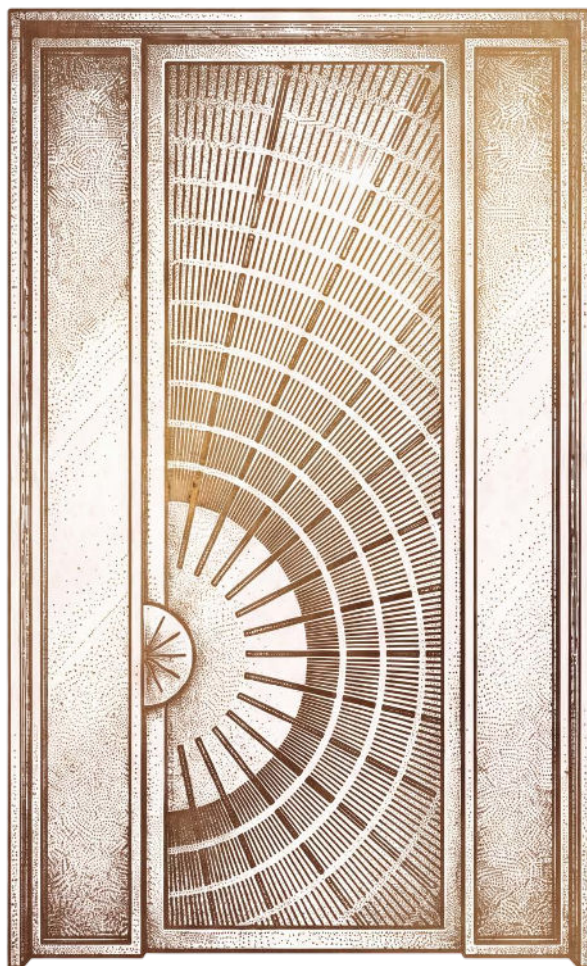




Every Day

Live DJ (9 pm - late)

Every Sunday

Sunday Roast (1 pm - 6 pm)

Monday to Saturday

Sunset Drinks (5 pm - 8 pm)

FROM LONDON
to Dubai

FOOD MENU



TO START WITH

CAVIAR PANCAKE (F)(E)(G)(D)

Blini Pancakes, Grated Bottarga, Mayonnaise, Chives
88

EDAMAME

Salted or Smoked Spicy
35

LAMB FLATBREAD (G)(D)

Slow-braised Lamb, Smoked Aubergine Purée, Whipped
Goat's Cheese Mousse, Crispy Potato Lace
88

BANC SQUID (SF)(E)(G)(D)

Coated Squid, Tartare Sauce, Lime,
Red Radish, Curry Leaves
68

CHARGRILLED LAMB KEBAB (G)(N)

Red Onion Salad, Sumac & Red Pepper Emulsion
71

TENDERLOIN BEEF SKEWERS (SE)

Togarashi, Chilli Oil, Herbs, Chives
82

JUMBO PRAWN (3 PCS) (D)(SF)(G)

Spicy Gochujang, Mixed Cress Salad
98

CAVIAR PLATTER 50g (E)(G)(F)(SO)(D)

Blini Pancakes, Cured Egg, Chives, Pickled Onion
620

BONE MARROW (G)

Mixed Herbs, Sourdough Bread, Confit Garlic
88

K-POP CHICKEN (SO)(G)(SE)

Sticky Gochujang Sauce, Chives, Sesame Seeds
68

MIXED DIP TRIO (SO)(SE)(D)(G)(V)

Chargrilled Eggplant with Smoked
Soy Glaze Caramelised Onion with Chilli Garlic,
Red Pepper Hummus with Pickled Peppers
78

GRILLED OCTOPUS (F)

Jerusalem Artichoke Purée, Marinated Tomato and
Capsicum, Herbs Vinaigrette
98

TIGER PRAWN (SF)(G)(D)

Chili Garlic Butter, Sourdough Bread
107

SPICY PRAWN TEMPURA (D)(SF)(G)(S)

Spicy Mayo, Ume Furikake, Chives
82

RAW BAR

JAPANESE YELLOWFIN TUNA CARPACCIO (F)(D)(SO)(G)

Truffle Cream, Truffle Ponzu
98

HOKKAIDO SCALLOP (SF)(SO)(G)

Truffle Yuzu Dressing, Jalapeno, Japanese Seasoning
91

MANGO AND PASSIONFRUIT JAPANESE TUNA CEVICHE (F)(S)(G)

Ponzu-cured Yellowfin Tuna, Mango and Passion Fruit Leche De Tigre, Fresh Mango,
Ponzu Pearls, Coriander Cress
125

SIGNATURE BEEF TARTARE (D)(F)

Caviar, Truffle Cream, Tempura Shisho Leaves
118

WAGYU BEEF CARPACCIO (E)(G)(SO)(SE)

Black Garlic Aioli, Wafu Sauce, Mizuna, Spicy Crackers
152

SALADS

BANC SALAD (D)(G)

Heritage Tomatoes, Rainbow Cherry Tomatoes, Cucumber, Red
Onion, Green Capsicum, Kalamata Olives, Capers, Whipped
Goat's Cheese Mousse, Carob Crumble, Fresh Herbs,
Calamansi Vinaigrette.
98

BURRATA (N)(V)(D)(G)

Black Fig, Walnuts, Tomato, Olive Oil,
Basil Pesto & Sourdough Bread
107

KING CRAB SALAD (SF)(SO)(SE)(G)

Mizuna, Salmon Roe, Sesame Dressing, Lime, Crispy Onion
135

ASIAN STRING SALAD (SE)(N)

Papaya, Mango, Bean Sprouts, Carrot, Cucumber, Chilli Sesame
Dressing, Peanuts
62

MISO PURSLANE (SO)(V)(VE)

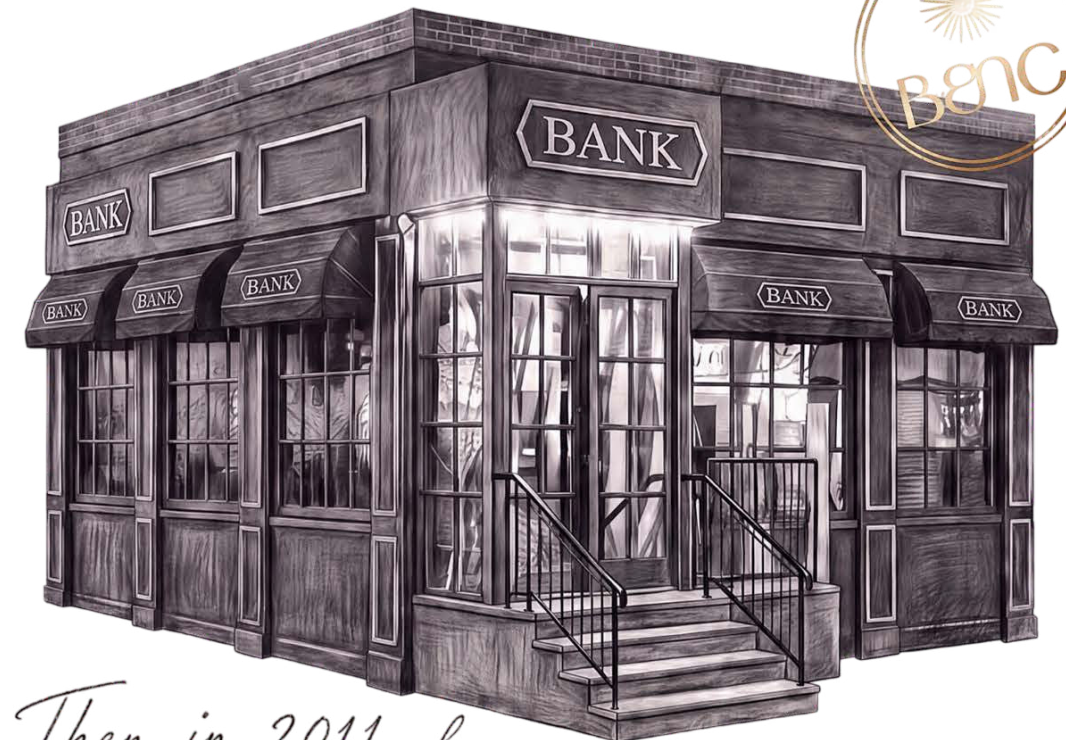
Miso-Yuzu Dressing, Avocado, Miso Powder
71



Where it all began.

*A corner in London
once a Barclays bank,
until it closed its doors
in 2000.*

*For eleven years it stood empty;
inside, rows of old bottles gathered
dust in the dark.*



*Then in 2011, from that
forgotten bank, BANC was born.*

*And from these bricks,
a journey began...*



MAINS

LAMBCHOPS (4 PCS) (D)
Mixed Herbs, French Beans, Lemon & Chilli Butter Sauce
178

CONFIT BABY CHICKEN (D)(M)
Silky Sweet Potato Purée, Shiitake and Button Mushrooms,
Chicken Jus with Green Apple and Wholegrain Mustard
161

SLOW COOKED WAGYU SHORT RIB (D)
Cauliflower Puree, Crispy Onion, Demi-Glace
143

WAGYU BURGER (G)(D)
Wagyu Patty, Lacto-Fermented Cucumber,
Cheddar Cheese - French Fries, Japanese Mayo
134

BABY LAMB RIBS (D)(SE)(G)
Sweet & Spicy Sauce, Coleslaw
98

SLOW COOKED LAMB SHOULDER (D)(SE)
Smashed Eggplant, Crispy Potato, Lamb Jus, Sweet & Spicy
125

BBQ MELT CHICKENBURGER (G)(D)
Coleslaw, Lettuce, Tomato, Japanese Mayo & French Fries
92

WHOLE WILD SEABASS (1KG) (G)(D)(F)
Mashed Potato, Salicornia Salad, Lemon Butter Sauce
341

GRILLED SALMON (SO)(D)(F)
Mashed Potato, Asparagus Salad, Garlic Pil-Pil Sauce
161

SEA BREAM (450G) (F)(D)(G)
Olive Tapenade, Mashed Potato, Lemon Butter Sauce
198

HOMEMADE PASTA

LOBSTER ORZO (D)(G)(SF)
Orzo Slowly Cooked in Aromatic Lobster Bisque,
Butter-Poached Lobster, Fresh Herbs
233

TOMATO MAFALDINE (G)(D)(V)
Sun-Dried Tomatoes, Pepperoncini Chilli, Parmigiano Reggiano
88

TRUFFLE RIGATONI (D)(N)(G)
Truffle Sauce, Walnut
143

PESTO FUSILLI (G)(D)(V)(N)
Homemade Pistachio Pesto, Parmigiano Reggiano
116

STEAKS

WAGYU FILLET MIGNON (200G) (D)
Mashed Potato
341

WAGYU STRIPLOIN (300G)
Yuzu Kosho
332

WAGYU RIB-EYE (300G)
332

WAGYU TOMAHAWK (1.3 KG) (G)(D)
Chimichurri, Asparagus, Mac & Cheese, French Fries
1388

A5 HOKKAIDO WAGYU STRIPLOIN (250G)
Chargrilled Asparagus, French Fries
868

Sauce Choices:
Peppercorn (D) | Demi-Glace (D)

SIDES

CREAMY MAC & CHEESE (D)(G)
with Parmigiano Reggiano
44

MASHED POTATO (D)
44

COLESLAW (D)
44

GRILLED ASPARAGUS
Sea Salt
44

HAND CUT FRIES (D)
Parmigiano Reggiano, Parsley
44

GRILLED BROCCOLINI
Raspberry Vinegar Dressing, Chilli, Ginger
44



... and the journey led here.

In 2025, that same spirit
crossed continents and
found a new home in Dubai.



The old bank's soul, reborn beneath
desert skies — bolder, brighter,
yet faithful to where it all began.

From London to Dubai,
the story continues.

All menu prices are in AED Inclusive of 10% Service Charge. Exclusive of 7% Municipality Fees and 5% VAT

(F) Fish (D) Dairy (N) Nuts (G) Gluten (SO) Soya (SF) Shellfish (SE) Sesame (V) Vegetarian (VE) Vegan (E) Eggs (M) Mustard



BANC

