

COCKTAILS MENU



BEEFBAR SIGNATURES

Our new cocktail menu is driven by the creativity of our bartenders and inspired by Beefbar destinations around the world. Our cocktails are classic and timeless, but above all, they are truly surprising creations that reflect the Beefbar identity and are perfectly paired with our dishes, especially our wide selection of Street Food.

Our selection evolves with the seasons, and our syrups and infusions are prepared with great care at Beefbar.

FIZZY PORNSTAR 25€

A Delightful tropical bubbly twist of the Pornstar Martini

Grey Goose, Edmond Briottet Bergamot, salted caramel, passion fruit, macadamia soda

PAIRING STREET FOOD

Kale Salad, Ribeye Ham, Riviera Sashimi



25€ APPLE RAMOS FIZZ

Creamy, a bit citrusy, aromatic & beautifully smooth

Michel Biron Calvados, Edmond Briottet Bergamot, Milk Cream, Two Cents Plain Soda

PAIRING STREET FOOD

Rock Corn, Wagyu Tartare

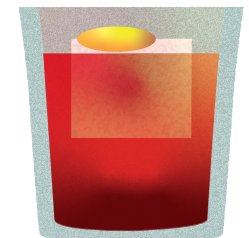
BEEFBAR 25€ NEGRONI

Our point of view on the legendary negroni

Bombay Sapphire Premier Cru, Martini bitter, blend Of Cocchi Vermouths, Florina pepper, kumquat

PAIRING STREET FOOD

Full menu pairing



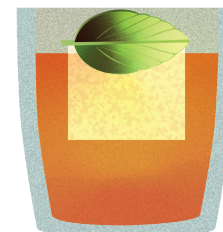
BORN TO LOVE 32€

Sparkling fancy drink, sweet and light

Bombay Premier Cru, wildflowers cordial, Champagne

PAIRING STREET FOOD

Kobe Beef, Wagyu Tartare



25€ UME FASHIONED

A journey from Japan to Kentucky through Guatemala

Angel's Envy Bourbon, Teeling Blackpitts, Santa Teresa 1796 Rum, Akashi Tai Umeshu, spiced whiskey syrup, aromatic bitters

PAIRING STREET FOOD

Truffle pizza, Robata Chicken



25€ QUINCE SPRITZ

Twist of classic Venetian Spritz

Grey Goose Altius, Edmond Briottet quince, Amaro Montenegro, Champagne, plum, Three Cents Gendelman's soda

PAIRING STREET FOOD

Tataki, Lobster Tacos

ATHENIAN 22€

RIVIERA SOUR

Elegant, fruity and wintery sour cocktail

Metaxa 12, Homericon Mastiha, cinnamon, mandarin, Beefbar Bitters

PAIRING STREET FOOD

Lobster Tacos, Tataki



PANDAN EL PRESIDENTE 25€

Our riff of the classic cocktail El Presidente with a touch of pandan

Bacardi 10, Cocchi Dopo Teatro, Orange liqueur, Amaro Montenegro

PAIRING STREET FOOD

Lobster Tacos, Tataki



25€ PUMPKIN MARGARITA

A Spicy and Exotic twist of Tommys Margarita

Patron Reposado, Illegal Reposado Mezcal, pumpkin, agave, maracuja, spices, cardamom

PAIRING STREET FOOD

Kale Salad; Signature Carpaccio

FINE CLASSIC COCKTAIL LIST

BELUGA GOLD LINE DRY/ DIRTY MARTINI 70€

Beluga gold, Noilly pratt

9 MOON EXTRA DRY MARTINI 50€

9 Moon, Noilly Pratt

MICHTER'S 10 MANHATAN 85€

Michter's 10, Barollo Chinato, Aromatic Bitters

SUNTORY HAKUSHU 12 SOUR 70€

Santory Hakushu 12, sweet and sour mix,
aromatic bitters

ZACAPA ROYAL FASHIONED 95€

Zacapa royal, Demerara Sugar cubes, aromatic bitters

CASA DRAGONES MARGARITA 85€

Casa Dragones, Pierre Ferrand Dry Curacao, lime

CLASE AZUL MEZCAL NEGRONI 115€

Clase Azul Mezcal, Martini Bitter, Barollo Chinato

JAPANESE FASHIONED 200€

Yoichi 12, Zacapa XO, Akashi Tai Umeshu,
spiced whiskey syrup

PORT CASK ROB ROY 190€

Glenfarclas 31 Port Cask,
Barollo Chinato, aromatic bitters

NON-ALCOHOL

*For those who do not drink alcohol but still love and crave
cocktails*

VIBRANTE FIZZ 18€

*Excellent choice for those who want a virgin or non
alcoholic aperitivo, bitter sweet and citrus*

Martini Vibrante, Jasmin, 3 cents Mandarin
Bergamot soda



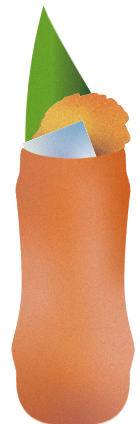
18€ GNT

Everybody can have a Gin and Tonic!
Lyres London dry 0%, violet, 3 Cents Tonic

ZOMBIENATION 20€

Don Beachcomber's virgin creation

Lyres Spiced Cane, Passion, Pineapple, Cinnamon





BEEFBAR_OFFICIAL

BEEFBAR.COM

Born in Monte Carlo • Paris • Saint-Tropez • Meribel • Milano • Luxembourg • London
Edinburgh • Mykonos • Santorini • Costa Smeralda • Athens • Malta • Malta in the City • Costa Smeralda •
Egypt North Coast • Sao Paulo • Riviera Maya • Mexico • New York • Dubai • Riyadh • Doha • Hong Kong