



MAR/APR 17

BIBIS MENU ESPRESSO

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

PRIMI PIATTI €6

TAGLIATELLE AL SALMONE E VODKA

Ribbons of Egg Pasta with a Creamy Salmon, Caper & Vodka Sauce

INSALATA CON PANCETTA E FUNGHI

Warm Salad of Crispy Bacon & Mushrooms,
On a Bed of Seasonal Leaves in a Light Mustard Dressing

TAPAS ALL' "ORIENT EXPRESS"

Selection of Tapas: Red Pepper & Sun Blushed Tomato Hummus,
Smoked Aubergine Mousse, Spicy Lemon Chicken Wings
Served with Pitta Bread

PANCETTA DI MAIALE CON CAVOLO BRASATO

Pork Belly with Red Braised Cabbage & Red Ale Reduction

(V) PASTA E FAGIOLI

Cannellini Soup with Small Egg Pasta,
Garlic Olive Oil, Rosemary & Chili

(V) COTOLETTA DI CAPRINO SU LETTO DI FOGLIE MISTE

Crumbed & Fried Goat's Cheese with Redcurrant Jelly,
On a Bed of Mixed Leaves

(V) PIZZA CAPPUCETTO ROSSO

Mozzarella, Garlic, Oregano with Fresh Tomato & Red Onion Salsa

SECONDI PIATTI €10

BRACIOLA DI MAIALE AL BALSAMICO E CANNELLA

Grilled Pork T-Bone with Balsamic Wine Sauce,
Served with Cinnamon Mashed Potatoes

SPIEDINO DI POLLO CON CHORIZO

Chicken, Chorizo Sausage & Peppers on Skewer,
Marinated with Garlic, Thyme & Lemon, Piquant Sauce,
Served with Steamed Rice

BURGER DI SALMONE ALL' ASIAGO E SPINACI

Grilled Salmon Burger, Sautéed Spinach & Asiago Cheese,
On Brioche Bun, Garlic & Chive Mayo

BISTECCA DI MANZO AI TRE PEPI

7oz Beef Flat Iron Steak with Peppercorn Sauce,
Served with Skin-on-Fries

LINGUINE AL TONNO, AGLIO E PEPERONCINO

Linguini with Fresh Ahi Tuna,
Sautéed in White Wine, Garlic & Chili

(V) RISOTTO ALLA ZUCCA E TALEGGIO

Butternut Squash Risotto, Taleggio Fondue & Amaretti Crumbs,
Served with Green Salad

(V) PIZZA TARANTINO

Grilled Mediterranean Vegetables,
Mozzarella, Tomato, Balsamic & Olive Oil Glaze

DOLCI €4

CARPACCIO DI ANANAS E GELATO AMARENA

Marinated Pineapple Slices in Chili, Mint & Star Anise Syrup,
Amarena Cherry Ice Cream & Roasted Coconut

CRÈME BRÛLÉE ALLA VANIGLIA DI BOURBON

Bourbon Vanilla Crème Brûlée, Raspberry & Sorrel Sorbet,
With Light Sesame Tuile

COPPA DI GELATO BIBIS

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

CAFFÈ €1.60

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.



BIBIS ESPRESSO DRINKS LIST

BIRRA

PERONI, Italy 5.1%	Pint	£5.25
PILSNER URQUELL, Czech Republic 4.1%	Pint	£4.50
ASPALLS CIDER 5.5%	Pint	£4.50

VINI SPUMANTI

PROSECCO DOC BELSTAR, ITALY	125ml £6.35	Bottle £30.50
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VINI BIANCHI

PINOT GRIGIO, I FIORI LAMBERTI Soft Peach & Fresh Almond	175ml £6.90	Bottle £28.00
SAUVIGNON BLANC, SAN ABELLO, CHILE Passion Fruit & Citrus	£6.30	£24.50
CHARDONNAY, AUSTRALIA Pear, Grapefruit & Nectarine	£7.80	£32.00

VINI ROSSI

MERLOT, ALTO BAJO, CHILE Plum, Sweet Spice & Coffee	175ml £6.30	Bottle £24.50
SHIRAZ, THE PADDOCK, AUSTRALIA Blackberry & Blueberry Jam	£6.30	£24.50
NERO D'AVOLA, CORTE FERRO Black Cherry & Ripe Red Fruits	£6.80	£26.50

COCKTAILS LOW % ABV

APEROL SPRITZ £8.00
Aperol, Prosecco, Soda

ELDERFLOWER COLLINS £5.00
Fiorente Elderflower Liqueur, Lemon, Sugar, Soda

SICILIAN ROSE £5.00
Cocchi Rosa Aperitivo, Sicilian Lemon Tonic, Strawberries

ALCOHOL FREE

CARRIBEAN COOLER £4.50
Pineapple Juice and Fresh Lime Juice shaken with
Passion Fruit Syrup, topped with Soda

BERRY & CO COBBLER £4.55
Strawberry Puree, Cranberry Juice, Lime Juice with Cream of Coconut
Blended with Crushed Ice

