



Established in 1974 on Mill Hill Leeds by Oliver Teodorani and Dino Aristotelous, Bibis has built an unparalleled reputation spanning five decades.



1974



1988 brought a new home on the once quiet Greek Street, solidifying Bibis as a beloved destination for the people of Leeds and beyond.

1988

2004 marked a new era at Sovereign Square, embracing the opulence and nostalgia of the roaring 1920s with its stunning art deco interior.



2004



2024 celebrates 50 years of Bibis, a cherished family business, blending live music and Italian cuisine creating the Home of Showtime. *Saluti!*

2024

*Grazie Mille*

**TEAM BIBIS**



**BIBIS**

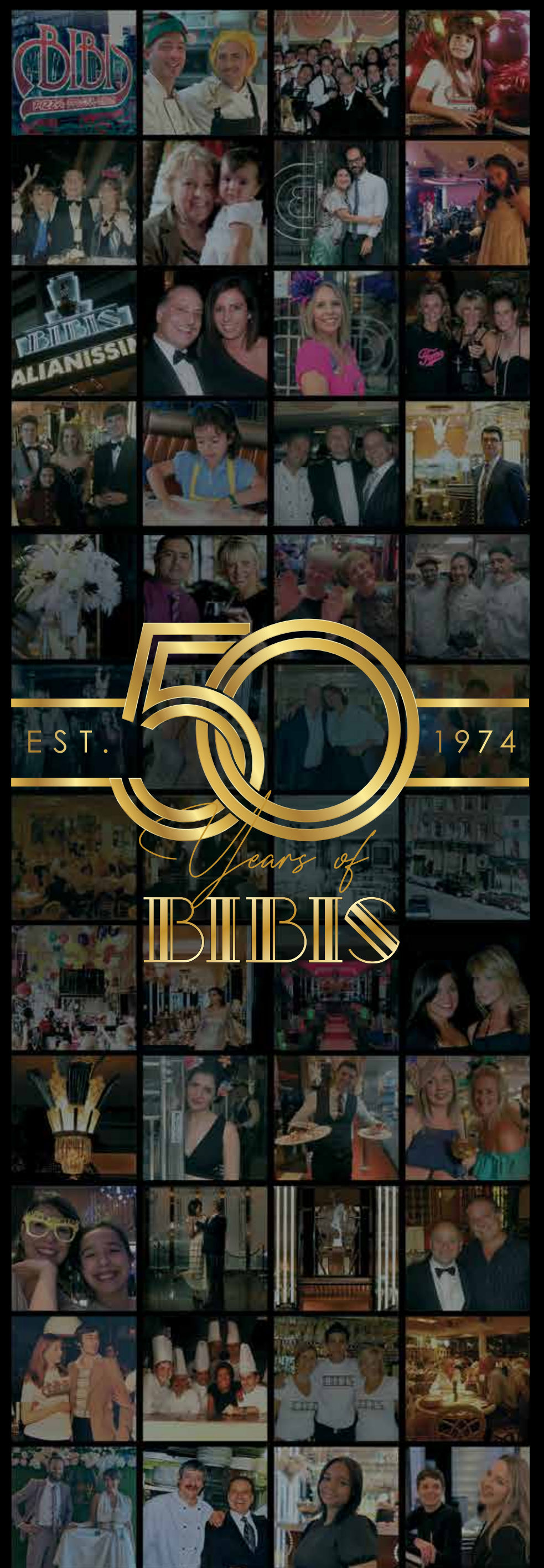
*Thanks for the Memories...*

How time flies!... Your memories are a valuable part of our history and we would love to hear how BIBIS has been a part of your life. Share your cherished BIBIS' stories over the past five decades for a chance to win!

**5 X £500 BIBIS VOUCHERS FOR THE BEST 5 ENTRIES**  
PLUS 50 X £50 BIBIS VOUCHERS FOR THE RUNNERS UP

To enter, simply scan the QR code  
T&Cs apply - see [www.bibisrestaurant.com](http://www.bibisrestaurant.com)

*Good Luck & Grazie Mille!*



EST.

50

*Years of*  
**BIBIS**

1974

# SHARING

**PANE, OLIVE & HUMMUS**  
Olives Marinated with Sun Dried Tomato & Oregano, Hummus Dip, Artisan Bread & Rosemary Sea Salt Focaccia  
£10.5 (VG)

**PIZZA MARINARA**  
Roasted Garlic, Napoli Tomato Sauce & Oregano  
£10.5 (VG)

**ARANCINI AI FUNGHI**  
Wild Mushrooms & Truffle Crispy Arancini Parmesan Mayo Dip  
£10.5 (V)

**PIZZA BIANCANEVE**  
Mozzarella with Garlic, Basil & Oregano  
£10.5 (V)

## IDEAL FOR TWO

**TRIO DI BRUSCHETTE**  
Hot 'Nduja Soft Salami, Spicy Honey & Parmesan; Tomato, Basil & Olive Oil; (VG) Creamy Stracciatella Cheese & Parma Ham  
£16.5 (GFA)

**ANTIPASTO DI SALUMI ITALIANI**  
Finest Selection of Italian Charcuterie With Rosemary & Sea Salt Focaccia  
£24.5 (GFA)

**FRITTO MISTO "MARE NOSTRUM"**  
Golden Fried Calamari, King Prawns, Crevettes, Sea Bass, Scampi & Zucchini With Tartare Sauce  
£26.5

**SELEZIONE DI MARE**  
Tuna Carpaccio, Salmon Gravavlax, Crevettes, Fresh Lemon, Marie Rose Mayo & Tartare Sauce Dip, Toasted Artisan Bread  
£34.5 (GFA)

# ANTIPASTI

**ZUPPA BELLA DI SAN MARZANO**  
San Marzano Tomato & Basil Soup With Burrata Mozzarella, Pesto & Sea Salt Focaccia  
£8.5 (VGA) (GFA)

**FUNGHI PRATAIOLI**  
Button Mushrooms in a Cream & Garlic Sauce with Artisan Bread  
£11.5 (V)

**CAPRINO ALLE CILIEGIE**  
Grilled Goat's Cheese, Honey Balsamic Dressing with Black Cherry Compote  
£11.5 (V) (GFA)

**FRITTO DI SCAMPI AL LIMONE**  
Golden Fried Panko Coated Scampi, Green Chilli, Spring Onion with Basil & Lemon Mayo  
£12.5

**CAPRESE DI BUFALA**  
Buffalo Mozzarella Pearls, Tomatoes, Olive Oil & Oregano with Rosemary & Sea Salt Focaccia  
£13.5 (V) (GFA)

**CARPACCIO DI TONNO**  
Seared Tuna Carpaccio, Avocado Salsa, Lime & Olive Oil Dressing  
STARTER £14.5 / MAIN £21.5 (GF)

**PÂTÉ DI ANATRA AL VIN DOLCE**  
Duck Liver Parfait with Sweet Marsala Wine, Onion & Bitter Orange Marmalade With Toasted Granary Bread  
£11.5 (GFA)

**INSALATA DI POLLO "CAESAR"**  
Grilled Chicken Breast, Romaine Lettuce, Crispy Pancetta Bacon, Croutons & Aioli Mayo Dressing  
STARTER £12.5 / MAIN £18.5 (GFA)

**GAMBERI ALLA DIAVOLA**  
Tiger Prawns, Garlic Butter & Chilli Sauce with Rosemary & Sea Salt Focaccia  
£16.5 (GFA)

**COZZE POMODORINO**  
Sautéed Mussels in Garlic, Parsley, Cherry Tomatoes, White Wine With Oregano & Artisan Bread  
£14 (GFA)

**PROSCIUTTO DI PARMA**  
Dry Cured 24 Month Parma Ham With Rosemary & Sea Salt Focaccia  
£14 (GFA)

**COCKTAIL DI GAMBERI E SALMONE**  
Prawn & Smoked Salmon Cocktail With Campari Marie Rose Mayo & Toasted Granary Bread  
£13.5 (GFA)

**CAPESANTE ALLA 'NDUJA**  
King Scallops seared in Garlic Butter, Hot & Spicy 'Nduja Soft Salami & Parsley Breadcrumbs  
£14.5 (GFA)

**CARPACCIO DI ANGUS**  
Thinly Sliced Raw Beef Carpaccio, Creamy Burrata Cheese, Rocket Leaves with Truffle Olive Oil Dressing  
£14.5 (GF)

**PANCETTA DI MAIALE**  
Honey Glazed Crispy Pork Belly With Apple & Chilli Sauce  
£12.5 (GFA)

**INSALATA VIOLETTA**  
Goat's Cheese, Beetroot, Endive & Romaine Lettuce, Pears, Toasted Almonds & Balsamic Olive Oil Dressing  
STARTER £10.5 / MAIN £16 (VGA)(GF)

**CALAMARI CROCCANTI**  
Crispy Calamari & Courgette, With House Made Tartare Sauce  
£11.5

# SECONDI DELLA CASA

**SALMONE ALLO ZABAIONE**  
Salmon Fillet, Bisque & Tarragon Hollandaise with Olive Oil Green Beans  
£24.5 (GFA)

**GAMBERONI REALI AL COCCO**  
Spicy Butterfly King Prawns, Tangy Lime & Coconut Sauce, With Steamed Jasmine Rice  
£24.5 (GF)

**ASTICE E GAMBERI ALLA MODA**  
Lobster & King Prawns, Chilli, Garlic, Cherry Tomato & Butter Sauce with Steamed Jasmine Rice  
£38.5 (GFA)

**POLLO FUNGHI ALBA**  
Chicken Breast with Wild Mushrooms in a Creamed Truffle Sauce & Steamed Jasmine Rice  
£22 (GFA)

**POLLO AMALFI**  
Chicken Breast in Parmesan Breadcrumbs, Buffalo Mozzarella & Tomato with Skin-on-Fries  
£22

**POLLO VESUVIO**  
Pan Fried Chicken Breast, Hot & Spicy 'Nduja Soft Salami, Fior di Latte Mozzarella with Skin-on-Fries  
£22 (GFA)

**GALLETTO AL ROSMARINO**  
Grilled Boneless Half Chicken, Lemon, Rosemary & Sea Salt With Roasted Potatoes  
£22 (GF)

**FEGATO ALLA VENEZIANA**  
Sliced Pan Fried Calf's Liver, Sage, Onion & White Wine Butter Sauce With Parmesan & Olive Oil Mash  
£22 (GFA)

**PORCHETTA E CAPESANTE**  
Pork Belly with Black Pudding, King Scallops, Hollandaise, Apple Balsamic Glaze with Parmesan Mash  
£26 (GFA)

**ANATRA ALLE CILIEGIE**  
Seared Duck Breast (Cooked Pink), Orange Honey Glaze & Black Cherry Sauce with Skin-on-Fries  
£24 (GFA)

**BURGER DI WAGYU**  
Wagyu Beef Burger, Glazed Fontina Cheese, Smoked Crispy Bacon, Tomato Sauce & Gourmet Bun With Skin-on-Fries  
£18.5

**SUNDAY ROASTS**  
ALSO SERVED ON BANK HOLIDAY MONDAYS  
**LARGE YORKSHIRE PUDDINGS (two)**  
Thyme & Onion Gravy £8

**TONNO ALLA SICILIANA**  
Grilled Tuna Steak on a Bed of Vegetable Caponata with Salmoriglio Dressing  
£25.5 (GF)

**BRANZINO ALLA MARINARA**  
Sea Bass Fillet with Prawns, Clams & Mussels in Marinara Tomato Sauce with Lemon & Capers Crushed Potatoes  
£25.5 (GFA)

**GRIGLIATA DI MARE**  
Chargrilled King Prawn, Seabass Fillet, Tuna Steak, King Scallop, Salmoriglio Dressing served with Mixed Salad  
£32

**FILETTO DI MANZO ALLA BIBIS**  
8oz Angus Beef Fillet with Dolcelatte Cheese, Fiore di Parma Ham, Red Wine Sauce with Skin-on-Fries  
£35.5 (GFA)

**TOURNEDOS ROSSINI**  
8oz Angus Beef Fillet, Duck & Truffle Parfait, Wild Mushrooms & Red Wine Jus with Skin-on-Fries  
£35.5 (GFA)

**CONTROFILETTO AL PEPE**  
11oz Angus Sirloin, Brandy, Cream & Cracked Black Pepper Sauce With Skin-on-Fries  
£35.5 (GFA)

**BISTECCA FIORENTINA**  
20oz Angus T-bone, Bearnaise Sauce With Skin On Fries  
£42

**TAGLIATA AL PICANHA**  
10oz Angus Picanha Steak "Tagliata, Tomato Chimichurri Salsa With Skin-on Fries  
£25.5 (GFA)

**MANZO ALLA DIANE**  
Hereford Roast Beef (Cooked Pink), Mushrooms, Mustard & Brandy Cream Sauce with Roasted Rosemary Potatoes  
£24 (GFA)

**BRASATO DI MANZO**  
Slow Cooked Angus Beef, Mushrooms, Balsamic Onion, Red Wine Sauce, With Parmesan & Olive Oil Mash  
£24 (GFA)

**TAGLIATA DI CERVO**  
8oz Sliced Venison Haunch Steak (Cooked Pink), Three Peppercorn & Brandy Sauce, Olive Oil & Parmesan Mash  
£28 (GFA)

**ARROSTI DELLA DOMENICA**  
Choice of: Roasted Boneless Half Chicken, Roasted Angus Beef or Roasted Lamb All Served with Yorkshire Pudding, Gravy, Roast Potatoes & Vegetables  
£22 (GFA)

# CONTORNI

ENDIVE & DOLCELATTE SALAD BALSAMIC DRESSING £6.5 (GF)

STEAMED VEGETABLES, OLIVE OIL & SEA SALT £5.5 (GF)

ROCKET, SPINACH & PARMESAN, AGED BALSAMIC DRESSING £5.5 (GF)

SEASONAL MIXED SALAD £5.5 (GF)

PLUM & CHERRY TOMATO, RED ONION & BASIL OLIVE OIL £5.5 (GF)

SPINACH SAUTÉED IN GARLIC, OLIVE OIL & LIGHT CHILLI £5.5 (GF)

SKIN-ON-FRIES £5.5 (GFA)

SKIN-ON-FRIES WITH TRUFFLE & PARMESAN £6.5

PARMESAN & OLIVE OIL MASH £5.5 (GF)

ROASTED ROSEMARY POTATOES £5.5 (GF)

SWEET POTATO FRIES £5.5 (GFA)

ZUCCHINI FRITTI £5.5

# PASTA & AMORE

Gluten free pastas & risottos available upon request

**LASAGNE CLASSICHE**  
Layers of Egg Pasta with Mozzarella, Bolognese, Parmesan, Béchamel & Tomato Sauce  
STARTER £11.5 / MAIN £16.5

**MAFALDINE AL TARTUFO**  
Curly Edge Ribbon Pasta with Cream of Wild Mushrooms & Truffle With Parmesan Shavings  
STARTER £11.5 / MAIN £16.5 (V)

**LINGUINE ALLA CARBONARA**  
Crispy Smoked Pancetta Bacon, Cream, Egg Yolks, Parmesan & Black Pepper  
STARTER £11.5 / MAIN £16.5

**PENNETTE ALL'ARRABBIATA**  
Garlic, Chilli & Parsley in Spicy San Marzano Tomato Sugo  
STARTER £11 / MAIN £15.5 (VG)

**FETTUCCINE ALFREDO**  
Ribbon Shaped Egg Pasta, Chicken & Mushrooms, Creamy Parmesan Sauce  
STARTER £11.5 / MAIN £16.5

**TAGLIOLINI ALL'ASTICE**  
Thin Ribbon Pasta, Lobster & King Prawn, Garlic, Chilli & Cherry Tomato Sauce  
£26

**MAFALDINE ALLA BOLOGNESE**  
Curly Edge Ribbon Pasta With Bolognese Sauce  
STARTER £11.5 / MAIN £16.5

**CALAMARATA TONNO E 'NDUJA**  
Short Pasta Tube with Fresh Tuna, Hot and Spicy 'Nduja Soft Salami in a Tomato Sauce  
STARTER £14.5 / MAIN £19.5

**SPAGHETTI AI FRUTTI DI MARE**  
Tiger Prawns, Clams, Calamari, Mussels, Garlic, Parsley, Tomatoes & Light Chilli  
STARTER £16 / MAIN £22

**TORTELLINI AL PESTO**  
Spinach & Ricotta Filled Pasta with Basil Pesto, Pecorino Cheese & Toasted Pine Nuts  
STARTER £11.5 / MAIN £16.5 (V)

## RISOTTO

**ASPARAGI E MASCARPONE**  
Carnaroli Rice with Asparagus, Roasted Cherry Tomato & Mascarpone Cream  
STARTER £11.5 / MAIN £16.5 (VGA)

**ALLA VENEZIANA**  
Carnaroli Rice with Garlic, Tiger Prawns, Mussels, Clams, Calamari, Bisque, Parsley & Cherry Tomato  
STARTER £15 / MAIN £20.5

# PIZZERIA

**REGINA MARGHERITA**  
San Marzano Tomato & Fior Di Latte Mozzarella with Basil  
£13.5 (V)

**BIBIS**  
San Marzano Tomato, Parma Ham, Fior di Latte Mozzarella, Parmesan Shavings, Rocket Leaves & Rosemary Olive Oil  
£16.5

**POLLO E PANCETTA**  
San Marzano Tomato, Fior di Latte Mozzarella, Chargrilled Chicken Breast Rosemary & Crispy Pancetta Bacon  
£16.5

**MONTEROSA**  
San Marzano Tomato, Fior di Latte Mozzarella, Roasted Ham, Cream of Mushrooms & Truffle, Portobello Mushrooms, Parmesan Shavings  
£16.5

**VEGANISTA**  
San Marzano Tomato, Onions, Aubergines, Courgettes, Peppers, Garlic, Oregano & Sundried Tomato Vegan Pesto  
£16.5 (VG)

**CHORIZO & GAMBERI**  
San Marzano Tomato, Fior Di Latte Mozzarella, Chorizo, Grilled Tiger Prawns, Spicy Pepper Sauce  
£16.5

**AMERICANA**  
San Marzano Tomato, Fior di Latte Mozzarella, Double Italian Pepperoni Sausage, Red Onions, Jalapeno Peppers, Sun Dried Tomatoes & Chilli Olive Oil  
£16.5

**'NDUJA & BURRATA**  
San Marzano Tomato, Burrata Mozzarella, Hot 'Nduja Soft Salami, Spicy Honey, Chorizo & Basil  
£16.5

**CALZONE RUSTICANO**  
Half Moon Pizza Filled with Salami, Pepperoni Sausage, Ham, Mozzarella, Oregano & San Marzano Tomato (on the side)  
£16.5

**PAPERINO**  
San Marzano Tomato, Fior di Latte Mozzarella, Shredded Duck, Sautéed Mushrooms, Pancetta Bacon, Caramelised Onions, Balsamic Glaze  
£16.5

V - VEGETARIAN VG(A) - VEGAN (ADAPTABLE)  
GF(A) - GLUTEN FREE (ADAPTABLE)

If ordering GFA or VGA dishes please make this aware to your waiter.

WE'RE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS. PLEASE ENQUIRE WITH MANAGEMENT.

10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

# PASTICCERIA & GELATERIA

ALL £8.5

## PROFITEROLES ALL'ITALIANA

Caramel Glazed Profiteroles, Filled with Crema Pasticcera, Crispy Puff Pastry, Vanilla Sponge Base, Whipped Cream

## TIRAMISÚ CLASSICO

Lady Finger Biscuits Soaked in Double Espresso & Liqueur Coffee, Layered with Mascarpone Mousse

## FORESTA NERA A MODO MIO

Black Forest Trifle, Layers of Dark Chocolate Sponge, Amarena Cherries, Dark Chocolate Mousse & Whipped Cream, Chocolate Shavings

## CRÈME BRÛLÉE

Madagascan Vanilla Crème Brûlée, Raspberry Sorbet (GFA)

## TORTINO AL CIOCCOLATO

Hot Rich Dark Chocolate Sponge Pudding, Honeycomb Ice Cream & Chocolate Sauce

## CHEESECAKE AL BANOFFEE

White Chocolate & Banana Cheesecake, Toffee Sauce, Biscuit Base, Whipped Cream

## GELATO

## KNICKERBOCKER GLORY

Raspberries, Peaches in Syrup, Vanilla Ice Cream, Flaked Almond, Whipped Cream & Raspberry Sauce (VGA) (GFA)

## COPPA SORRENTO

Lemon & Vanilla Ice Cream, Candied Citrus Peel, Crushed Meringue, Fresh Raspberry, Whipped Cream & Lemon Sauce (GFA)

## COPPA BIBIS

Strawberry & Fior di Panna Ice Cream, Fresh Strawberries, Morello Cherries, Whipped Cream & Strawberry Sauce (GFA)

## COPPA AMARETTO

Vanilla & Chocolate Ice Cream, Amaretti Biscuits, Caramelised Hazelnut, Whipped Cream & Amaretto Sauce (GFA)

# SHARING

IDEAL FOR TWO

## PIRAMIDE DI PROFITEROLES

Chocolate Glazed Profiteroles Pyramid, with Italian Pastry Cream, Whipped Cream & Chocolate Shavings

£15

## PICCOLA PASTICCERIA

A Selection of Bibis Home Made Desserts Perfect for Sharing Please ask for today's selection

£14.5

## FORMAGGI ITALIANI

Dolcelatte, Pecorino Romano & Fontina, Chutney, Honey & Cheese Biscuits

£14.5

If you are celebrating today then why not order a  
**BIBIS CELEBRATION CUPCAKE WITH SPARKLER**  
£7



# BIBIS CELEBRATION CAKES

Our talented Pasticceria can prepare made to order cakes for your next celebration. Please enquire for details.



# CAFFÉ, TÈ & INFUSI

ESPRESSO	£3	ENGLISH BREAKFAST	£3.5
DOUBLE ESPRESSO	£3.5	EARL GREY	£3.5
AMERICANO	£3.5	GREEN TEA	£3.5
CAFFÈ LATTE	£3.5	CRANBERRY	
CAPPUCCINO	£3.5	& RASPBERRY	£3.5
HOT CHOCOLATE	£4.5	FRESH MINT	£3.5

Decaf Coffees, Teas & Milk Alternatives available on request.

V - VEGETARIAN VG(A) - VEGAN (ADAPTABLE)  
GF(A) - GLUTEN FREE (ADAPTABLE)

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# DESSERT COCKTAILS

ALL £11.5

## PISTACHIO NOUGAT

Pistachio Cream Liqueur, White Chocolate Liqueur, Brandy  
**Served in a Coupe**

## AL BACIO

Hazelnut Liqueur, Maraschino, Double Cream, Vanilla Syrup  
**Served in a Coupe**

## BLACK FOREST ESPRESSO MARTINI

Chocolate infused Rum, Coffee Liqueur, Freshly Brewed Espresso, Cherry Syrup  
**Served in a Coupe**

## LEMON MERINGUE

Limoncello Cream, Creamy Egg Liqueur, Lemon Cordial, Fresh Meringue  
**Served in a Coupe**

# DESSERT WINES

ALL 75ml

Tormaresca Kaloro Moscato, Italy	£7	Monteagudo Pedro Ximenez, Spain	£7
Querciantica Visciole Selezione, Italy	£7	LBV (Late Bottled Vintage) Port, Portugal	£7.5

# LIQUEUR COFFEE

ALL £7.5

## IRISH COFFEE

Irish Whiskey, Brown Sugar, Espresso, Double Cream

## ITALIAN COFFEE

Amaretto, Brown Sugar, Espresso, Double Cream

## CALYPSO COFFEE

Rum, Coffee Liqueur, Brown Sugar, Espresso, Double Cream

## BAILEYS COFFEE

Baileys, Chocolate, Coffee, Double Cream

## AFFOGATO ITALIANO

Espresso, Vanilla Ice Cream · Choose from: Amaretto, Whiskey or Baileys

# COGNAC, BRANDY & GRAPPA

ALL 50ml

Courvoisier VS	£10	Vecchia Romagna	£10
Courvoisier VSOP	£12	Grappa Po'di Poli	
Courvoisier XO	£25	White	£10
Remy Martin VSOP	£12	Amarone Barrique	£12
Montesquiou		Ysabel Regina	
Armagnac VSOP	£12	Sherry Cask	£14
Papidoux Fine Calvados	£11		

# AMARI & LIQUORI

ALL £7.5 · ALL 50ml

Fernet Branca / Menta	Sambuca Bianca / Nera
Amaro Montenegro	Amaretto
Amaro Averna	Frangelico
Amaro del Capo	Bailey's
Limoncello	Grand Marnier

# SHOOTERS

ALL £8 · ALL 50ml

SLIPPERY NIPPLE	MANGO TANGO
White Sambuca, Baileys, Maraschino Cherry	Mango Vodka, Banana Liqueur, Cherry Liqueur
BABY GUINNESS	SWEET DREAMS
Kahlua, Baileys	Limoncello Cream, Midori
HIGHWAY 61	BABY PINK
Amaretto, Orange Juice, Southern Comfort, Sloe Gin	Tequila Rose, Black Sambuca

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