

CARPACCIO

HAMACHI <i>Yuzu, truffle oil, black salt</i>	85
SALMON <i>Scallion relish ponzu</i>	75
RED PRAWN <i>Kabosu citronette</i>	85
SMOKED TUNA <i>Garlic ponzu, espelette pepper</i>	145

TARTARES & CEVICHE

SPANISH BLUE FIN TUNA TARTARE <i>Jalapeno ginger ponzu, toasted sesame oil</i>	98
SCOTTISH SALMON TARTARE <i>Chili coulis, charcoal oil, shiso blossom</i>	85
SMOKED WAGYU TARTARE <i>Black garlic aioli, chili milk buns, diced wagyu tenderloin</i>	125
BÂOLI OTORO TARTARE <i>Diced fatty blue fin tuna, spicy yuke dressing, 30g Oscieta réserve caviar</i>	500

SALADS

AVOCADO & BABY SPINACH
Creamy vegan sesame dressing, baby spinach, dried cranberries, crispy leeks, asparagus

75

HUIKI, KALE & SWEET CORN
Sesame vinaigrette, hijiki, baby gem lettuce, green apples, charred corn, hari nori

62

STARTERS

EDAMAME <i>Charred - Truffle butter Wok Fried - Spicy chili garlic Steamed-Sea salt & extra virgin</i>	38
FOIE GRAS TAKOYAKI <i>Japanese sweet potato batter, foie gras terrine, truffle jus, comte cheese</i>	95
CEP & ONION TARTLETES <i>Puff pastry, porcini mushroom, smokey miso eggplant +Add fresh truffle 60AED</i>	95
LANGOUSTINES & TRUFFLE <i>Potato gnocchi, seared langoustine, truffle kombu sauce</i>	180

FRIT & TEMPURA

CRAB BARBAJUAN <i>Crunchy snow crab dumplings, sweet chili & satsuma dipping sauce</i>	75
LOBSTER TEMPURA <i>Shiso leaf tempura batter, ginger ponzu</i>	345
SHISHITO PEPPER <i>Ginger ponzu, Bâoli togarashi</i>	65
CHICKEN KARAAGE <i>Buttermilk fried chicken thigh, tiger sauce</i>	75

GYOZA

WAGYU
Nduja, negi & wasabi crème fraîche
95

ZUCCHINI & KIMCHI
Glass noodles, grated zucchini, silken tofu
75

CHILEAN SEA BASS & RED PRAWN
Wasabi mayo, ginger ponzu
62

BÂOLI BREAD SERVICE

Fresh baked brioche rosette served with a selection of flavoured artisan butters and our signature Bâoli salt

55

RAW BAR

Oysters

- six pieces -
champagne mignonette
scallion ponzu
yuzu granita

DAVID HERVE-FINE NO 2
Balanced, briny salty flavour
210

DAVID HERVE-BB PETER NO 5
Meaty & slightly sweet
300

Caviar

NOIR DE NOIR

30g	50g
320	560

KALUGA

50g	125g
800	1950

OSCIETRA RÉSERVE

30g	50g	250g
600	1250	2600

IRANIAN BELUGA

50g	125g
2875	7175

SIGNATURE

MAKI ROLLS & GUNKAN

Eight pieces each

TRUFFLE WAGYU GUNKAN 145
Wasabi ponzu, caviar, black truffle

NONI ROLL 105
Salmon aburi, spicy mentaiko sauce, avocado

SPICY TUNA 115
Crispy quinoa, chili mayo, avocado, red tobiko

UNAGI & FOIE GRAS 135
Bbq eel, seared foie gras, avocado, tamago

TRIO TUNA 130
Akami, chutoro & otoro, spicy yuke sauce

CRISPY VOLCANO 145
Rock shrimp tempura, crispy ebi, avocado, volcano sauce

GARDEN ROLL 55
Riceless maki, cucumber, avocado, goba, tamago

OTORO CIGAR 75
Premium fatty tuna tartare, oscietra caviar, nikiri sauce

NIGIRI & SASHIMI

Nigiri two pieces / Sashimi three pieces

AKAMI Blue fin tuna 66

CHUTORO Medium fatty tuna 88

OTORO Fatty tuna belly 104

SAKE Salmon 49

HOTATE Scallop 80

IKURA Salmon roe 80

HAMACHI Yellow tail 70

UNAGI Freshwater eel 85

TARABA King crab 130

CLASSIC MAKI ROLLS

KAPPA 38

AVOCADO 45

TUNA 76

NEGI TORO 76

EBI TEMPURA 65

SALMON AVOCADO 65

CALIFORNIA 98

BÂOLI SIGNATURE MORIAWASE

Chefs Selection of Premium Nigiri & Sashimi

twenty-four pieces Sashimi
& ten pieces Nigiri

875

ROBATA SKEWERS

ARGENTINIAN PRAWNS <i>Yuzu kosho mayo</i>	65	CHICKEN WINGS <i>Bâoli togarashi, charred lime</i>	65
OCTOPUS <i>Mitsuba persillade</i>	120	TRUFFLE TSUKUNE <i>Minced chicken & duck, truffle and sherry vinegar teriyaki</i>	85
FRENCH SEA BASS <i>Charred cherry tomato, kizami wasabi, brown butter ponzu</i>	130	12HR SHORT RIB <i>Slow cooked wagyu short rib, crispy brussels, tarragon mustard</i>	165

POISSONS GRILLÉS AU FEU DE BOIS

*Daily selection of premium whole fish and seafood
grilled over hardwood with lemon, herbs & olive oil*

- sold by the kilo at market price -

MAINS TO SHARE

ENTRECOTE
300gm Wagyu MB4 Ribeye, green peppercorn tonkatsu
300

450g WAGYU CHATEAUBRIAND MB4+
Sweet sesame soy glaze, shoestrings, truffle jus
700

1.2KG+ WAGYU T-BONE MB4+
Seaweed butter, Bâoli salt
1750

GRILLED RACK OF LAMB
Spicy kimchi & red miso glaze
Half Rack - 300
Full Rack - 600

1.2KG+ WAGYU T-BONE MB6/7
Seaweed butter, Bâoli salt
1750

SEA BASS A LA PROVENÇALE
*1.2kg Sea Bass fillet baked over coals in a rich
Provençale tomato sauce*
650

PASTA, NOODLES & RICE

CREAMY LOBSTER UDON <i>Butter poached lobster, creamy bisque</i>	320
MISO TRUFFLE COQUILLETES <i>Veal ham, truffle paste, sweet miso & parmesan cream</i>	165
LOBSTER CAPELLINI <i>Angel hair pasta, whole Atlantic lobster sautéed in the shell, sweet cherry tomato sauce, fresh chilies, torn basil, prawn oil</i>	625
SEAFOOD RICE POT <i>Spicy wagyu spinata, cuttlefish soffritto, mixed seafood, lobster bisque</i> <i>Sharing pot for four, please allow 30-35min for preparation</i>	425

SIDES

JUMBO ASPARAGUS <i>Vegan tare, Bâoli salt</i>	65
ROBATA POTATO <i>Robata jacket potato, Aligot pommes puree, ponzu butter</i>	75
SWEET CORN <i>Yuzu kosho butter</i>	75
HARICOT VERTS <i>Extra virgin olive oil, Maldon salt, fresh lemon</i>	65