

STREET FOOD

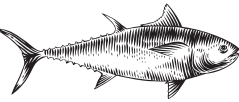


BEEF

KOBE BEEF PROSCIUTTO 🌿	49
Kobe beef ham, worldwide exclusivity & panettone salato	
RIBEYE HAM	29
Beef prosciutto & panettone salato	
CROQUE SANDO	28
Dry aged beef ribeye ham, mozzarella cheese & La Sauce Beefbar	
MINI SMASHED BURGERS	27
Beef, cheese, secret sauce, pickles	
TOSTINO	26
Croque-monsieur with Angus beef ham and melted cheese	
TARTARE & TARTINE	24
Veal bites, praline, sesame gaufrette	
TACOS	25
Angus beef, tender wheat galette, avocado, Kobe beef butter, habanero	
KOBE FRICKIN’ CHICKEN	22
Kobe beef tallow fried chicken, Cinzano marinade & Szechuan pepper sauce	
QUESADILLAS	29
Braised Wagyu beef, oaxaca cheese, summer truffle	
SMALL KEBAB	27
Mini Wagyu & Angus beef shawarma, wheat galette, tahini	
BAO BUN	29
Korean buns, jasmine tea smoked Kobe beef	
GYOZAS 🌿	28
Kobe beef & chorizo ravioli, vinegary jalapeño sauce	
THE NEW BEEFY BRAVAS	55
Potato mille-feuille, seared Wagyu beef, caviar	



LEAF

TRUFFLE PIZZA	44
Cantal, truffle cream & summer truffle	
ROCK CORN	18
Pop corn in tempura, spicy mayonnaise	
UMAMI CAESAR SALAD 🌿	32
Romaine salad, caesar miso sauce, Parmesan cheese, Kobe Karasumi	
SUPER KALE	28
Avocado, Parmesan cheese, cherry tomatoes, lemon zests	
THE CUTEST LITTLE ARTICHOKEs	24
Simply grilled, homemade chimichurri sauce	
	
REEF	
SMOKED BEEFBAR TARAMA	27
Smoked cod roe, jalapeño, Kobe karasumi	
CRAB SALAD TOBIKO	34
Crab salad, tobiko, egg mimosa, caramelized peanuts	
TUNA TIRADITO	26
Tuna, avocado, grapefruit, miso, lime	
CEVICHE ROSADO	29
Sea bass ceviche, sweet potato, avocado, raspberry, truffle oil, quinoa	
HAMACHI CRUDO	34
Yellowtail, lemon soy sauce, summer truffle	
CRAB TACOS	37
Crispy king crab tacos, cashews, satay sauce	

Please inform our staff of any allergies. A list of allergens is available upon request.

COMFORT FOOD



PASTASCIUTTA

FUSILONI PPP 34
Fusilloni with cream, Black Angus ham and peas

WAGYU BOLOGNESE 39
Homemade Wagyu beef ragu pappardelle,
101-month Parmesan cheese



ROBATA

CRYING TIGER 49
Tamarind, sake & ginger marinated black angus beef

KOREAN BBQ 52
Beef filet, marinated in Gochujang

LEMON CHICKEN 29
Lemon-marinated chicken

GLAZED SALMON 34
Lemon mashed potatoes, unagi sauce



TEMPURA

BEEFY CORDON BLEU 54
Veal fillet, Black Angus ham, melting cheese,
Panko, summer truffle cream



STEAMED

CHILEAN SEA BASS 54
Steamed Chilean sea bass fillet, capers & fresh ginger



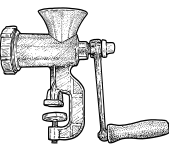
MEATS IN SAUCE

Choose your filet then your sauce
TERROIR FILET, 200g 47
WAGYU FILET, 200g 104
JAPANESE WAGYU FILET, 200g 195

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

TRADITIONAL PEPPER SAUCE
Black pepper, cream, flambéed Cognac

BÉARNAISE SAUCE
Béarnaise, shallots, tarragon, chervil, white wine



GROUND

ULTIMATE SMASH CHEESEBURGER 39
Double burger, cheese, pickles, fresh fries



WOK

PEPPER BEEF FILET 49
Stir-fried beef fillet with Szechuan black pepper,
roasted eggplant, jasmine rice



GRILLED

TERROIR BEEF

Giraudi Selection, France
FILET MIGNON 42
CENTER CUT FILET 59
CHATEAUBRIAND, 600g for 2 114

BLACK ANGUS BEEF

Rangers Valley, Australia
Creekstone Farms, USA
BAVETTE WITH SHALLOTS 39
NEW YORK STRIP 69
RIBEYE CAP 54
CENTER CUT RIBEYE 79
CENTER CUT FILET 105
CHATEAUBRIAND, 600g for 2 198

45 DAYS DRY-AGED BEEF

Black Pearl, Baltic sea
BONE IN STRIPLOIN, 900g enough for 2 195
BONE IN RIB ± 1.2kg for 2/3 255

WAGYU BEEF

Rangers Valley, Australia
Snake River Farms, USA
Whispering Dunes, Namibia
FILET MIGNON 99
RIBEYE CAP 104
CENTER CUT RIBEYE 149
DOUBLE RIBEYE, 500g for 2 240
TOMAHAWK, ± 1.4kg for 2/3 490

MILK FED VEAL

Van Drie, Netherlands
CENTER CUT FILET, our favorite 44



TEPPANYAKI

CATCH OF THE DAY
Selection of the best origins of Japanese Wagyu
Based on availability, 200g minimum

KOBE BEEF 神戸肉 120 / 100g
HIDA 飛騨牛 95 / 100g
NUMAMOTO 沼本和牛 95 / 100g
WINE-GYU ワイン牛 80 / 100g
MIYAZAKI 宮崎和牛 80 / 100g
HOKKAIDO 北海道和牛 80 / 100g
KAGOSHIMA 鹿児島和牛 80 / 100g

SIDES

HOMEMADE MASHED POTATOES
Classic 8
Lemon & lime 9
Gravy 9
Mild jalapeño pepper 9
Habanero, spring onion 10
Truffle cream 15
Comté cheese & summer truffle 16
Kobe beef bacon 19
Summer truffle 24
Caviar 34

SIGNATURE SAUCES
Beefbar signature sauce 9
Traditional pepper sauce 11
Béarnaise sauce 13

HOMEMADE FRENCH FRIES
Classic 14
Parmesan cheese & summer truffle 26

VEGETABLES
Roasted padrón peppers 10
Roasted corn on the cob, Parmesan cream 15
Seasonal vegetables 16
Sautéed mushrooms 24