



Rasium

MEDITERRANEAN FUSION

RESERVED

Basium

MEDITERRANEAN FUSION

Nestled in the heart of Dubai Marina, Basium brings the vibrant spirit of the Mediterranean to life with a unique fusion of tradition and modernity. Our carefully curated menu features fresh, organic ingredients, offering dishes that are as wholesome as they are flavorful. From hand-stretched pizzas crafted in our special oven to our in-house artisanal Stiria Gelato, every bite is a celebration of quality and care.



With its cozy ambiance and breathtaking terrace views of the marina canal, Basium is a sanctuary for those seeking a relaxed yet unforgettable dining experience. Whether you're here for a casual meal with loved ones, a business lunch, or a romantic evening, Basium promises moments of warmth, connection, and satisfaction.



Basium

MEDITERRANEAN FUSION

At Basium, we believe that good food isn't just about taste — it's about creating an experience that makes you feel good. From our open kitchen showcasing the artistry of our chefs to our warm service and inviting atmosphere, Basium is where you come to savor life's simple pleasures.



BREAKFAST



AVOCADO TOAST



SALMON EGGS
BENEDICT



VEAL HAM EGGS
BENEDICT



BREAKFAST

Eggs - Three eggs, plain or with cheese, vegetables, bacon, or bresaola.
Served with homemade bread.

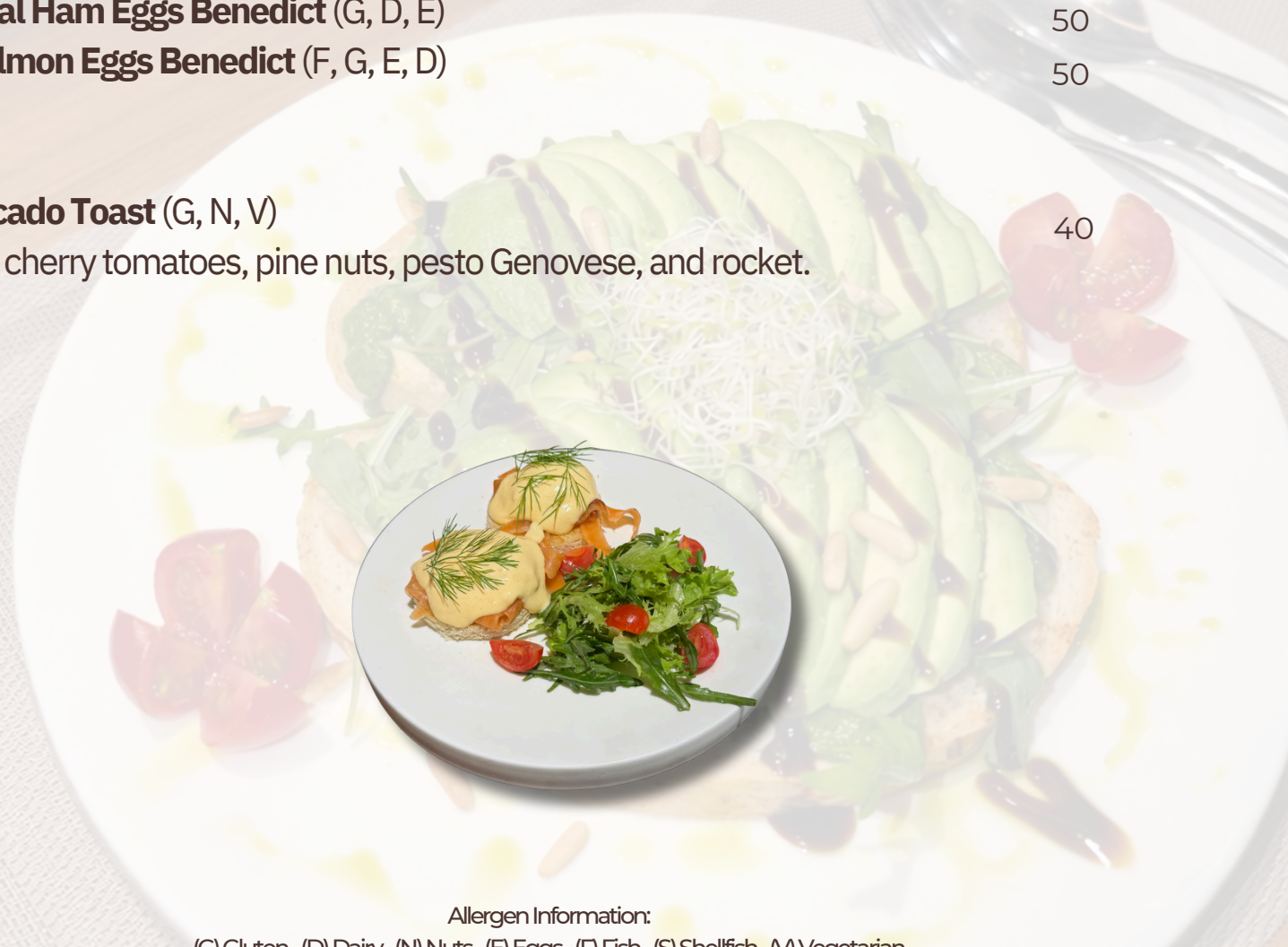
Omelette (D, E)	35
Scrambled Eggs (E, D)	35
Sunny Side Up (E)	35

Eggs Benedict - Served with two perfectly poached eggs

Veal Ham Eggs Benedict (G, D, E)	50
Salmon Eggs Benedict (F, G, E, D)	50

Avocado Toast (G, N, V)	40
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With cherry tomatoes, pine nuts, pesto Genovese, and rocket.



Allergen Information:

(G) Gluten • (D) Dairy • (N) Nuts • (E) Eggs • (F) Fish • (S) Shellfish • (M) Vegetarian

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STARTERS



FRIED CALAMARI



GRILLED HALLOUMI



STARTERS

Fish Pâté (F)

Creamy fish pâté served with toasted bread.

70

Grilled Halloumi (D, N)

Golden halloumi cheese, rocket leaves and ham.

65

Fried Calamari (M, G)

Crispy fried calamari rings served with lemon and fries.

85

Smoked Sardines (F)

Smoked sardines served with olive oil, lemon, sumac and cherry tomato.

98

Beef Carpaccio (D, N)

Thinly sliced raw beef with parmesan, rocket and olive oil and horse radish cream.

98



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RESTAURANT BASHU
MEDITERRANEAN FUSION

SALADS



OCTOPUS SALAD



CAPRESE SALAD



CHICKEN CAESAR

SALADS

Cabbage Salad

Fresh shredded cabbage with light vinegar dressing.

20

Fermented Cabbage

Traditional fermented cabbage served as a refreshing salad.

25

Tomato Salad

Fresh tomatoes with olive oil and salt.

40

Chicken Caesar (G, D, E, F)

Grilled chicken breast, romaine lettuce, parmesan, croutons and Caesar dressing.

45

Greek Salad (D, V)

Tomatoes, cucumbers, olives, red onion and feta cheese with olive oil, capsicum tricolour and oregano.

50

Avocado Tomato Duo

Fresh tomatoes and avocado with olive oil and salt.

60

Burrata Salad (D, N)

Creamy burrata cheese with fresh tomatoes, basil, extra virgin olive oil, pesto and pistaccio.

78

Caprese Salad (D, N)

Fresh mozzarella, ripe tomatoes, basil, pesto, pine nuts and olive oil.

78

Tuna Salad (F, N)

Confit tuna served on fresh salad leaves with tomatoes, asparagus, boiled egg, almond leaf and house dressing.

78

Gamberi Salad (G, S, N)

Mixed greens with sautéed shrimps, cherry tomatoes, citrus dressing and pine nuts.

98

Octopus Salad (M)

Marinated octopus with Taggiasca olives, cherry tomato, capers, rocket leaf, olive oil and lemon.

98

Beef Salad (D, N)

Tender beef slices with mixed salad greens, artichokes, pine nuts, Grana Padano and balsamic dressing.

108

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SOUPS

POMODORO
SOUP



FISH SOUP



PUMPKIN
SOUP



SOUPS

Our soups are prepared fresh daily, using carefully selected ingredients and traditional cooking methods.

Minestrone Soup (V) 30

Classic Italian vegetable soup with seasonal vegetables.

Beef Soup 45

Home-made soup with beef meat, carrot, celery and parsley.

Fish Soup (F) 55

Fish soup with vongole, sea bass and crab meat.

SOUP OF THE DAY

Lentil Soup (V) - Monday & Tuesday 35

Traditional lentil soup, slowly cooked in Italian style.

Pumpkin Soup (V) - Wednesday & Thursday 30

Creamy pumpkin soup, delicately seasoned and prepared in traditional style.

30

Pomodoro Soup (G, V) - Friday, Saturday & Sunday

Classic tomato soup with garlic, herbs, fresh basil, and a hint of chilli.

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MAIN DISH



GRILLED OCTOPUS



CHICKEN DRUMSTICKS



RIBEYE STEAK



MAIN DISH

Chicken Drumstick (D)	88
Served on caramelized onion and mushrooms, accompanied by baked potatoes and grilled vegetables.	
Branzino alla Grilla (F, D)	98
Grilled sea bass served with Dalmatian-style pak choi, celery purée, cherry tomatoes.	
Salmon Steak (F)	98
Salmon steak served with sautéed broccoli, cauliflower and sautéed zucchini with garlic.	
Tuna Steak (F, D)	118
Grilled and served with celery purée, zucchini and potato.	
Grilled Mediterranean Octopus (F, D)	138
Mediterranean octopus served with celery purée, grilled potato and vegetables, and cherry tomatoes.	
Beef File (D)	178
Beef tenderloin served with baked potato, grilled vegetables and green pepper demiglace.	
Ribeye Steak (D)	199
Juicy ribeye steak served with potato and grilled vegetables.	
Tagliata di Manzo (D)	208
Australian wagyu striploin served with potato and grilled vegetables.	

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OUR PIZZA PHILOSOPHY

At the heart of our pizza-making philosophy is quality. We use carefully selected flour and traditional techniques to create dough that is light, flavorful, and easy to digest.

Our dough is prepared with a small amount of natural yeast and left to ferment slowly under controlled conditions for up to 72 hours. This extended fermentation enhances texture, aroma, and taste, resulting in a crisp yet airy crust.

Every pizza is baked to highlight the natural flavors of premium ingredients, combining Mediterranean inspiration with modern culinary craftsmanship.

The result is a balanced, refined pizza experience — simple, authentic, and unforgettable.



BURRATA PIZZA

PIZZA

Margherita (G, D, V)

San Marzano tomatoes, fior di latte, fresh basil, olive oil, and Pecorino Romano.

78

Marinara Classic (G, F)

San Marzano tomatoes, olives, fried capers, oregano, confit garlic, and anchovies.

78

Vegetariana (G, D, V)

San Marzano tomatoes, fior di latte, grilled mixed vegetables (capsicum, mushrooms, zucchini, onion).

78

Tonno (G, D, F)

Fior di latte, tuna, caramelized onion, black pepper, olive oil, anchovies, spring onion, and Pecorino Romano.

78

Melanzana (G, D, V)

San Marzano tomatoes, fior di latte, roasted eggplant, and Genovese pesto.

78

Salmone (G, D, F)

Cream base, salmon, fior di latte, dill, spring onion, cherry tomatoes, and Pecorino Romano.

85

Quattro Formaggi (G, D)

Cream base, fior di latte, Pecorino Romano, gorgonzola, and smoked mozzarella.

85



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PIZZA



CAPRICCIOSA



BURRATA PIZZA



TARTUFO

PIZZA

Capricciosa (G, D)

San Marzano tomatoes, fior di latte, veal ham, mushrooms, artichokes, and oregano.

88

Pepperoni (G, D)

San Marzano tomatoes, fior di latte, spicy spianata, fresh basil, and oregano.

88

Frutti di Mare (G, F, S)

San Marzano tomatoes, calamari, shrimp, salty anchovies, smoked mussels, spring onion, and cherry tomatoes.

92

Bresaola (G, D)

San Marzano tomatoes, buffalo mozzarella, beef bresaola, rocket leaves, cherry tomatoes, Parmigiano, chilli flakes, and olive oil.

98

Burrata (G, D, V)

San Marzano tomatoes, creamy burrata, rocket leaves, cherry tomatoes, basil, and olive oil.

98

Doppia Margherita (G, D, V)

San Marzano tomatoes, fior di latte, buffalo mozzarella, oregano, fresh basil, olive oil, and Pecorino Romano.

98

Tartufo (G, D)

Fior di latte, truffle cream, mushrooms, Pecorino Romano.

111



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BURGERS & SANDWICHES



CHEESEBURGER



CAPRESE



BBQ BURGER

BURGERS & SANDWICHES

BURGERS — served with fries or potato wedges

Cheeseburger (G, D, E)

Classic beef burger with cheddar cheese, fresh lettuce, onion and tomato, served in a potato bun.

75

BBQ Burger (G, D, E, M)

Grilled beef patty with BBQ sauce, melted cheese and caramelised onions, beef bacon and potato bun.

80

Truffle Burger (G, D, E)

Juicy beef patty, melted cheese, button mushrooms, caramelised onions, and creamy truffle sauce, served in a potato bun.

85

SANDWICHES

Caprese Sandwich (G, D, V)

Fresh mozzarella, tomatoes, basil and extra virgin olive oil, pesto and cream cheese served in artisan bread.

60

Bresaola Sandwich (G, D)

Air-dried beef bresaola with arugula, parmesan and olive oil, pesto and cream cheese served in artisan bread.

65

Philly Cheesesteak (G, D)

Thinly sliced beef sautéed with onions and melted cheese, cream cheese, mustard and horse radish served in artisan bread.

70

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RISOTTO

MUSHROOM
RISOTTO



RISOTTO WITH
GAMBERI & CRAB
MEAT



RISOTTO
NERO



RISOTTO

All risottos are prepared using high-quality Riserva San Massimo rice and each risotto is cooked fresh to order.

Minimum preparation time is 25 minutes.

A minimum order of two portions is required.

Vegetarian Risotto (V)

Riserva San Massimo rice, seasonal vegetables, delicately sautéed and cooked in traditional Italian style.

68

Risotto with Mushrooms (D, V)

Riserva San Massimo rice, sautéed mixed mushrooms, cooked in traditional Italian style.

78

Risotto Nero (F)

Riserva San Massimo rice, cuttlefish stew with ink, cooked in traditional Italian style.

88

Risotto with Gamberi and Crab Meat (F, S)

Riserva San Massimo rice, sautéed gamberi and local crab meat, cooked in traditional Italian style.

98

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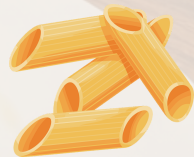
PASTA



BOLOGNESE

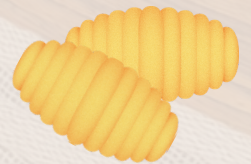


QUATTRO FORMAGGI



PENNE

GNOCCHI



LINGUINI

CAVATELLI



PASTA

Our pasta dishes are prepared with premium Italian pasta and carefully selected ingredients, allowing you to create your perfect combination of pasta and sauce.

Pasta selection:

Linguini • Penne • Gnocchi • Cavatelli

Sauce selection:

Pomodoro (G)

Classic tomato sauce with a mild sweetness and fresh aroma.

58

Arrabbiata (G)

Spicy tomato sauce with chili, bold and full of character.

58

Pesto (G, D, N)

Fresh basil pesto with olive oil and garlic.

58

Alfredo (G, D)

Smooth and creamy sauce made with butter and cheese.

65

Quattro Formaggi (G, D)

Creamy blend of four cheeses, intense and perfectly balanced.

75

Bolognese (G, D)

Rich, slow-cooked meat sauce with deep, comforting flavor.

75

Frutti di Mare (G, S)

Light Mediterranean seafood sauce with fresh, delicate notes.

88

LASAGNA

Lasagna classic (G, D, N, E)

Homemade pasta with beef, béchamel, fior di latte, basil and pecorino.

75

Parmigiana Melanzane (D)

Baked eggplant with tomato sauce, mozzarella, parmesan and basil.

70

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SIDE DISH



GRILLED
VEGETABLES



MASHED
POTATO



STEAMED
VEGETABLES

SIDE DISH

Carefully selected sides to perfectly complement every main dish.

From creamy mashed potatoes to crispy fries, golden potato wedges, and fresh seasonal vegetables prepared grilled or steamed — simple, flavorful, and made to elevate your meal.

French Fries

Crispy golden fries, lightly salted and perfectly fried.

20

Potato Wedges

Thick-cut potato wedges, seasoned and baked until golden and tender inside.

25

Mashed Potato (D)

Smooth and creamy mashed potatoes, finished with butter and a touch of dairy richness.

30

Grilled Vegetables

Potato, mushrooms, capsicum, zucchini, cherry tomatoes, broccoli, cauliflower and asparagus grilled to perfection, lightly seasoned.

35

Steam Vegetables

Zucchini, broccoli, cauliflower and asparagus gently steamed to preserve their natural taste and nutrients.

35

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KIDS MENU



PENNE POMODORO
PASTA



VESUVIO PIZZA



CHICKEN FINGERS

KIDS MENU

Our Kids Menu is thoughtfully created for little ones, featuring tasty, simple, and kid-friendly meals they love. The perfect choice for a fun, relaxed, and happy family dining experience.

Penne Pomodoro Pasta (G, E)

Monograno Felicetti penne pasta tossed in a classic tomato sauce, finished with fresh basil.

58

Chicken Fingers (G, E,)

Crispy chicken breast coated in panko breadcrumbs, served with fries on the side.

65

Margherita Pizza (G, D)

Classic pizza with tomato sauce and melted mozzarella cheese.

48

Vesovio Pizza (G, D)

San Marzano, fior di latte and veal ham.

54

Nutella Pizza (G, N)

Nuttela, sprinkle and pistachios.

58

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DESSERTS



PISTACHIO CRÈME
BRÛLÉE



PANNA COTTA



TIRAMISU

DESSERTS

Tiramisu (G, D, E)

38

Classic Italian dessert with delicate layers of mascarpone cream and espresso-soaked sponge.

Panna Cotta (D)

38

Silky vanilla panna cotta served with forest fruits.

Basque Cheesecake (G, D, E)

38

Rich and creamy Basque-style cheesecake, served with wild berries and strawberry purée.

Carrot Cake (G, E, D, N)

38

Moist spiced carrot cake with walnuts, topped with smooth cream cheese frosting.

Chocolate Mousse (E, D)

38

Rich dark chocolate mousse made with eggs, sugar, and fresh cream.

Pistachio Crème Brûlée (G, E, D, N)

38

Silky baked cream infused with pistachio paste and white chocolate, finished with a caramelized sugar crust.



CHOCOLATE MOUSSE

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Basium
MEDITERRANEAN FUSION

&

Stiria
gelato

Our signature ice cream, crafted from 100% natural ingredients with no artificial colours or flavour enhancers. Made under the guidance of an Italian gelato master using premium ingredients such as Sicilian pistachios, Valrhona chocolate, fresh milk and cream, camel milk, dates, Manuka honey, and Lavazza Tierra coffee. Smooth, refined, and perfectly balanced in flavour.

Each batch of Stiria Gelato is carefully prepared to achieve a perfectly smooth texture, using natural carob seed flour as a gentle stabilizer. From classic flavours to refined combinations, our gelato offers a pure, authentic taste experience — crafted with care, quality, and attention to detail.

ICE CREAM

Vanilla with Camel Milk (D, V)

Valrhona Chocolate and Apricot Orange Cream (D, V)

Hazelnut and Dulce de Leche (D, N, V)

Roasted Arabic Pistachio (D, N, V)

Strawberry (V)

Mango + Passion Fruit (V)

Avocado (V)

Coconut (V)

Nutella (N)



One scoop	18
Two scoops	28
Three scoops	36
Four scoops	44

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RESERVED

SOFT DRINKS & WATER



Aqua Viva

Natural mineral water, perfectly balanced and refreshing.
Ideal for everyday hydration and pairing with any meal.

Prince Milos

Premium natural mineral water with a long tradition of quality.
Rich in minerals, naturally refreshing, and widely recognized for its purity.



SOFT DRINKS & WATER



Coca Cola	18	18	Aqua Viva Still 0.33l
Coca Cola Zero	18	26	Aqua Viva Still 0.75l
Fanta	18	18	Prince Sparkle 0.33l
Sprite	18	26	Prince Milos Sparkle 0.75l
Ginger Ale	18		
Red Bull	28		



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MOCKTAILS



PINK LEMONADE



PASSION FRUIT MOJITO



LEMON MINT



BLOODY MARY



MOCKTAILS



Classic Mojito 28

Fresh mint, lime, and sparkling soda.

Passion Fruit Mojito 28

Mint, lime, and tropical passion fruit.

Strawberry Mojito 28

Fresh mint, lime, and ripe strawberries.

Lemon Mint 28

Lemon juice, fresh mint, and sugar syrup.

Organic Maniac 28

Orange juice, passion fruit, and mango.

Sunshine 28

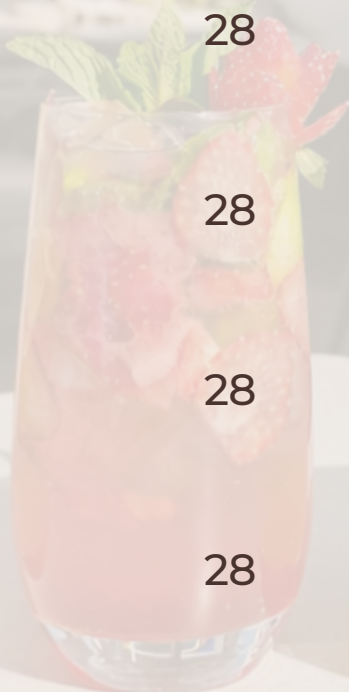
Orange, carrot, and pineapple juice.



STRAWBERRY MOJITO



PINA COLADA



28

28

28

28



Refreshing elderflower drink infused with aromatic lemongrass.



Bloody Mary

Classic tomato cocktail with spices and a savory kick.

Piña Colada

Creamy blend of pineapple and coconut.

Lemongrass Lagoon

Mint to Be

Refreshing mint and apple syrup drink.

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SMOOTHIES



TROPICAL GREEN



FRUITAGE



PASSION ORANGE



ABCG



MORNING GREENS



SMOOTHIES AND JUICES



SMOOTHIES

Tropical Green (D, V) 32
Banana, Kiwi, Sponach, Milk

Morning Greens (V) 32
Spinach, Green Apple, Mint leaves, Celery, Cucumber

Passion Orange (D, V) 36
Mango, Orange Juice, Passion Fruit, Milk

Fruitage (V) 40
Strawberry, Blueberry, Raspberr, Blackberry, Almond Milk

ABCG (V) 40
Green Apple, Beetroot, Carrots, Ginger

Make Your Own Drink 40
Up to four ingredients



JUICES

Orange

Watermelon

Fresh Lemonade

Pink Lemonade



26

24

20

22

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RESTAURANT BASILUM . MEDIANEAN FUSION .

COFFEE & TEA

SPANISH LATTE



COFFEE FRAPPE



HOT CHOCOLATE



COFFEE & TEA



COFFEE



Espresso	18
Double Espresso	24
Americano Ice Coffee (D)	24
Latte (D)	24
Double Latte (D)	28
Ice Latte (D)	24
Double Ice Latte (D)	28
Macchiato (D)	20
Double Macchiato (D)	26
Cappuccino (D)	24
Double Cappuccino (D)	28
Hot Chocolate (D)	34
Spanish Latte (D)	28
Affogato (D)	30



HOT CHOCOLATE

TEA



TCHABA
A CUP OF TIME

25	Ginger Zest
25	Peppermint
25	Happy Forest
25	Green Tea Curls
25	Moroccan Nights
25	Jasmine Haze
25	Royal Breakfast
25	Earl Grey Floral
25	Camomile Breeze

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MATCHA



MATCHA LATTE



BLUE MATCHA

PINK MATCHA



STRAWBERRY MATCHA
LATTE

COCONUT MATCHA



MATCHA



MATCHA IS A FINELY GROUND JAPANESE GREEN TEA, RICH IN ANTIOXIDANTS, KNOWN FOR ITS CALM ENERGY AND SMOOTH, EARTHY TASTE.



Regular Matcha	30
Matcha Latte Unsweet	30
Matcha Latte Sweet	35
Pink Matcha	35
Blue Matcha	35
Coconut Matcha	40
Strawberry Matcha Latte	45



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