

BILBOA

# APPETIZERS

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## OYSTERS (X3)

- Pomegranate & Lemon
- Au Natural

SQ  
SQ

## CRISPY PRAWNS

Preserved Lemon & Chilli Pepper

105

## BABY SQUID

Roast Red Pepper Purée, Olives, Clams & Basil

95

## SPICED WHITE BAIT

Lemon & Roast Garlic Aioli

65

## MUSSELS

Israeli Cous Cous, Chilli, Fennel, Garlic & Tomato Saffron

85

## MOROCCAN BEEF KOFTA

Coriander, Garlic, Yoghurt & Pine Nuts

90

## LAMB

Cumin, Coriander, Chilli, Yoghurt & Flat Bread

125

## GRILLED HALOUMI

Freekeh, Chilli, Mint, Sumac, Dukkah & Lemon

85

## ASPARAGUS HUMMUS

Feta, Cumin, Tahini & Flat Bread

75

## BOWLS & GREEN THINGS

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<b>BURRATA</b> Peach, Coriander, Lavender & Honey	155
<b>CAULIFLOWER</b> Goats Cheese, Pine Nuts, Currants, Lemon, Honey, Mustard & Capers	75
<b>GREENS</b> Garden Peas, Asparagus, Green Beans, Cucumber, Red Onion, Goats Cheese, Sumac, Lemon & Mustard <b>Add Avocado SQ</b> <b>Add Chargrilled Chicken 40</b>	85
<b>CRAYFISH</b> Fennel, Grapes, Chicory & Citrus	SQ
<b>MACKEREL</b> Warm Potato Salad, Garlic & Spring Onions	85

# FISH

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## FROM THE ICE BAR

Grilled, Olive Oil, Preserved Lemon & Garlic

### SHELLFISH

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**LANGOUSTINE** SQ

Medium, Large, Extra Large

**PRAWNS** SQ

Medium, Giant

**CRAYFISH** SQ

### FISH

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**NORWEGIAN SALMON** SQ

**YELLOWFIN TUNA** 220

**SEABASS** 275

**KINGKLIP** 230

**SOLE** 250

**DAILY CATCH** 165

**DAILY CATCH WHOLE FISH** SQ

**CALAMARI** 185

## BILBOA SPECIALITIES

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**SALMON** SQ

Quinoa, Dukkah, Lebanese Pickled Cucumber, Chilli & Lemon

**RED DRUM SEA BASS** 275

Clams, Olives, Tomato, Garlic & Thyme

**SWORDFISH** 175

Moroccan Spice, Lemon, Chilli, Garlic & Fresh Herbs

**SOLE** 250

Zataar, Lemon, Capers & Fresh Herbs

**KINGKLIP** 240

Pine Nuts, Pistachios, Parsley & Spinach Purée

**MONKFISH TEMPURA** 150

Chicory, Apple & Tarator

**TROUT** 185

Preserved Lemon, Spiced Cous Cous, Coriander & Sultanas

## MEAT

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<b>SIRLOIN</b> Pink Peppercorn, Pecorino & Truffle	165
<b>FILLET</b> Red Chimichurri, Flat Bread & Yoghurt	230
<b>RIB-EYE</b> Chicory, Spinach & Parsley Purée	230
<b>VENISON</b> Cherry, Yoghurt & Savoury Granola	260
<b>BBQ SHORT RIB</b> Chilli & Black Garlic	160
<b>LAMB SHANK</b> Cous Cous, Granny Smith Apples, Sultanas, Pistachios, Coriander & Lemon	220
<b>LAMB RIBS</b> Zataar, Lemon & Sticky Peach Glaze	195
<b>CRUMBED CHICKEN</b> Bread Crumbs, Dukkah, Sweet Potato Crisps, Lemon & Tarator	130

## GRAINS / PULSES

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<b>PEARL BARLEY RISOTTO</b> Watercress, Asparagus & Pecorino	145
<b>CAULIFLOWER TABOULI</b> Bulgur Wheat, Pistachio, Currants & Fresh Ricotta	120
<b>LENTILS</b> Harissa, Pickled Onion, Yoghurt & Flat Bread	120

## A LITTLE BIT ON THE SIDE

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<b>CRUSHED BABY POTATOES</b> Pink Peppercorns & Roasted Garlic	35
<b>GREEN SALAD</b> Sumac, Red Onion, Pickled Shallots & Red Quinoa	45
<b>HOUSE FRIES</b> Thin Cut Fried Potato	35
<b>SMASHED POTATO</b> Roast Garlic	35
<b>SPICED RICE</b> Saffron, Fennel & Sumac	35
<b>ROAST CARROTS</b> Thyme, Coriander & Garlic	45

## DESSERT

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<b>RICOTTA CRÈME</b> Apricot Purée, Yoghurt Sphere & Honeycomb	65
<b>BAKED CHOCOLATE</b> Salted Hazelnuts, Kahlua Jelly & Coffee Ice Cream	85
<b>LEMON TART</b> Roasted Meringue, Lemon Curd & Yoghurt Ice Cream	65
<b>WHITE CHOCOLATE MOUSSE</b> Chocolate Sponge, Strawberry & Berry Coulis	75
<b>CUSTARD</b> Vanilla Sponge, Honey Ice Cream & Marshmallow	70
<b>CHOUX BUN</b> Sour Cherry Compote, Pistachio & Crème	70

## GRAPPA

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<b>DALLA CIA</b>	60
<b>NONINO TRADIZIONALE</b>	60
<b>NONINO FRIULANA</b>	55
<b>NONINO RISERVA ANTICA CUVÉE</b>	120

## COGNAC & BRANDIES

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REMY MARTIN X.O	260
REMY MARTIN V.S.O.P	75
HENNESSY X.O	240
HENNESSY V.S.O.P	80
BISQUIT V.S.O.P	85
COURVOISIER V.S.O.P	70
VAN RYNS 10 YR	50
VAN RYNS 15 YR	145



## SINGLE MALT WHISKY

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LAGAVULIN 16 YR	130
CARDHU 12 YR	60
LAPHROAIG 10 YR	65
GLENMORANGIE 10 YR	65
SINGLETON 12 YR	50
TALISKER 10 YR	75
HIGHLAND PARK 12 YR	60
GLENFIDDICH 12 YR	55