

## SIDES

### *Mashed Potatoes*

- CLASSIC 80
- GRAVY 90
- PRESERVED LEMON 110
- GREEN HARISSA 95
- HARISSA, CARAMELIZED PISTACHIOS 120
- ARGAN 120
- TRUFFLE CREAM 130
- BLACK TRUFFLE 230

### *Homemade French Fries*

- CLASSIC 90
- PARMESAN & SEASONAL TRUFFLE 250

### *Vegetables*

- MINI VEGETABLE TAGINES 110
- BATATA HARRA 100
- ROASTED PADRÓN PEPPERS 110

### *Signature Sauces*

- MAÎTRE D'HÔTEL BUTTER 70
- GRAVY 70
- BEEFBAR SIGNATURE SAUCE 80
- TRADITIONAL PEPPER SAUCE 80
- MOROCCAN CHIMICHURRI SAUCE 60



Please inform our team of any allergies.  
To view the list of allergens, please scan the QR code  
Our prices are in Moroccan dirhams and include all taxes

## STREET FOOD

### *Beef*

- MARRAKECH SHAWARMA**  
Mini Wagyu beef shawarma, ras el hanout, wheat flatbread, tahini 250
- SIGNATURE CARPACCIO**  
Thinly sliced beef fillet, za'atar & maple syrup 240
- BAD BOY BAO**  
Crispy chicken fried in Wagyu beef fat, steamed bao bun 230
- BABY BRIOUATES**  
Braised shredded beef, roasted celeriac, preserved lemon, apricot 220
- WAGYU COQ** 🐔  
Chicken fried in Wagyu beef butter, sriracha mayonnaise 220
- WAGYU CIGAR**  
Wagyu kafta, tchatchouka 260

- WAGYU HUMMUS**  
Wagyu beef, dates, tahini, wheat flatbread 240
- TACOS CHICOS**  
Angus beef, soft wheat tortillas, avocado, Wagyu beef butter, habanero 250
- BABY QUESADILLAS**  
Braised shredded beef, Oaxaca cheese, chimichurri sauce, truffle 240
- MINI "BIG" SMASH**  
Mini beef burgers, cheese, secret sauce, pickles 230
- HOUSE GYOZAS**  
Wagyu beef, ribeye ham, beef chorizo, crispy cabbage & mushrooms 280

### *Leaf*

- TRUFFLE PIZZA**  
Fontina, truffle cream & truffle 295
- PIZZA** 🌶️  
Eggplant, harissa, crunchy vegetables 210
- PIZZA ZA'ATAR**  
Arugula oil, sesame, feta, fleur de sel 220
- MOUTABAL**  
Smoked eggplant, labneh, pistachio, served with za'atar breadsticks 180
- ROCK CORN**  
Tempura popcorn, spicy mayonnaise 180

### *Beef*

- CEVICHE ROSADA**  
Sea bass ceviche, sweet potato, avocado, raspberry, quinoa 260
- CRAB TAQUITOS**  
Crispy crab tacos, cashews, satay sauce 260
- CEVICHE** 🇲🇷  
Sea bream ceviche, preserved lemon, lime, argan oil 220

### *Green*

- CRUNCHY SALAD**  
Cucumber, avocado, fresh goat cheese, lettuce, citrus 190
- SUPER KALE**  
Avocado, Parmesan, cherry tomatoes, lemon zest 220

- UMAMI CAESAR**  
Romaine lettuce, miso Caesar dressing, Parmesan, beef bacon 240
- BURRATA SIGNATURE**  
Moroccan tomato salad, argan oil, smoked burrata 250

## COMFORT FOOD

### *Pastas*

#### **WAGYU & VEAL BOLOGNESE**

Homemade Wagyu beef & veal ragu,  
pappardelle, parmesan cheese **380**

#### **MACCHERONCINI ALL'OSSOBUCO**

Maccheroncini, slow-cooked  
confit lamb, local herbs **290**

#### **TRUFFLE RAVIOLI**

Truffle cream & hazelnuts **380**

### *Marrakech Icons*

#### **VEAL & WAGYU PASTILLA**

Confit veal & Wagyu, almonds,  
orange blossom honey **350**

#### **BEEF KAFTA**

Tomato compote, semolina **280**

#### **VEAL TANGIA**

Veal ossobuco, preserved lemon **370**

#### **MÉCHOUI**

Confit lamb shoulder, semolina,  
Moroccan chimichurri, to share **800**

#### **CHICKEN WITH PRESERVED LEMON**

Grilled chicken with preserved lemon,  
green harissa sauce **280**

#### **OCTOPUS CHARMOULA**

Grilled octopus, tabbouleh, signature sauce **320**

### *Global Signatures*

#### **SZECHUAN PEPPER BEEF WOK**

Paradise Pepper stir fried beef,  
roasted aubergines, jasmine rice **350**

#### **TONKATSU MILANESE**

Milanese-style veal fillet,  
panko breadcrumbs **330**

#### **STEAMED SEA BASS**

Steamed sea bass fillet,  
capers & fresh ginger **380**

### *Smash & Stacks*

#### **ULTIMATE SMASH CHEESEBURGER**

Double smashed beef patties,  
cheese, ketchup, mustard, fries **270**

#### **BEEFBAR SECRET SMASH**

Double smashed beef patties,  
cheese, Beefbar sauce, fries **290**

#### **SMASH BURGER "AU POIVRE"**

Double smashed beef patties,  
cheese, pepper sauce, fries **310**

## BEEFBAR

All our meats are imported directly, with no intermediaries, from France, Italy, the United States, Japan, Namibia, and Australia. Since 2005, we have carefully selected the finest producers in the world.

### *Terroir Beef*

Giraudi Selection

#### **TAGLIATA ALL' ITALIANA 400**

Arugula & Parmesan

#### **FILET MIGNON 380**

#### **CENTER-CUT FILLET 440**

#### **BONE-IN-RIB ± 1.2kg for 2 1200**

### *Black Angus Beef*

Creekstone Farms, United States

#### **FILET MIGNON 700**

#### **RIBEYE 900**

#### **CHATEAUBRIAND ± 500g 1500**

#### **TOMAHAWK 2500**

± 1.4kg for 2/3

### *Lamb*

Giraudi Selection

#### **RACK OF LAMB 350**

Traditional rack of lamb,  
cooked with Beefbar spices

### *Wagyu Beef*

Creekstone Farms, United States

#### **FILET MIGNON, 200g 1050**

#### **DOUBLE RIBEYE, 2200**

500g for 2

### *Steak & Sauces*

Choose Your Fillet

#### **TERROIR FILLET, 200g 410**

#### **BLACK ANGUS BEEF FILLET, 200g 750**

#### **WAGYU BEEF FILLET, 200g 1100**

Choose Your Sauce

#### **BEEFBAR SAUCE**

Butter-based sauce with truffle & a touch  
of the original Relais de Paris sauce

#### **TRADITIONAL PEPPER SAUCE**

Black pepper, cream, gravy