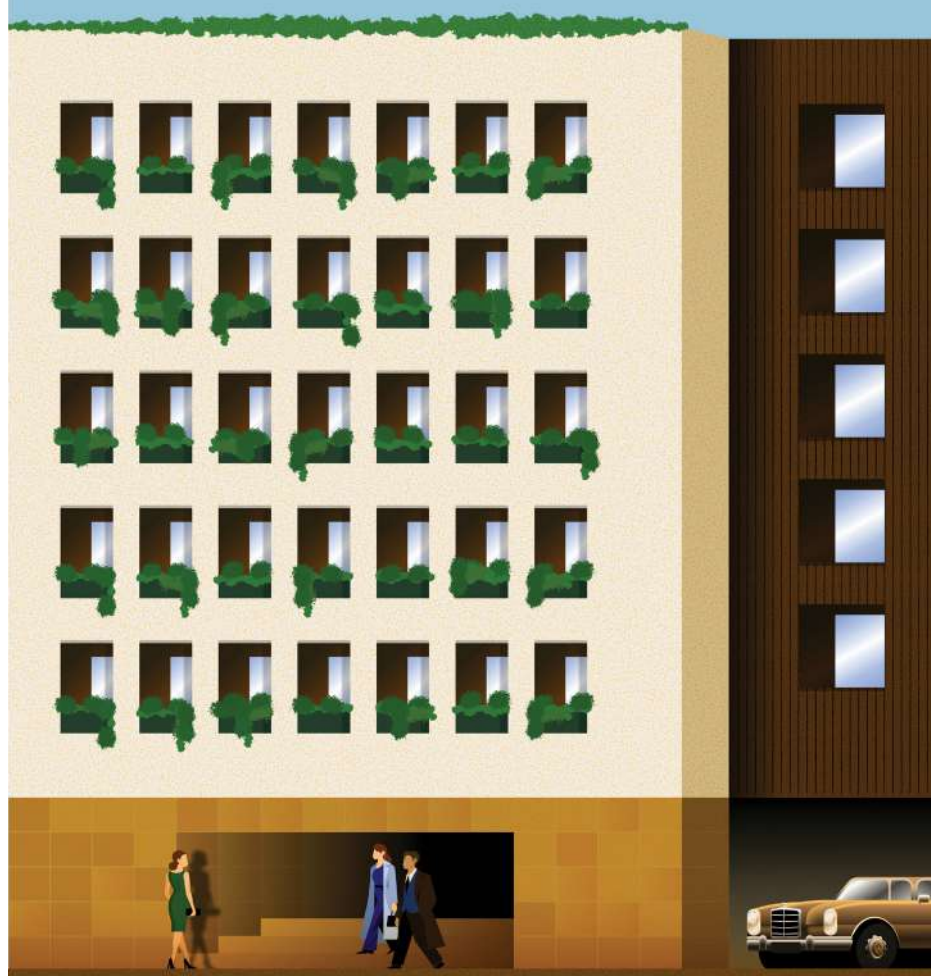


COCKTAILS

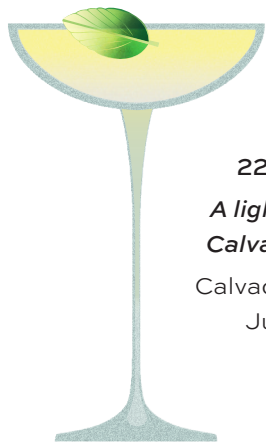


Signatures COCKTAILS

Our new cocktail menu is driven by the creativity of our bartenders and is inspired by Beefbar destinations around the world.

Our cocktails are classic and timeless, but above all, they are surprising creations that reflect the Beefbar identity and pair perfectly with our dishes, especially our wide selection of Street Food.

The menu evolves with the seasons, and our syrups and infusions are carefully prepared in-house at Beefbar.



2200RSD *Peach Please*

A light and refreshing blend of peach, Calvados, fresh mint and Champagne

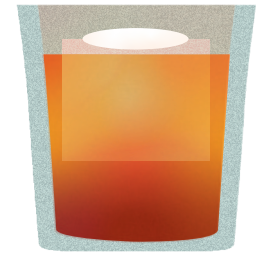
Calvados, Peach Liquor Merlet, Lemon Juice, Orgeat, 8 leaf of Fresh Mint, Fill with Champagne

Monte-Carlo N°5

2200RSD

Deep and indulgent with vanilla notes, for an exotic and contemporary blend.

Calvados, Pear e Tonka Cordial, ABC Bitters.



2200RSD *White Lychee*

Vodka shaken with lychee and peach, brightened by citrus and finished with a silky foam, smooth and refreshing.

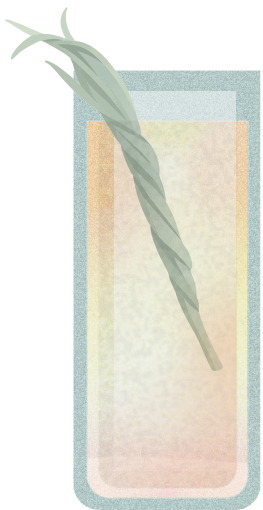
Vodka, Lychee, Peach liquor, Lime & lemon juice, Fee foam

Petal Bloom 2200RSD

Deep and indulgent, with subtle vanilla notes creating an exotic and contemporary blend.

Bourbon, vanilla syrup, mango & vanilla bitters.



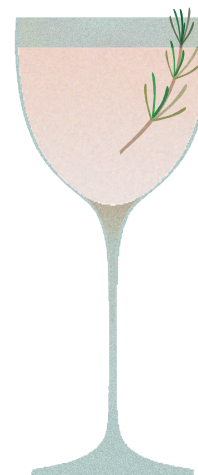


Botanical Kiss

2200RSD

*Floral and refreshing,
with elderflower, grapefruit,
tarragon and lime*

Hendrick's, Elderflower Liquor, Lime
Juice Grapefruit Tarragon Cordial
ill with Soda Water



Beefbar Mezcalita

2350RSD

*Smoky, herbal and cool
our version of the Mezcalita*

Mezcal Infused Pineapple &
Rosemary, Yellow Chartreuse,
Lime Juice, Limoncello,
Agave Syrup

La Vie en Rose

2200RSD

*Dry, aromatic fresh
and gently sweet*

Coconut oil Kirsh Sq9,
Dry Vermouth, Champagne
Rosè Syrup, Rose Water, Sq9
Bitters



Barrel Aged Negroni

2490RSD

*Vintage Negroni, with a wood
note from the Serbian Wood*

Sq9 Gin, Campari, Cinzano
1757 Red Vermouth, Cointreau



MOCKTAILS

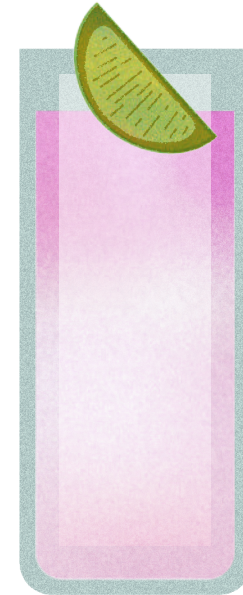


Giardino Verde

Fresh, vegetal and herbaceous, delicately tangy with a subtle saline finish.

Fresh cucumber juice, homemade tomato cordial, honey syrup, fresh lemon juice, fresh basil, lemon & olive soda.

2100RSD



Lenga

A refined alcohol-free gin cocktail, balancing the citrus brightness of pink grapefruit with the delicate spice of Timur berries. Elegant, fresh, and subtly aromatic

Oppure, Timur Berry Cordial,
Pink Grapefruit Cordial

2100RSD



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