





# B I B A FOOD HALL



## Meat

Chilled terrine of chicken and foie gras  
cider jelly with warm salad of  
watercress leaves 15.00

Korean B.B.Q.... shortribs, cucumber  
pickle 13.00

Fiochetti... lemon zested pasta with shavings  
of smoke peppered veal 14.50



Jaime's Summerfield veal chop with copper  
titan of fresh favas and morels cooked  
in montilla 31.00

Provençal baby lamb cooked over lemon  
wood served on handcut nouilles 27.00

Roasted breast of chicken, confited leg with  
mashed potato, oil of fruity olives  
and olives 21.00

Pork rump, anise and new garlic in covered  
pot with toasted jasmine rice cake 19.00

Generous salad of purslane, wild chickory,  
leaves on charcoaled duck steak with  
preserve of mission figs, walnut aioli 24.00

Skillet grilled sirloin and sobremarriga with  
crisp yuca and plantain fries 24.00



## Starch

Hot homemade Calabrese sausage on semolina  
pizza of sweet roast peppers 16.00

Ravioli of soft egg with crayfish butter 15.00

Asparagus parmesan crusted, cooked to order in  
skillet with gnocchi, "malfatis au fromage" 12.00



Smashed buttermilk spuds 3.50

Steamed small purple Maine potatoes—  
bits of bacon 4.00

Additional bread basket 3.50

## Legumina

Baked to order individual tart of double cream  
cheese with sweet peas, pea tendrils 10.50

The violet artichoke salad, shaved... with  
parmesan 9.00

Salad of roasted bread and robiola with  
arrugula 7.50

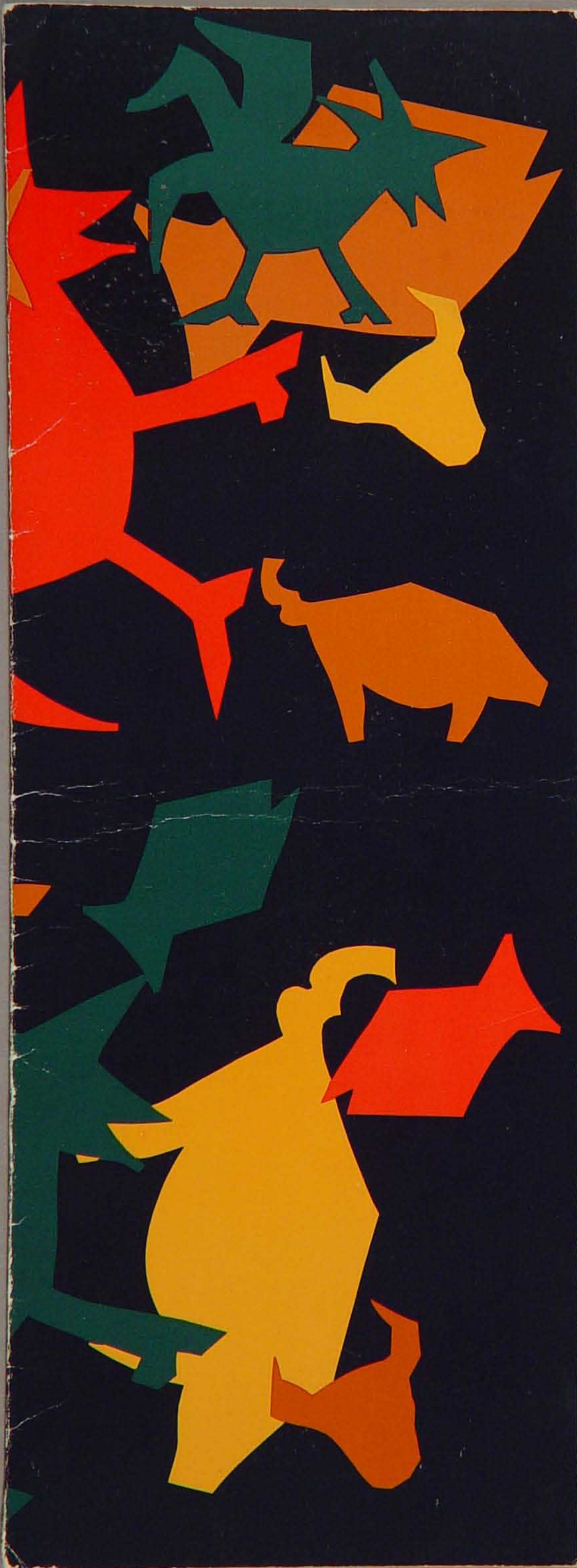


Caesared green beans 4.00

Eggplant fritters 3.50

Cigar and pipe smoking welcome in our downstairs bar  
We accept Visa, Mastercard, Discover, and Diners Club  
Tax and gratuity not included  
For parties larger than 7, a 17% gratuity will be added







## fish ...apps

Freshly Shucked Oyster  
Stew in Buttery Parsnip Broth  
with Garlic Toasts 15.

Tunisian Brik of #1 Tuna  
Puffed in a Traditional Warka  
Leaf... Minted Sweet  
Onion 16.

Warm Citrus Sliced  
Hamachi with Handrolled  
Eggplant Sushi 18.

**BIBA's own Lobster Pizza**  
22.

## main

Thick Cod, Skillet Roasted  
with Crush of Foie Gras... Spoon  
of Toasted Crab Fideos 31.

Salmon Steak with Truffle  
and Caviar Flecked Baked  
Potato 29.

Tandoori Jumbo Sea  
Scallops... *Green* Curried with  
*Green* Apple... *Green* Mango  
28.

24K Gold Whiskied Lobster  
in Pool of Sweetest Young  
Carrot 42.

## offal ...apps

Crisped Chicken Livers on  
Polenta "Toast" with Dash of Marsala Vinegar 13.

Blini Waffle with Braised Oxtail, Marrow and *Fresh* Horse  
Radish 16.

**"Scallops"** of Veal Kidney on Steamed Cabbage with  
Szechuan Braised Pork belly 27.

## Meat ...apps

Chilled Roquefort  
Vichyssoise with Walnut  
Toasts of Beef Sirloin  
Carpaccio 15.

Quail Spit Roasted over  
Maplewood on Grilled  
Radicchio Marscapone Risotto  
17.

Tangle of Wok Seared,  
Wafer Thin, Salt and  
Pepper Shortribs 18.

## main

Baby Duck Breasts with  
French Butter Pear and  
Pomegranate 32.

Honey and Spice Brined  
*Chicken* Roasted til Crisp...  
Tender and Sweet Malanga  
Root Fritters 28.

Double Rack of Pork with  
Precious Drops of Pistachio  
Oil... Crisp Strudel and  
Fresh Cherries in Eau de Vie 34.

Hot Baked and Curled Sardinian  
"Pizza" of Shaved Artichoke over  
Roasted Loin and Shank of Lamb  
37.

Sirlon Steak with Fresh Beet  
and Marrow Tapenade... Crisp  
Mushroom Palmiers 39.

## Starch ...apps

Semolina Pizza of  
Homemade Cotechino Sausage  
and Young Taleggio 19.

White Truffle Floured  
Gnocchi with Crumbled Candied  
Chestnut... Tart Lingonberries 17.

Wholewheat Bigoli Tossed  
with **Crisped Chicken** "Oysters"  
and Transparent Brussel Sprout  
Petals 15.

Popovers with Golden Syrup 6.  
Chantilly Mashed Potatoes 6.

## Legumind ...apps

Borscht for Clara and  
Vivien... with Delicate  
Cabbage and Mushroom  
Vareniki 14.

Arugula Salad with Fried  
Mozzarella and Vinegared  
Peppers 12.

Salted Lemon and Fennel  
Risotto with Corn Crisped  
Rings of Calamari 16.

**Salad of Raw Spinach**, Soft  
Avocado and Hot Chicharron 13.

Parmesan and Chili Crusted  
Cauliflower with Meyer Lemon  
Hollandaise 7.

Leaf Spinach and Braising  
Greens 6.

\*Consuming raw or undercooked  
Meats, Fish, Shellfish, Poultry or  
Eggs may increase your risk of  
Food borne illness





The image is a square artwork divided into four triangles by two diagonal lines that intersect at the center. The top triangle is orange, the bottom triangle is yellow, the left triangle is blue, and the right triangle is dark green. The word "BIBA" is written in a white, stylized, blocky font on the dark green triangle. The letters are bold and have a slightly irregular, hand-drawn appearance.

BIBA



## Sweets

Warm Pavlova with a Pallet of Sorbets  
10

Dark Silky Valhrona Chocolate Tart...  
Extravagant Crème Brulee Ice  
Cream 10

Caramelized Napoleon of Roasted  
Vanilla Pineapple and Coconut Cream..  
Various Tropical Fruit Sauces 10

Golden Tarte au Sucre... Devonshire  
Cream and Fresh Strawberries 10

White Coffee Flan with Black Crinkle  
Cookies 10

BIBA'S Boston Cream Pie 10

Coffee and Tea 2.75

Espresso 3.00

Cappuccino 3.75

## Port's etc. By the glass

### Port

Taylor Fladgate 10 Year Tawny 10.00  
1994 Croft LBV 13.00  
1994 Grahams LBV 12.00  
1985 Quinta do Noval 18.00  
Fonseca Bin 27 7.50  
Dow's 20 Year Tawny 18.00

### Sherry

Alvear Pedro Ximenez 7.50

### Madeira

Cossart Gordon 10 Year Bual 14.00

## Dessert Wines

1999 Bonny Doon Muscat *Vin de Glaciere*  
Santa Cruz, Ca. 10.00 375ml 40.00

1999 Andrew Quady Black Muscat *Elysium*  
Madera, Ca. 7.50

1999 Chiarlo Moscato d'Asti *Nivole*  
Piedmont, Italy 7.00 375ml 28.00

1997 Chateau Rieussec Sauternes  
Bordeaux, France 25.00 375ml 100.00

## Brandies etc.

Hine Rare and Delicate 10.00

Hine *Antique* 20.00

Hine Family Reserve 50.00

Remy Martin XO 28.00

Remy Martin *Extra* 70.00

Remy Martin *Louis XIII* 125.00

A. de Fussigny *Heritage* Lot 102 17.00

Martell XO 27.00

Kelt XO 29.00

Courvoisier XO 22.00

Hennessy XO 27.00

Hennessy *Paradis* 55.00

Janneau Selection Grand Armagnac 10.00

Danflou Poire Williams 10.00

Belle de Brillet Poire Williams 14.00

Jacopo Poli *Amoroso* Grappa 17.00

Nardini Aquavite Grappa *Reserva* 12.00

Busnel *Vieille Reserve* Calvados VSOP 13.00

Busnel Hors d'Age Calvados 12 Year 19.00

Daron Fine Calvados 10.00

Daron XO Reserve Calvados 18.00

Morin Hors d'Age Calvados 15 Year 14.00

Grand Marnier *Cent Cinquantenaire* 32.00





## Sweets

Spring maple sugar tart with Devonshire cream... a Biba classic 9.00

Almond milk custard with biscotti and crisp almond roca 8.00

Bread pudding with caramelized banana, toffee whipped cream 8.00

Warm vanilla turnover with double vanilla ice cream, tart plum sauce 8.00

Strawberry balsamic sorbet with chocolate pizzelle 6.00

Chocolate gateaux souffle,,, crisp PIGNOLE praline 9.00

Coffee buttercream dacquoise 7.00

Coffee & Tea 2.75

Espresso 3.00

Cappuccino 3.75

## Dessert Wines

Half Bottles

Veuve Clicquot, Demi Sec N.V. 29.00

Chateau Les Justices, Sauternes 1988 32.00

Chateau Rieussec, Sauternes 1986 40.00

Silvan Ridge, Early Muscat - Huxelrebe Ultra Late Harvest, Oregon 1992 29.00

Chateau Suduiraut, Sauternes 1988 39.00

## Ports, etc. by the Glass

Smith-Woodhouse L.B. 1981 9.00

Quinta do Infantado, Ruby N.V. 5.00

Sandeman, Vintage 1982 15.00

Churchill, Quinto do Agua Alta 10.00

Quinta do Noval, Vintage 1966 25.00

Sandeman "Imperial" 20 yr Tawny 15.00

## Brandies, etc.

Jepson Brandy 6.00

Metaxa 7 Star 6.00

Courvoisier VSOP 8.00

Hine Rare and Delicate 8.00

Remy VSOP 8.00

Martel Cordon Bleu 14.00

Hine Antique 15.00

Hennessey XO 15.00

Remy Martin XO 15.00

Martell XO 15.00

Germain - Robin Reserve 15.00

Fussigny Heritage 20.00

A.E. Dor, #7, 45 yrs. 37.00

Henessey Paradis 45.00

Hine Founder's Reserve 50.00

Remy Louis XIII 75.00

Laberdolive, Dom. de Jaurrey, Bas Armagnac 1946 60.00

J.P. Serres Bas Armagnac 1975 25.00

Calvados Hors d'Age, Morin 10.00

Framboise, St. George 6.00

Poire William, Trimbach 8.00

Grand Marnier, Centcinquantaire 25.00

Jacopo Poli Grappas 15.00

Nardini, Grappa Riserva, Bassano 7.50



## WINE LIST

### Reds

Redhawk Vineyard, Pinot Noir, Oregon 1991 27.00  
 Garaudet, Montheilie 1989 40.00  
 La Crema, Pinot Noir Reserve, California 1992 32.00  
 Fetzer, Pinot Noir, Barrel Select, Mendocino 1991 28.00  
 Etude, Pinot Noir, Napa 1991 42.00  
 D. Rion, Cote de Nuits Villages 1988 32.00  
 A. Guyon, Savigny les Beaune 1990 38.00  
 Whitcraft, Pinot Noir, "Bien Nacido", Santa Barbara 1991 67.00  
 L. Jadot Beaune Greves 1990 58.00  
 Au Bon Climat, Pinot Noir, "Bauge Au Dessus", St. Maria 1991 48.00  
 Dom G. Roumier, Chambolle Musigny 1989 72.00  
 Dom. J. Grivot, Vosne-Romanee 1<sup>er</sup> Cru, "Les Beaumonts", 1989 89.00  
 Dom. Prieure Roch, Vosne Romanee, "Les Hautes Maizieres" 1989 96.00  
 Mongeard-Mugneret, Clos de Vougeot 1986 98.00  
 Terra Rosa, Cabernet Sauvignon, Sonoma 1991 21.00  
 Gran Caus, Cabernet Sauvignon, Penedes 1988 25.00  
 Chateau Birot, Cotes de Bordeaux 1990 26.00  
 Clos du Bois, Marlstone, Alexander Valley 1990 42.00  
 Silverado, Cabernet Sauvignon, Ltd. Reserve, Napa 1990 72.00  
 Shafer Cabernet Sauvignon, "S.L.D." Napa 1990 42.00  
 Livingston, Cabernet Sauvignon, "Moffett", Napa 1989 48.00  
 Bodegas Magana, Eventum, Navarra 1990 28.00  
 Blackwood Canyon, Merlot, Columbia, Unfiltered 1988 48.00  
 Arrowood, Merlot, Sonoma 1990 60.00  
 Clos du Val, Merlot, "SLD", Napa 1991 37.00  
 Lolonis, Zinfandel, Mendocino 1991 21.00  
 Sky, Zinfandel, Napa 1991 32.00  
 Hidden Cellars, Zinfandel, Mendocino 1991 25.00  
 Rosenblum, Zinfandel Reserve, "George Hendry" Sonoma 1991 36.00  
 Storybook, Zinfandel Reserve, Napa 1989 42.00  
 Louis Tete, Chiroubles "Melinand" 1992 24.00  
 Coudert, Fleurie "Clos de la Roilette" 1992 27.00  
 Graillet, Crozes Hermitage 1991 27.00  
 McDowell, Syrah, Mendocino 1990 32.00  
 Lionnet Cornas 1988 48.00  
 Mont Olivet, Chateaufort de Pape, Cuvee Papet 1990 55.00  
 Banti, Morellino de Scansano Riserva 1989 19.00  
 Einaudi, Dolcetto, Piemonte 1990 28.00  
 Masi, Valpolicella, "Toar" 1990 38.00  
 Produttori del Barbaresco, "Pora Riserva" 1988 55.00  
 Monte Volpe, Sangiovese, Mendocino 1992 29.00  
 San Felice, Vigorello, Tuscany 1987 45.00  
 Poggio Antico, Brunello 1988 53.00  
 Marques de Caceres, Rioja Crianza 1990 22.00

### Whites

Verget, St. Veran 1992 24.00  
 Cambria, Chardonnay, "Katherine's", St. Maria 1992 26.00  
 Bernardus, Chardonnay, California 1991 26.00  
 Albet i Noya, Chardonnay, Penedes 1991 26.00  
 Sakonnet, Chardonnay, E.B., Little Compton 1991 31.00  
 Sonoma Cutrer, "Cutrer", Russian River 1991 36.00  
 Salmon Creek, Chardonnay "Bad Dog Ranch" Carneros 1992 33.00  
 Chalone, Chardonnay, "Gavilan," Monterey 1992 29.00  
 White Rock, Chardonnay, Napa 1991 38.00  
 Kalin, Chardonnay, Cuvee CH, Sonoma 1990 44.00  
 Trefethen, Chardonnay, Library Res. Napa 1987 59.00  
 P. Javillier, Meursault, "Tillet" 1992 62.00  
 Vocoret, Chablis Grand Cru, "Blanchot" 1988 57.00  
 Dr. Ferret, Pouilly Fuisse, "Les Pelloux" 1989 68.00  
 M. Niellon, Chassagne Montrachet, 1<sup>er</sup> cru "Les Champgans" 1991 66.00  
 Dom. Leflaive, Puligny Montrachet 1991 85.00  
 Steltzner, Sauvignon Blanc, Napa 1992 20.00  
 Rochioli, Sauvignon Blanc, Sonoma 1992 26.00  
 Mulderbosch, Sauvignon Blanc, S.A. 1993 27.00  
 Volpe Passini, Sauvignon Blanc, "Zuc di Volpe" 1991 35.00  
 Cakebread, Sauvignon Blanc Napa 1992 28.00  
 Cotat, Sancerre, "Col de Beaujeu" 1992 37.00  
 Honig, Sauvignon Blanc, Napa 1992 19.00  
 Shafer Vineyards, Muller Thurgau, Willamette 1992 22.00  
 Trimbach Riesling, "Frederick Emile" 1989 37.00  
 Rene Schmidt, Riesling "Schoenberg", grand cru 1990 31.00  
 di Lenardo, Pinot Grigio "Vigne dai Vieris" Grave del Friuli 1992 20.00  
 Kuentz Bas, Tokay Pinot Gris Reserve Personelle, Alsace 1991 34.00  
 Cooper Mountain, Pinot Gris, Willamette 1992 27.00  
 Champalou, Vouvray, "Fondraux" 1992 26.00  
 Dom. de Coussergues, Baronnie de Coussergues, Languedoc 1992 18.00  
 Carmenet, Colombard, Napa 1991 20.00  
 Rancho Sisquoc, Franken Riesling, St. Maria 1991 18.00  
 Domaine des Aspes, Viognier, Languedoc 1992 26.00  
 Cameron, Pinot Blanc, Oregon 1992 24.00  
 Steele, Pinot Blanc, "Dupratt" 1992 28.00  
 Maison Brun, Pinot Blanc, Alsace 1991 20.00  
 Lazy Creek, Gewurztraminer, Mendocino 1992 24.00  
 Pio Cesare, Cortese di Gavi, Piedmont 1992 39.00

### Sparklings

Scharffenberger, Blanc de Blanc, Mendocino 1988 33.00  
 Iron Horse Brut L/D, Sonoma 1987 49.00  
 Montreaux, Brut, Napa 1987 32.00  
 Moet et Chandon, Brut, Epernay 1988 75.00  
 Billecart Salmon, Rose, N.V. 87.00  
 Veuve Clicquot, Yellow Label, Brut N.V. 62.00  
 Magnum 120.00  
 Veuve Clicquot, Le Grande Dame, 1985 125.00  
 Moet, Dom Perignon 1985 145.00  
 Roederer, Cristal 1988 185.00  
 Perrier-Jouet, Fleur de Champagne, Epernay 1988 125.00

### Wines by the Glass

Veuve Clicquot, Brut N.V. 11.50  
 Montreaux, Brut, Napa 1987 6.50  
 Chalone, Chardonnay, "Gavilan," Monterey 1992 6.25  
 Rochioli, Sauvignon Blanc, Sonoma 1992 5.25  
 Domaine des Aspes, Viognier, Languedoc 1992 5.25  
 Shafer Vineyards, Muller Thurgau, Willamette 1992 4.50  
 La Crema, Pinot Noir Reserve, California 1992 6.50  
 Chateau Birot, Cotes de Bordeaux 1990 5.25  
 Hidden Cellars, Zinfandel, Mendocino 1991 5.00  
 Marques de Caceres, Crianza, Rioja 1990 4.75

### Sherries by the Glass

Light Fino, Jarana 3.50  
 Dos Cortados, Rosario Farfante 4.50  
 Very Rare Oloroso, Emperatriz Eugenia 8.00  
 East India, Rare Solera 7.00  
 Alvear, Pedro Ximenez, Solera Abuelo Diego #27 5.00