

DINNER

STARTERS

TOKYO TUNA

marinated tuna | sambai | rice noodles | ginger | furikake | red pepper

31,50

MULA MOSAIC

slow cooked mule | grapefruit | yoghurt | lentils | elderflower

29,50

STEAK TARTARE

raw beef | smoked bell peper aioli | cheese sponge | cured egg yolk

28,00

BUTTERY BRISKET

beef brisket | charred kale | piccalilli foam | pommes allumettes | almond

29,50

MINTY MELON

watermelon | mint | raspberry vinaigrette | arbequina | pecan nuts

24,50

ENTREMETS

PULPO

charred tentacle | squid aioli | chili jam | daikon | cashew

28,50

RAVIOLI

blue cheese | pear | caramilized onion | Saporoso balsamic | pistachio

28,50

MAINCOURSES

HANGING TENDER

hanger steak | parmesan mashed potato | spinach | basil | hazelnut

49,00

A LITTLE RIB OF HEAVEN

apple glazed short rib | sweet potato | okra

49,50

NOT SO LITTLE LAMMY

lamb shank | vadouvan | potato | garden peas | gravy

51,00

RISOTTO, WHAT ELSE

truffle risotto | almond | poached egg | herb oil

37,50

SOFISHTICATED

barracuda | quinoa | lavender foam | charred leek

47,00

CATCH ME

don't hesitate to ask if we don't tell

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all our prices are in ANG and incl 9% sales tax
for parties of 10 persons or more a 10% gratuity fee will be applied

to share
can't make up your mind?
Let us choose for you!
minimum of 2 persons.
starters 32,50 p.p.
main courses 50,0 p.p.
desserts 25,50 p.p.

chef's menu
2 courses 75,-
3 courses 90,-
4 courses 105,-

side dishes

french fries	11,50
funchi fries	13,00
sweet potato salad	13,00
roasted cauliflower	13,00
truffle risotto	13,00



check out our
other menus
and behind the
scene footage
online!

love,
TEAM BIJBLAUW

Big B | Law
EAT
SLEEP
SHOP