

beebar[®]
ビーバー
ASIA

Every Monday - 7 PM to 12 AM

SUSHI & BBQ SET MENU

255 QAR per person

STARTERS

Wagyu kimchi gyoza

Wagyu beef & Lamb ravioli, kimchi sauce

or

Goma spinach salad

Spinach, tamago, bonito flakes, sesame, miso yuzu dressing

or

Kobe beef tallow fried chicken

Secret marinade & Szechuan pepper sauce

MAKI



Kobe crispy, Maki

Smoked ribeye ham, cream cheese, Kobe ham & Karasumi

or

Beef and reef roll

Shrimp panko, charred beef fillet, nikiri sauce

or

Ebi tempura roll

Shrimp tempura, avocado, unagi sauce

or

Leafbar roll

Asparagus, avocado, aioli mayo, crispy onion

NIGIRI



Black Angus Nigiri

or

Hamachi Nigiri

or

Toro Nigiri XO

Lacquered with XO butter

YAKI NIKU

Black angus

or

Miso black beef

or

Glazed teriyaki

SIDES



Grilled edamame

or

DIY vegetables

or

Spicy yaki onigiri

SAUCES

Kimchi sauce

or

Korean BBQ

or

Garlic and leek

or

SSAM jam

DESSERT

Raspberry mille crepe

Layered crepes, raspberry cream

or

Japanese cheesecake

Yuzu and shiso sauce

SPIRITS

Beefeater	30.00	Louis Eschenauer	30.00
Bacardi Carta Blanca	30.00	Romio Pinot Grigio Friuli	30.00
Jose Cuervo Silver	30.00	Lou Margret	30.00
J.W Black Label	45.00	Montes Reserva Malbec	30.00
		Rose d'Anjou, France	30.00
		Millesimato Bottega Brut	30.00
		Laurent Perrier, France	80.00

COCKTAILS

LE SOLEIL

Refreshing fruity and tropical taste Gordons Pink Gin, Aperol, Lemon Juice, Lemonade.

30.00

LA DECADANSE

Great cocktail to start the evening, buddly and sweet. Lillet Rose, Champagne Laurent Perrier, Grapefruit Sherbet.

45.00

L'ANAMOUR

Great texture from the aquafaba, fresh/sweet and herbal taste. Hendricks, Lime Juice, Cinnamon Syrup, Aquafaba, Elderflower, Green Apple, Sage Leaves.

30.00

Minimum 2 guests, Reservation Required, In dividual Price