

MEAT EXPERIENCE MENU

STREET FOOD

TARTARE & TARTINE
Raw Veal bites, praline, sesame gaufrette

GRILLED
BLACK ANGUS - PRIME GRADE
Creekstone Farms, USA
180 days Corn-fed
TENDERLOIN CUT
RIBEYE CUT
Classic Mashed Potatoes

AUSTRALIAN WAGYU - MB 9+
Ranger Valley, Farms, Australia
600 days Grain-fed
HANGING TENDER CUT
STRIPLOIN CUT
Homemade & Handcut French Fries

JAPANESE WAGYU
900 days -Grain & Cereal-fed
Catch of the day
HOKKAIDO or SAROMA or KAGOSHIMA
STRIPLOIN CUT
Kobe Bacon Mashed Potatoes

HOMEMADE DESSERT
GELATO MANTECATO
Fior di latte gelato, sauces & tasty toppings

AED 795/Person

Minimum 2 pers

Prices are in UAE Dirham, Inclusive of 10% Service charge, 7% Authority fee and 5% VAT

STREET FOOD



BEEF

WAGYU HAM 195
Wagyu beef ham, cecina

WAGYU ARAYÉS LAHMÉ 130
Spicy minced wagyu beef, parsley, onion,
mozzarella cheese (g) (d)

QUESADILLAS 98
Braised Wagyu, Mozzarella cheese,
manchego & summer truffle (g) (d)

KOBE TATAKI 285
Kobe beef striploin, yuzu ponzu sauce (g) (s)

TACOS 98
Angus beef, tender wheat galette,
Kobe beef butter, habanero (g) (n)

BAO BUN 115
Korean buns, jasmine tea smoked
Kobe beef, Cabbage (g)

GYOZAS 95
Kobe beef & Angus ravioli,
vinegary jalapeño sauce (g) (n)

VITELLO TONNATO 98
Veal fillet & tonnato sauce (s)

TARTARE & TARTINE 89
Veal bites, praline, sesame gaufrette (g) (n) (d) (s)

SMOKED WAGYU & TUNA 135
Wagyu beef & tuna tartare,
smoked spicy romesco (g) (s)

MINI BIG K 130
Mini Kobe beef bacon burgers & sauces 3 pcs
(g) (n) (d)

BEEF CARPACCIO 125
Beef fillet carpaccio, roquette salad,
Parmesan shavings and miso yuzu dressing (d)

KFC 89
Kobe beef tallow fried chicken,
Sichuan pepper sauce (g) (s)

CROQUE SANDO 155
Dry aged beef ribeye ham, Mozzarella cheese
& La Sauce Beefbar (g) (d)



LEAF

ICONIC PIZZA 130
Cantal Cheese, truffle cream & summer truffle (g) (d)

ROCK CORN 69
Pop corn in tempura, spicy mayonnaise (g) (s)

AVOCADO HOUMOUS 85
Avocado, tahini, pita bread (g) (n) (d)

STRACCIATELLA FATTOUSH 85
Stracciatella, tomatoes, cucumber, pita, fresh herbs (g) (d)

UMAMI CAESAR SALAD 85
Romaine salad, miso caesar sauce,
Parmesan, wagyu karasuni (d) (s) (g)

SUPER KALE 98
Avocado, Parmesan, tomatoes, lemon zests (g) (d) (s)



CAVIAR KASPIA

TSAR’S WAGYU TARTARE & CAVIAR 495
Sushi rice, Wagyu meat, ponzu sauce,
nori and 70g caviar (g) (s)

CRISPY TACOS O-TORO CAVIAR 195
O-toro, yuzu ponzu, avocado,
chives and 15g caviar (g) (s)



REEF

CRAB SALAD 190
Crab, avocado, pomegranate, green beans, sesame (s) (n) (g)

HAMACHI CRUDO 130
Yellowtail, lemon soy sauce, summer truffle (s) (g)

CALAMARI CRUNCH 89
Crunchy calamari in tempura & dry curry, try it (s) (g)

TUNA PASTRAMI 75
Homemade tuna pastrami, coleslaw salad (g) (s)

LOBSTER TACOS 185
Crunchy lobster tacos, cashews, satay sauce (s) (g) (n)

DRAGON SHRIMPS 98
Shrimp, wasabi sauce, mango and passion fruit,
shimeji mushroom (g) (s) (d)

COMFORT FOOD



PASTASCIUTTA

WAGYU BOLOGNESE 145
Homemade Wagyu beef ragu classic pappardelle (g) (d)

SMOKED BEEF AMATRICIANA 150
Rigatoni, 45-day smoked ribeye ham (g) (d)



TEMPURA

BEEFY CORDON BLEU 280
Veal filet, beef ribeye ham,
melted cheese, truffle cream (g) (d)



ROTISSERIE

SIGNATURE SHAWARMA 170
Angus & Wagyu shawarma, Beefbar tahini,
with fries on the side (g) (d) (n)



BARBECUE

LEMON CHICKEN ROBATA 165
Lemon marinated chicken cooked on barbecue (d) (n)

CRYING TIGER 250
Black Angus beef marinated in honey, ginger, and soy (g)

SPICY BEEF 250
Habanero & chimichurri herbs

BLACK COD 185
Our incredible black cod with pak choï (a) (g) (s)



WOK

PEPPER BEEF 195
Paradise pepper stir fried beef,
roasted aubergines, jasmine rice (d) (s) (g)



FILETS IN SAUCE

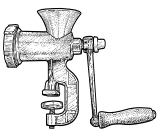
Choose your filet then your sauce
BLACK ANGUS FILET, 200g 275
WAGYU FILET, 200g 460
JAPANESE WAGYU, 200g 805
VEAL CENTER CUT, 200g 205

Choose your sauce
BEEFBAR SIGNATURE SAUCE (d)
Sauce with butter, black truffle & an extract
Original Sauce Relais de Paris

PARADISE PEPPER SAUCE (d) (s)
Sarawak black pepper, pink peppercorn, yellow mustard

MUSTARD SAUCE (d)
Cream, mustard seeds

BÉARNAISE SAUCE (d)
Béarnaise, shallots, tarragon, chervil



GROUND

RELAIS DOUBLE CHEESE 165
Double Black Angus & Wagyu cheeseburger, Extract of
“relais de Paris” sauce Homemade French fries (g) (d)

ULTIMATE CHEESEBURGER (d) (g)
Certified pure muscle beef, cheese, pickles

DOUBLE 165
TRIPLE 215



STEAMED

GINGER SEA BASS 180
Imperial soy sauce filet & fresh ginger (g) (s)



PLANT-BASED

KETO BOWL 100
Tomato, avocado, white cabbage, green beans, corn,
pomegranate, Beefbar dressing sauce (n)
WITH LOBSTER (s) (n) 245



GRILLED

PRIME BLACK ANGUS BEEF

Based on availability

Greater Omaha, USA

Creekstone Farms, USA

FILET, 200g 255
FILET, 300g 355
RIBEYE, 400g 370
CHATEAUBRIAND, 600g 725

45 DAYS DRY AGED

Greater Omaha, USA Aged by Allen Brothers

BONE IN RIB EYE CENTER CUT, 500g 650

WAGYU BEEF GRADE 9+

Based on availability

Ranger Valley, Australia

Stockyard, Australia

TAGLIATA, roquette, Parmesan (d) 340
FILET MIGNON, 200g 440
DOUBLE RIBEYE, 500g for 2 935
TOMAHAWK, ± 1.4kg for 2/3 1550

MILK FED VEAL

Van Drie, Netherlands

CENTER CUT FILET, our favorite 185

RAW

BEEF TARTARE 195
Black Angus Beef filet tartare
& homemade French fries (s)



TEPPANYAKI

CATCH OF THE DAY

Selection of the best origins

of Japanese Wagyu. Based on availability

KOBE BEEF, 200g 神戸肉 1490

HOKKAIDO, 200g 北海道和牛 785

SAROMA, 200g サロマ和牛 785

KAGOSHIMA, 200g 鹿児島和牛 785

SIDES

HOMEMADE MASHED POTATOES (d) (n)

Classic 45

Lemon & lime 45

Mild jalapeño pepper 45

Harissa, caramelized pistachio 58

Kobe beef bacon 58

Black truffle 69

SIGNATURE SAUCES

Beefbar Sauce (d) 30

Paradise Pepper (d) (s) 30

Mustard sauce (d) 30

Béarnaise sauce (d) 30

FRENCH FRIES

Homemade & handcut (g) 45

Parmesan & black truffle (g) 69

VEGETABLES

Hot jalapeños peppers 45

Seasonal vegetables (d) 45

Sautéed mushrooms (d) 69