

Hamachi Tiradito 95

Thinly Sliced Yellow Tail, Passion Fruit, Shiso Leaves Dressing

Classic Beef Tartare 95

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

Beef Carpaccio 95

Thinly Sliced Beef, Rocket Leaves, Parmesan, Capers

Burrata (N)(V)(GF) 95

Buffalo Burrata, Cherry Tomatoes, Figs, Walnuts, Honey or Pesto

Tuna Tartare (GF) 85

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

Aguachile 95

Sea Bass Ceviche, Avocado Cream, Jalapeño

Quinoa Salad (V) 80

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

Citrus Avocado Salad (V)(GF) 80

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

HOT STARTERS

Minestrone Soup (V) 65

Traditional Italian Minestrone

Spanakopita (V) 80

Baked Spinach and Feta Stuffed Filo Pastry, Roasted Pepper Salad

Truffle Pizza (V) 95

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

Babiolo 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

Pulpo Anticuchero 95

Grilled Octopus, Physalis Relish

Fried Calamari 95

Crispy Calamari, Yuzu-Mustard Sauce

MAIN COURSE

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 Wild Sea Bass 185

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

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

Creamed Polenta, Wild Mushrooms, Black Truffle

Lamb Shank 180

Slow Cooked Lamb Shank, Couscous, Pomegranate, Herb Dressing

Costilla Huacatay 180

Black Mint Marinated Lamb Chops, Sweet Potato, Pumpkin, Mint Chimichurri

Babiole 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

SIDE DISHES

Mashed Potatoes | Broccoli with Toasted Almonds | Grilled Vegetables
Sautéed Spinach | French Fries | Marinated Artichoke | Grilled Asparagus | Roasted Baby Potatoes 40

**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*

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

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