

BREAKFAST & KIDS MENU

BREAKFAST (AVAILABLE UNTIL 12:00 PM)

DRANIKI (G,D,F,N) Potato Pancakes, Almonds, Cured Salmon, Cream Cheese, Cucumber	80
SHAKSHUKA (G,E) Tomato-Pepper Sauce, Eggs, Cumin, Sourdough	85
SALMON TOAST (G,D,F) Rye Bread, Cream Cheese, Cured Salmon, Capers, Pickled Onion, Mixed Greens	80
GREEN BUCKWHEAT & PARMESAN (D,E) Green Buckwheat, Wild Mushrooms, Parmesan, Poached Egg	70
GREEK YOGURT & GRANOLA (D,N) Greek Yogurt, Granola, Blossom Honey Choice Of Toppings: Berries, Mango, Banana, Dark Chocolate (20 AED each)	55
OATMEAL PORRIDGE (D,N) Oats, Madagascar Vanilla, Berries, Almonds, Blossom Honey. Choice Of Milk	65
SPANISH TORTILLA (E,D) Traditional Omelette, Potato, Caramelized Onions, Mixed Greens	75
RIBAMBELLE POTATO WAFFLES (E,G,D) Potato Waffles, Avocado, Poached Eggs, Hollandaise Sauce And Smoked Paprika Add On: Citrus-Cured Salmon (25 AED) Crispy Veal Bacon (20 AED)	80
AVOCADO TOAST (G,D) Rye Bread, Avocado, Tomatoes, Feta Cheese, Mixed Greens And Seeds Optional: Croissant Add On: Poached Egg (15 AED)	70
EGGS ROYALE (E,G,D,F) Poached Eggs, Muffins, Lemon-Cured Salmon, Hollandaise Sauce, Red Caviar	75
CLASSIC BENEDICT (E,G,D) Poached Eggs, Muffins, Veal Bacon, Hollandaise Sauce	65
TRUFFLE BENEDICT (E,G,D) Poached Eggs, Muffins, Spinach, Parmesan Sauce, Black Truffle Carpaccio	80
TURKISH EGGS (E,G,D) Poached Eggs, Garlic Yogurt, Aleppo Pepper Butter, Sourdough	65
BIG BREAKFAST (E,G,D) Scrambled Eggs, Veal Bacon, Chicken Sausages, Tomatoes, Asparagus, Hash Browns, Sourdough Baguette	90
OMELETTE PRIMAVERA (E,D) Eggs, Asparagus, Baby Zucchini, Cherry Tomatoes, Arugula, Parmesan	75
EGGS YOUR WAY (E,G) Eggs and toasted sourdough Choose your style: omelette, fried, boiled, scrambled or sunny side up	35
RED CAVIAR (F)	60
AVOCADO	20
TOMATO	15
BEEF BACON	20
OSCIETRA CAVIAR (F)	200
CRAB (SH)	65
TRUFFLE	60
SALMON (F)	25

PASTRIES

CLASSIC CROISSANT (D,G) Add On: Nutella, Pistachio, Berries, Tiramisu (10 AED)	25
PANCAKES (D,G) Fluffy Pancakes With Maple Syrup And Fresh Berries	60
WAFFLES (D,G) Homemade Waffles With Maple Syrup And Fresh Berries	60
SYRNIKI WITH SOUR CREAM (D,G,N) Cottage Cheese Pancakes, Berries, White Chocolate, Pistachio Crumble, Sour Cream	75
FRENCH TOAST (D,G,N) Caramelized Brioche Bun, Homemade Peanut Butter, Fresh Banana, Vanilla Cream	65
PLAIN CREPES 5PC (D,G) Add-Ons: Red Caviar (60 AED) Oscietra Caviar (200 AED) Crab (65 AED) Salmon (25 AED) Sour Cream, Cream Cheese, Berries Jam, Nutella (15 AED)	40

KIDS BREAKFAST

SCRAMBLED EGGS (E,D)	30	BEEF PELMENI (G) Dumplings Filled With Beef	60
BUTTER & CHEESE PENNE (G,D) Penne Pasta, Parmesan And Butter	55	SYRNIKI (D,G,N) Cottage Cheese Pancakes, Berries, White Chocolate, Pistachio Crumble And Sour Cream	65
TOMATO & CHICKEN PENNE (G,D) Penne Pasta, Tender Chicken, Tomato Sauce And Parmesan	65	VEGETABLE OR FRUIT PURÉE	40

KIDS MENU

CHICKEN NOODLE SOUP (G) Classic Chicken Soup With Noodles. Optional: Blended	45
VEGETABLE OR FRUIT PURÉE Freshly Prepared Vegetable Or Fruit Purée	40
SPAGHETTI BOLOGNESE (G,D) Spaghetti With Angus Beef And Tomato Sauce	65
BUTTER & CHEESE PENNE (G,D) Penne With Butter And Parmesan	55
TOMATO & CHICKEN PENNE (G,D) Penne With Chicken And Tomato Sauce	65
BEEF PELMENI (G,D) Dumplings Filled With Beef	60
CHICKEN TENDERS (G) Corn-Fed Chicken And French Fries	65
CORN-FED CHICKEN CUTLETS (G,D) Corn-Fed Chicken Cutlets, Mashed Potatoes And Cutlets Sauce	75
CHICKEN BREAST & MASHED POTATOES (D) Grilled Chicken Breast With Mashed Potatoes And Lemon Sauce	75

MAIN MENU

APPETIZERS

BEEF TARTARE (D,E) Wagyu Beef Tenderloin With Capers, Mustard, Truffle Aioli And Egg Yolk	120
EDAMAME (S) Young Soybeans With Sea Salt And Lemon. Optional: Spicy	45
SHRIMP POPCORN (SH,D,G) Argentinian Shrimp With Tobiko Aioli And Avocado	95
CAULIFLOWER POPCORN (D,G) Crispy Cauliflower With Kimchi And Ginger Aioli	65
SPANISH-STYLE GARLIC SHRIMPS (D,G,SH) Sautéed Shrimps, Butter, Lemon, Garlic, Parsley, Sourdough	110

SALADS

GREEN BOWL (S) Avocado, Broccoli, Zucchini, Peas, Cabbage, Edamame And Soy Dressing	90
CRAB & MANGO SALAD (SH,S) Alaskan King Crab With Mango, Cherry Tomatoes And Greens	135
CHICKEN SALAD (S,G,D) Mixed Lettuce With Chicken, Sesame Dressing, Crispy Wontons	90
MEDITERRANEAN SALAD (G,D) Stracciatella, Uzbek Tomatoes, Cucumber, Kalamata Olives, Red Onion, Capers, Croutons, Basil, Vinaigrette Sauce	95
BURRATA & TOMATOES (D) Burrata, Uzbek Tomatoes, Pesto, Balsamic Reduction, Basil	110

SOUPS

TOM YUM (SH) Coconut Broth With Lemongrass, Galangal, Shrimp, Jasmine Rice	80
CHICKEN NOODLE SOUP (G,E) Corn-Fed Chicken Thigh, Chicken Stock, Spaghetтини, Egg, Spring Onion	65

STONE BAKED PIZZA

MARGHERITA (G,D) Classic Pizza With Tomatoes, Mozzarella And Basil	90
BEEF PEPPERONI (G,D) Spicy Beef Pepperoni With Tomatoes And Mozzarella	95
TRUFFLE & MUSHROOMS (G,D) Truffle Cream With Wild Mushrooms And Parmesan	130
STRACCIATELLA & PESTO (G,D,N) Tomato Sauce, Pesto, Stracciatella, Uzbek Tomatoes, Walnuts	120

PASTA & RISOTTOS

SPINACH FETTUCCINE & PESTO (G,D,E) Handmade Spinach Pasta With Pesto And Parmesan Add On: Chicken (20 AED), Shrimp (25 AED)	95
MUSHROOM & TRUFFLE RISOTTO (D) Risotto With Wild Mushrooms And Black Truffle	135
SPAGHETTI POMODORO (G,D) Spaghetti With San Marzano Tomato Sauce, Basil, Sundried Tomatoes Upgrade: Bolognese (15 AED)	95
BEEF CHEEK & FOIE GRAS RAVIOLI (G,D) Braised Beef Cheek, Ricotta, Foie Gras, Veal Jus, Orange Zest	120

MAINS

CHARCOAL GRILLED RIBEYE 300G (D,E) Wagyu Ribeye With Bearnaise Sauce And Sea Salt	375
GRILLED STRIPLOIN STEAK (D) Charcoal-Grilled Black Angus Striploin, French Fries And Pepper Sauce	160
MARINATED BLACK COD (F,S) Miso Black Cod With Bok Choy And White Miso Sauce	195
GRILLED SCOTTISH SALMON (F,D) Scottish Salmon, Green & Yellow Zucchini, Carrot Purée, Beetroot Purée	150
PORTUGUESE PERI-PERI CHICKEN (D) Corn-Fed Chicken Thigh, Arborio Rice, Chickpeas, Jalapeño Aioli. <i>Chef's Family Recipe</i>	135
CHICKEN BURGER (G,D) Chicken Breast With Avocado, Lettuce, Pesto, Brioche Bun Choice Of Fries Or Salad On The Side. Optional: Lettuce Bun	100
WAGYU BURGER (G,D) Wagyu Beef Patty With Caramelized Onion, Mozzarella, Brioche, Truffle Aioli Choice Of Fries Or Salad On The Side. Optional: Lettuce Bun	125

TO SHARE (SERVES 3–4)

CHARCOAL GRILLED TOMAHAWK (D) 1.2 Kg Wagyu Tomahawk Steak	920
BEEF LASAGNA (G,D) Beef Ragu With Bechamel, Tomato Sauce And Parmesan	295
CHICKEN MILANESE (G,D) Breaded Corn-Fed Chicken Breast, Veal Jus, Mixed Greens, Parmesan	240
CHICKEN RIGATONI WITH GARLIC & PARMESAN (D,G) Corn-Fed Chicken Breast, Rigatoni, Garlic, Parmesan. <i>Chef's Family Recipe</i>	265

SIDES

FRENCH FRIES Add On: Zaatar (5 AED) Cajun Mix (5 AED) Parmesan (10 AED) Truffle (15 AED)	30
SWEET POTATO FRIES Add On: Zaatar (5 AED) Cajun Mix (5 AED) Parmesan (10 AED) Truffle (15 AED)	50
GRILLED JUMBO ASPARAGUS Charcoal Asparagus With Olive Oil And Sea Salt	55
SAUTÉED GARLIC BROCCOLINI Broccolini With Garlic And Olive Oil	55
GRILLED MIXED VEGETABLES Seasonal Vegetables With Olive Oil	45
GREEN BUCKWHEAT (D) Green Buckwheat, Parmesan, Chives	55
CHIMICHURRI ROASTED POTATOES Russet Potatoes, Chimichurri, Honey, Sea Salt	50

DESSERTS MENU

CHOCOLATE FONDANT (D,G,N)	80
Warm Chocolate Fondant, Chocolate Mousse, Olive Oil Biscuit, Chocolate Ice Cream	
MANGO CHEESECAKE (D,G)	80
Yogurt Cream, Fresh Mango, Mango Silk, Mango, Vanilla Sauce	
TIRAMISU (D,N)	80
Joconde Biscuit, Coffee & Mascarpone Cream, Coffee Oil, Organic Raw Cocoa Powder	
RIBAMBELLE PAVLOVA (D)	85
Meringue, Raspberry Gel, Fresh Raspberries, Verbena Cream And Raspberry Powder	
APPLE & VANILLA CRUMBLE (D,G,N)	80
Granny Smith Apple, Vanilla Tuile, Oats Crumble, Vanilla Ice Cream, Honey Foam, Vanilla Sauce	

SLICED CAKES

CHOCOLATE CAKE (D,N)	55
Gluten Free Chocolate Cake, Milk Chocolate Cream	
HONEY CAKE (D,G)	55
Honey Biscuit, Vanilla Cream	
YOGURT & BERRIES (D,G)	55
Vanilla Cake, Yogurt Cream, Fresh Berries Compote	

G — gluten, E — egg, D — dairy, N — nuts, SH — shellfish,
S — soy, SS — sesame, F — fish

R I B A M B E L L E

RESTAURANT FOR FAMILIES

A Journey Between Two Seas

Welcome to Ribambelle Family Restaurant, where each dish is a chapter in a voyage across cultures.

Our story begins on the sunny shores of the Mediterranean — where olive groves meet the sea breeze, and every ingredient tells a tale of tradition, purity, and seasonality.

But the wind carries us further east, across the spice routes and ancient trade paths, to the vibrant markets of Asia — where whispers of lemongrass, yuzu, miso, and delicate aromatics awaken the senses.

Here, these worlds meet on a single plate: Mediterranean flavours paired with Asian precision and delicacy. Each creation honors nature's rhythm, letting seasonal harvests guide the narrative while keeping our identity bold, refined, and alive.

This is not just dining — it is a culinary dialogue between continents, a harmonious dance between the familiar and the unexpected. Every bite invites you to awaken memories, explore, and dream.



ribambelle.ae



@Ribambelle.Dubai



The Wharf, Bluewaters, Dubai