

Basko

FOOD MENU

INSPIRED BY THE SIMPLICITY AND FRESHNESS OF
THE MEDITERRANEAN CULTURE & REGION.

INDULGE IN A JOURNEY
OF DIVERSE AND EXCITING FLAVOURS.

STARTERS

GRILLED CALAMARI (GF,S) Piquillo peppers, cherry tomatoes, Kalamata olives, capers	90	HUEVOS ROTOS (D) Potato allumette, perfect egg, creamy smoked paprika	75
FRIED ARTICHOKE (V) Basil roquette remoulade	75	BAKED CAULIFLOWER (D,V,GF) Smoked tahini, lemon sauce	50
SMOKED BRISKET BRIOCHE (D) Soft bun, crispy onion, miso mayo sauce	95	EGGPLANT & PIQUILLO TARTARE (N,V,GF) Almonds, pomegranate molasses	80
FLATBREAD BURRATA (D,V) Fresh black truffle	105	PATATAS BRAVAS (D,V) Crunchy potatoes, smoked tomato sauce, roasted garlic aioli	65
PIMIENTOS DE PADRÓN (GF,V) Smoked paprika, spiced tomato coulis	65	ROLLED SHRIMPS (S) Pimento mayo sauce, basil lemon zest	110

RAW

CRISPY TUNA TARTINES Crispy rice, bluefin tuna, spicy sauce	95	LANGOUSTINE TARTARE (S) Oscietra caviar, charcoal crackers	275
BEEF TARTARE Hand-sliced beef, bone marrow, crispy bread	150	SWEET POTATO CEVICHE (V,GF) Smoked paprika, avocado, passion fruit & curry vinaigrette	55
SEA BASS CEVICHE (D,GF) Charred avocado, lemon, basil ice cream	95	BASKO PIZZETTE Bluefin tuna, puff pastry, tomato & ginger compote	110
SHRIMP CARPACCIO (GF) Red shrimps, umami Mediterranean dressing	95		

SALADS

NIÇOISE SALAD (GF) Seared tuna, baby gem, baby potatoes, dry tomato, Kalamata olives, quail egg, onion	75	CRAB SALAD (S) Broccolini, cucumber, mixed leaves, wasabi vinaigrette	125
BURRATA (D,V,GF) Wild mushrooms, artichoke hearts	95	ENDIVE SALAD (N,V,D,GF) Asparagus, sucrine, pistachios, pomegranate, piment d'Espelette, Xères vinaigrette	85

PASTA & RISOTTO

LANGOUSTINE RISOTTO (D,S,A,GF) Langoustine bisque, tomato sauce	195	SAFFRON SPAGHETTI (D,A) Cecina de León beef, Parmigiano Reggiano	85
SWINGING LINGUINI (D,V) Girolles, Parmigiano Reggiano cream	75	CHORIZO RISOTTO (D,A,GF) Lamb chorizo, smoky tomato sauce, smoked paprika	95
TRUFFLE LINGUINI (V,D) Fresh black truffle, Parmigiano Reggiano	140	CAMARONES SPAGHETTI (D,S,A) Red shrimps, langoustine bisque, cherry tomato sauce	110

FROM THE GRILL

TENDERLOIN 200gr (D,GF) Angus beef tenderloin, roasted celery purée	240	DUCK THIGH CONFIT (A,GF) Veal bacon, baby potatoes	145
ENTRECÔTE 300gr (GF) Angus beef entrecôte, glazed baby carrots	290	GRILLED OCTOPUS (N,S,GF) Brussel sprouts, romesco purée	195
LAMB CUTLETS (N,GF) Eggplant caviar, muhammara oil	220	HALF LOBSTER (D,S,N,GF) WHOLE LOBSTER (D,S,N,GF) Lemon butter	220 450
SMOKED BABY CHICKEN (A,GF) Roasted baby potatoes & garlic	95	GRILLED SHRIMPS (S,N,GF) Muhammara oil	155
PRIME TOMAHAWK 1.2kg (D,GF) Cherry tomato, peppercorn sauce & béarnaise sauce	750	CHARCOAL GRILLED SEA BASS 600gr (GF) Recommended for two guests grilled artichokes, caper sauce	195
BRAISED SHORT RIBS (D,GF) Roasted celery purée	195		

SIDES & SAUCES

BABY POTATOES (V,GF) 45	HAND-CUT FRIES (V,GF) 45	MOREL SAUCE (D,V,GF) 75
BROCCOLINI (V,GF) 45	BRUSSEL SPROUTS (V,GF) 45	PEPPERCORN SAUCE (D,V,GF) 45
POTATO PURÉE (D,V,GF) 45	GRILLED PEPPERS (V,GF) 45	BÉARNAISE SAUCE (D,V,GF) 45

BASKO RESTAURANT

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