## BEGIN ANYWHERE...

" $B B$ is a home-grown concept revolving around its community, serving Eastern Cuisine. The menu is accessible and inclusive considering vegan, vegetarian and meat options.

There is no prescribed etiquette for ordering from the menu. You can order dishes as required or you can request for the dishes to come in a specific order.

You are invited to Rebel and design your own experience based on single-plate dishes of Bao. Bowls, Bites \& BBQ"
"The Freedom Is Yours"


|  | AED |
| :---: | :---: |
| SUPER GREEN HUMMUS hummus made with edamame, mint, avocado \& spinach | 38 |
| CAULIFLOWER POPCORN tempura popcorn served with a truffle tofu sauce | 42 |
| SPICY BEEF TARTARE <br> beef tartare with crushed lotus roots and sesame, served with bao chips | 58 |
| KUNG FU WINGS honey, soy glaze, coriander, peanuts | 43 |
| BUTTERFISH new style sashimi with apple wasabi relish | 52 |
| SEABASS CEVICHE <br> seabass ceviche with onions, cucumber and a citrus dressing | 65 |
| CRISPY GLAZED SPROUTS crunchy soy brussel sprouts, red chili | 42 |
| PADRON PEPPERS grilled shishito, rock salt | 38 |
| SEARED SALMON sesame salmon, kale, avocado | 52 |
| TRUFFLE EGG panko fried egg, wagyu beef, freshly shaved truffles | 69 |
| SALT \& PEPPER CALAMARI <br> served with a crispy garlic and onion crumble, chili \& lime | 55 |



|  | AED |
| :---: | :---: |
| TUNA CRISPY RICE spicy tuna tartare with caviar on a pillow of crispy rice | 85 |
| CHOPPED KALE TABBOULEH <br> tabbouleh salad with chopped kale, parsley, cucumbers, tomato, red onions \& feta cheese with green oil and dressing | 35 |
| SUPER FOOD SALAD <br> green salad with avocado. grilled pineapple, shaved coconut and chia seeds with wafu dressing | 39 |
| LENTIL SALAD goats cheese, sweet potato, cherry tomato | 39 |
| SWEET POTATO FRIES <br> sweet potato fries served with a yuzu koshu sauce | 37 |
| TRUFFLED GEMS <br> lettuce hearts grilled with a truffle ponzu sauce | 42 |
| LEMON CHICKEN SKEWERS garlic yoghurt marinade | 52 |
| SESAME BEEF SKEWERS soy glaze, spring onions | 68 |



| x1 PIECE PER DISH | AED |
| :---: | :---: |
| HABIBI <br> steamed \& toasted bun filled with sesame beef | 59 |
| CHICKEN BANG BANG steamed \& toasted bun filled with crispy chicken, spicy sauce and topped with parmesan cheese | 59 |
| THIS IS BB steamed \& toasted bun filled with braised beef shortrib | 63 |
| HABIBTI <br> whole softshell crab, watercress, wasabi dressing | 68 |
| LOB STAR <br> tempura lobster, lime dressing \& truffle pearls | 55 |
| CRISPY DUCK steamed \& toasted bun filled with crispy confit duck and shredded cucumber | 67 |
| CHESTNUT <br> steamed \& toasted bun filled with mushroom \& chestnut croquette topped with a truffle sauce and dried mushrooms | 59 |
| HABIBA <br> steamed \& toasted bun filled with smoked beef brisket, topped with jalapeno pickled onions | 69 |
| KOFTA <br> steamed \& toasted bun filled with lamb kofta, garlic yoghurt and sumac onions | 55 |



| x1 PIECE PER DISH | AED |
| :--- | :--- |
| 4 CHEESE \& SPINACH BAO <br> panko crusted cream cheese, goat cheese, mozzarella, <br> and feta cheese with spinach, truffle tofu sauce | 59 |
| SAKANA BAO <br> tempura butter fish, lime dressing, tenkasu, cucumber ribbon | 45 |
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|  | AED |
| :---: | :---: |
| MUSHROOM BARLEY RISOTTO <br> creamy risotto made with barley, mushrooms \& edamame | 55 |
| VEGETARIAN PHO vegetable pho broth with rice noodles, tofu \& mushroom | 53 |
| CHICKEN PHO <br> pho broth with rice noodles, slow cooked chicken \& mushrooms | 55 |
| BEEF PHO <br> pho broth with rice noodles, sliced beef \& mushrooms | 58 |
| TOFU RAMEN ramen broth with egg noodles, tofu, pak choy and soy marinted soft egg | 53 |
| DUCK RAMEN ramen broth with egg noodles, duck breast, pak choy. and soy marinted soft egg. | 58 |
| WAGYU RAMEN ramen broth with egg noodles, sliced wagyu beef, pak choy, and soy marinted soft egg | 69 |



|  | AED |
| :---: | :---: |
| SHAKSHUKA GRILLED CHICKEN crispy veal bacon, spiced tomato relish, steamed bao | 110 |
| LAMB BARBACOA <br> burnt avocado, jalapeno and onion salad, steamed bao | 185 |
| SPICY FISH mint, yoghurt | 82 |
| LAMB CHOPS <br> spicy miso marinade, aubergine relish | 142 |
| VEAL RIBS <br> wasabi apple relish | 103 |
| TRUFFLE RIB EYE 300 G <br> rib eye grilled with a trufle sauce, smoked aubergine purée and truffle flakes | 195 |
| SUPER FREEKEH <br> Grilled Aubergine, Freekeh, Pomegranate | 48 |
| CHILLEAN SEA BASS <br> marinated sea bass with jalapeno \& pineapple relish | 140 |
| HARISSA LAMB SKEWERS <br> slow cooked belly of lberico lamb, pickled cucumber ribbons | 78 |




