

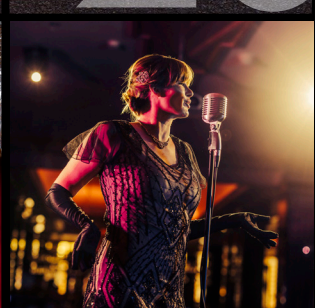


Established in 1974 on Mill Hill Leeds by Oliver Teodorani and Dino Aristotelous, Bibis has built an unparalleled reputation spanning five decades.



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

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



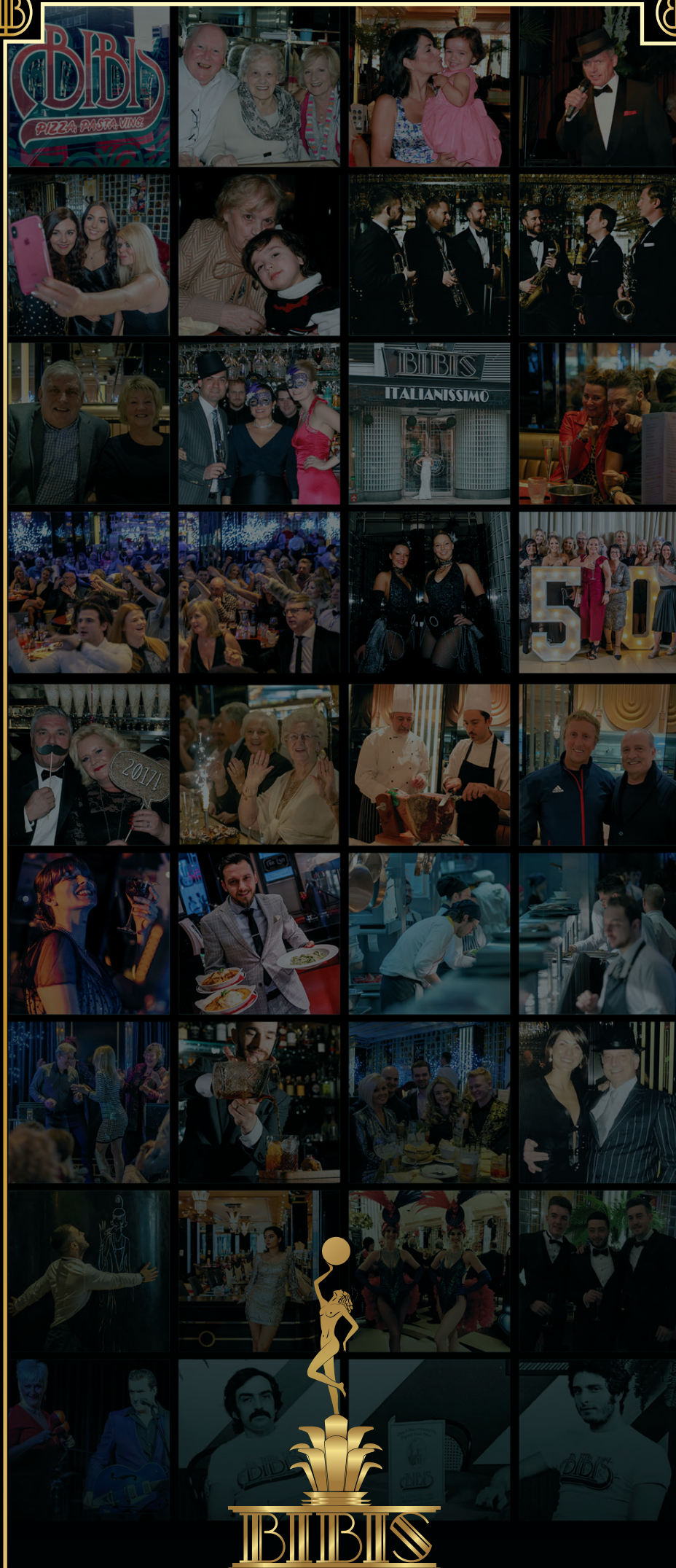
2024 celebrates 50 years of Bibis, a cherished family business, blending live music and Italian cuisine creating the Home of Showtime. *Saluti!*



2024

Grazie Mille

TEAM BIBIS



Thanks for the Memories...

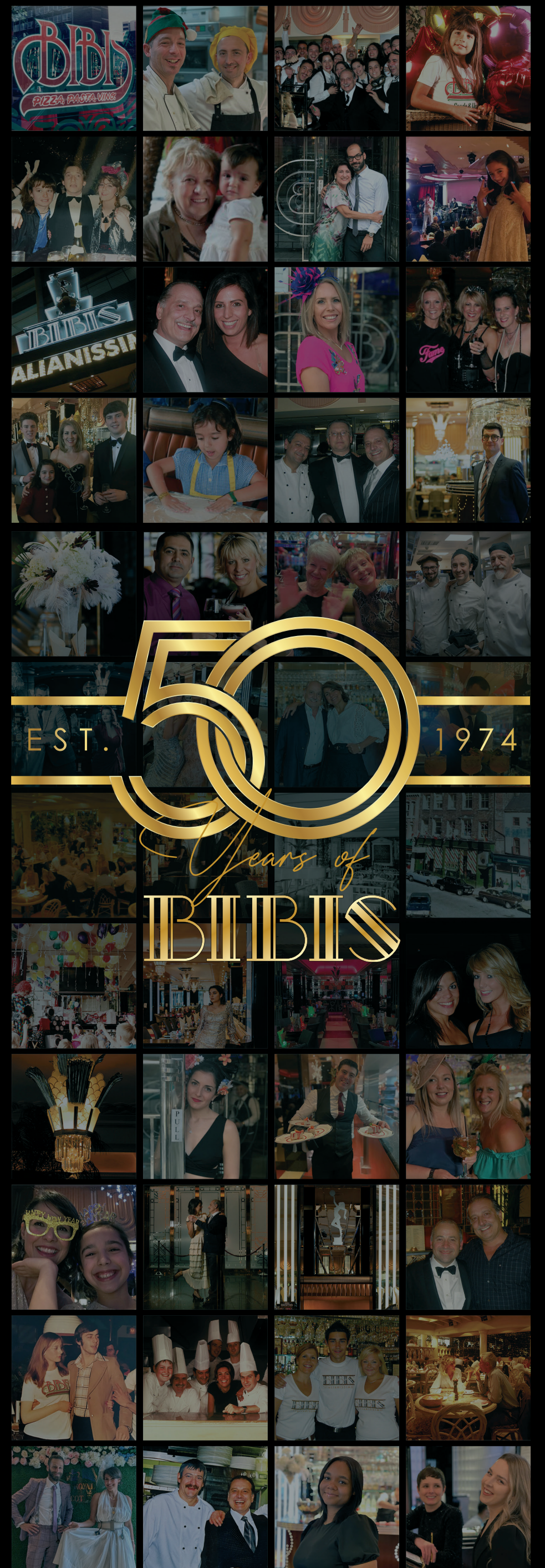
How time flies!... Your memories are a valuable part of our history and we would love to hear how BIBIS has been a part of your life. Share your cherished BIBIS' stories over the past five decades for a chance to win!

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



Good Luck & Grazie Mille!



EST. 1974

50

Years of

BIBIS



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
CAFFE 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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