

SEASONAL FESTIVE

MINI BURGER FOIE GRAS 48	KING CRAB AVOCADO & CAVIAR 59
Mini smashed American Black Angus beef burger, seared foie gras	Roasted avocado, King crab, cocktail sauce, Espelette pepper, caviar
BEEFY CAVIAR BRAVAS 69	BAO BUN LOBSTER 44
Potato millefeuille, beef ham and Kobe beef ham tartare, caviar	Lobster, celeriac julienne, Philadelphia sauce with white Martini and dill
LAS CROQUETAS DEL BEEF Y TRUFA 39	
Beef croquetas, black truffle	

STREET FOOD



BEEF

KOBE BEEF PROSCIUTTO 🌿 65
Kobe beef ham, worldwide exclusivity & panettone salato
RIBEYE HAM 39
Beef prosciutto & panettone salato
CROQUE SANDO 36
Dry aged beef ribeye ham, mozzarella cheese & La Sauce Beefbar
LES PETITS MONSIEUR 38
Angus beef ham and truffle cream croque-monsieur
TARTARE & TARTINE 33
Veal bites, praline, sesame gaufrette
TACOS CHICOS 35
Angus beef, tender wheat galette, avocado, Kobe beef butter, habanero
QUESADILLAS 39
Braised Wagyu beef, oaxaca cheese, seasonal truffle
BAO BUN 39
Korean buns, jasmine tea smoked Kobe beef
GYOZAS 🌿 36
Kobe beef & chorizo ravioli, vinegary jalapeño sauce



LEAF

TRUFFLE PIZZA 54
Cantal, truffle cream & seasonal truffle
GOMA SPINACH SALAD 39
Spinach, tamago, bonito, sesame, miso and yuzu vinaigrette
SUPER KALE 36
Avocado, Parmesan cheese, cherry tomatoes, lemon zests
THE CUTEST LITTLE ARTICHOKES 29
Simply grilled, homemade chimichurri sauce



REEF

PRAWN POPCORN 35
Fried shrimp balls, coconut crust & miso caramel sauce
KING CRAB TACOS 49
Crispy king crab tacos, cashews, satay sauce
THAI SALAD 37
Raw tuna, green mango, coriander
HAMACHI CRUDO 44
Yellowtail, lemon soy sauce, seasonal truffle



Please inform our staff of any allergies.
To view the list of allergens, please scan the QR code.

COMFORT FOOD



SEASONAL ICONS

TRUFFLE WELLINGTON
PORTO SAUCE 95

Beef fillet, beef ribeye ham, seared foie gras, mushrooms, black truffle, and Porto sauce

TRUFFLED SPRING CHICKEN 74

Spring chicken larded with black truffle, morel sauce, shoestring potatoes

PEPPER LOBSTER 89

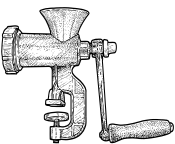
Whole lobster sautéed with Szechuan black pepper, roasted eggplant, jasmine rice



TEMPURA

BEEFY CORDON BLEU

Veal fillet, Angus beef ham, melting cheese, Panko crust, truffle cream



GROUND

ICONIC DRY-AGED RIBEYE BURGER

The incredible dry-aged ribeye burger, bacon jam with or without cheese



WOK

PEPPER BEEF FILET

Stir-fried beef with Szechuan black pepper, roasted eggplant, jasmine rice



PASTASCIUTTA

NDUJA RIGATONI

Rigatoni with mildly spicy beef nduja ragù

WAGYU BOLOGNESE

Homemade Wagyu beef ragù pappardelle, 101-month Parmesan cheese



ROBATA

CRYING TIGER

Tamarind, sake & ginger marinated black angus beef

GLAZED SALMON

Lemon mashed potatoes, unagi sauce



MEATS IN SAUCE

Choose your filet then your sauce

WAGYU FILET, 200g

KOBE BEEF, 200g

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



STEAMED

CHILEAN SEA BASS

Steamed Chilean sea bass fillet, capers & fresh ginger



GRILLED

TERROIR BEEF

Giraudi Selection, France

CENTER CUT FILET

CHATEAUBRIAND, 600g for 2

BLACK ANGUS BEEF

Rangers Valley, Australia

Creekstone Farms, USA

NEW YORK STRIP

RIBEYE

CENTER CUT FILET

CHATEAUBRIAND, 600g for 2

45 DAYS DRY-AGED BEEF

Black Pearl, Baltic sea

BONE IN STRIPLOIN, 900g enough for 2

BONE IN RIB ± 1.2kg for 2/3

WAGYU BEEF

Rangers Valley, Australia

Snake River Farms, USA

Whispering Dunes, Namibia

FILET MIGNON

RIBEYE CAP

CENTER CUT RIBEYE

DOUBLE RIBEYE, 500g for 2

TOMAHAWK, ± 1.4kg for 2/3

MILK FED VEAL

Van Drie, Netherlands

CENTER CUT FILET, our favorite



BEEFBAR RÉSERVE

CATCH OF THE DAY

Selection of the best origins of Japanese Wagyu, Based on availability

BAVETTE KAGOSHIMA 109

鹿児島牛バベット

PICANHA KATANA 115

ピカーニャ・カタナ

KOBE KISS 150

神戸キス

KOBE BEEF EMPEROR 260

神戸肉

SIDES

HOMEMADE MASHED POTATOES

Classic 10

Lemon & lime 12

Gravy 12

Mild jalapeño pepper  12

Habanero, spring onion  12

Truffle cream 18

Kobe beef bacon 22

Comté cheese & truffle 24

Seasonal truffle 29

Caviar 39

SIGNATURE SAUCES

Beefbar signature sauce 11

Traditional pepper sauce 11

HOMEMADE FRENCH FRIES

Classic 18

Parmesan cheese & seasonal truffle 29

VEGETABLES

Roasted padrón peppers 12

Grilled broccoli & chili 16

Seasonal vegetables 18

Sautéed mushrooms 24