



OCT/NOV 18

BIBIS MENU ESPRESSO

TUESDAY - FRIDAY NOON - 6PM
SATURDAY NOON - 3PM

PRIMI PIATTI £6

(V) ZUPPA DI ZUCCA E CAPRINO

Roasted Butternut Squash Soup
With Goat's Cheese Crumble & Focaccia Bread

CIABATTA CON ARROSTO DI MANZO

Roasted Beef Slices (served pink) on Toasted Ciabatta Bread
Topped with Gherkins & Wholegrain Mustard Dressing

FARFALLE CON MERLUZZO E SPINACI

Bow Tie Pasta with Smoked Haddock & Spinach Sauce

SANGUINACCIO E UOVO IN CAMICIA

Baked Black Pudding with Soft Poached Egg & Hollandaise Sauce

(V) ROSTI CON VERDURE E SALSA AL FORMAGGIO

Potato & Vegetable Rosti with Parmesan Cheese Fondue

BRÛLÉÉ DI PROSCIUTTO, FUNGHI E FONTINA

Baked Smoked Ham, Mushrooms & Fontina Cheese
With Young Leaves & Rustic Bread

POLPETTE GRATINATE AL FORNO

Soft Beef & Veal Meatballs Baked in Plum Tomato Sauce
With Melted Mozzarella Fior di Latte Cheese

(V) PIZZETTA SPACCANAPOLI

6" Pizza Base, "Napoli" Style with Sliced Plum Tomato,
Roasted Garlic & Basil Pesto

SECONDI PIATTI £10

ARROSTO DI AGNELLO RIPIENO AI FUNGHI

Rolled Lamb Belly Filled with Mushroom & Sage Stuffing
With Buttered Carrots & Roasting Jus

STINCO DI MAIALE GLASSATO AL MIELE

Slow Cooked Ham Shank, Glazed Honey & Mustard Sauce,
Potato & Pickle Mash

POLLO ALL'ASIAGO

Pan Fried Chicken Supreme, Topped with Chilli & Garlic Spinach,
Melted Asiago Cheese, with Potato Gratin

MERLUZZO CROCCANTE ALLA BIRRA

Cod Fillet in Peroni Beer Batter with Skin-on-Fries & Tartare Sauce

BISTECCA DI MANZO CON VERDURE AUTUNNALI

Grilled Beef Steak, (served pink)

With Roasted Root Vegetables & Skin-on-Fries

(V) RAVIOLI AI FUNGHI CON CREMA AL MASCARPONE

Wild Mushrooms Ravioli in Mascarpone Cream,
Sage & Amaretti Crumble with Green Salad

CALZONE AL POLLO

Half Moon Pizza Filled with Roasted Chicken,
Mozzarella & Grilled Vegetables, Pomodoro Sauce (on the side)

DOLCI £4

COPPA DI GELATO BIBIS

Fresh Strawberries, Morello Cherries, Roasted Strawberry Ice Cream,
Strawberry Sauce & Chantilly Cream

TIRAMISÚ CLASSICO

Lady Finger Biscuits Soaked with Espresso Coffee, Marsala Wine,
Layered with Mascarpone Cream with Grated Chocolate

PIACERE ALL'AMARETTO

Amaretto & White Chocolate Cake

With Amaretto Mousse & Honeycomb Ice Cream

V - SUITABLE FOR VEGETARIANS. ALL ITEMS SUBJECT TO AVAILABILITY
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL. WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN
OUR MENU ITEMS. PLEASE ENQUIRE WITH MANAGEMENT. NOT AVAILABLE IN DECEMBER.





SUNDAY SHOWTIMES

Finish your week of in style with fabulous food, delicious drinks & an afternoon of frivolous fun!

Join us for Noon & enjoy two courses from our fabulous set Showtime Menu followed by the live entertainment beginning at 2.30pm.

€35pp includes a two-course meal plus the show.

Oct 7 The Rat Pack

Nov 4 Stevie Wonder

Oct 14 Neil Diamond

Nov 11 Dominic Halpin

Oct 21 Schwing

Nov 18 The Mini Big Band

Oct 28 Luther Vandross

Nov 25 Ray Charles & James Brown

THURSDAY SHOWTIMES

The weekend is fast approaching and what better way to start your weekend (albeit a little early) than with a night on the tiles at Bibis!

Join us from 7pm dine from our exclusive Thursday Showtime A la Carte Menu & enjoy great food before the show commences at 9pm.

Music Charge €12pp & all customers in the restaurant must be dining.

Oct 11 Barry White

Nov 15 Divas of Motown

Oct 25 Walk Like A Man

Nov 22 Michael Jackson

Nov 29 One Stop Boogie

