



SUSHI & BBQ NIGHT

MONDAY, TUESDAY & WEDNESDAY - 8 PM TO 11 PM
UNLIMITED MENU APPLICABLE ONLY TO THE WHOLE TABLE
PACKAGE NOT FOR SHARING - UNLIMITED FOR TWO HOURS ONLY
AVAILABLE EXCLUSIVELY IN BEEFBAR ASIA

SUSHI & BBQ SET MENU

255 QAR per person

SIGNATURE MAKI
Unlimited selection for 2 hours

Ebi Tempura Roll
Shrimp Tempura, Avocado Unagi Sauce

Leafbar Roll
Avocado, Crispy Asparagus, Cucumber & Shiso

Kobe Crispy Maki
Wagyu Bresaola, Cream Cheese & Karasumi

Salmon Peperoncino
Spicy Salmon Tartare

Dragon Shrimp Roll
Shrimp Tempura, Salmon & Avocado

YAKI NIKU BBQ
Choice of one cut per person

Black Angus Beef
Cut of the day, Yaki Niku Style

Glazed Teriyaki Skirt

SIDES

Choice of one sauce per person

Egg Fried Rice

DYI Vegetables

SIGNATURE SAUCES

Choice of one sauce per person

Korean BBQ Sauce

Ssam Jam Sauce

Kimchi Sauce

DESSERT
Choice of one dessert per person.

Berry Cheesecake

Home made Yuzu Sorbet

BEVERAGE MENU

Special Discounted Drinks Selection

SPIRITS

Gin
Beefeater 30

Rum
Bacardi Carta Blanca 30

Tequila
Jose Cuervo Silver 30

Vodka
Stolichnaya Vodka 30

Scotch Whisky
J.W Black Label 45

WINES

White wines
 Louis Eschenauer Sauvignon, France 30
 Romio Pinot Grigio Friuli, Italy 30

Red wines
 Lou Margret Merlot-Grenache, France 30
 Montes Reserva Malbec, Chile 30

Rose wines
Rose d'Anjou, France 30

Sparkling
Millesimato Bottega Brut, Italy 30

Champagne
Laurent Perrier, France 80

Cider
Savanna Dry Bottle 30

SIGNATURE COCKTAIL

le soleil 30
Refreshing fruity and tropical taste
Gordons Pink Gin, Aperol, Lemon Juice, Lemonade.

la decadanse 45
Great cocktail to start the evening, buddly and sweet.
Lillet Rose, Champagne Laurent Perrier, Grapefruit Sherbet.

I'anamour 30
Great texture from the aquafaba, fresh/sweet and herbal taste.
Hendricks, Lime Juice, Cinnamon Syrup,
Aquafaba, Elderflower, Green Apple, Sage Leaves

MINIMUM 2 GUESTS,
RESERVATION REQUIRED,
INDIVIDUAL PRICE

