

STREET FOOD



BEEF

RIBEYE HAM	29
Beef prosciutto & panettone salato	
KOBE BEEF PROSCIUTTO 🍷	69
Kobe beef ham, worldwide exclusivity & panettone salato	
CROQUE SANDO	30
Dry aged beef ribeye ham, mozzarella cheese & La Sauce Beefbar	
GYOZA 🍷	29
Kobe beef & chorizo ravioli, vinegary jalapeño sauce	
KOBE FRICKIN' CHICKEN 🍷	26
Kobe beef tallow fried chicken, Cinzano marinade & Szechuan pepper sauce	
SMALL KEBAB	26
Mini Wagyu & Angus beef shawarma, wheat galette, tahini	
BAO BUN 🍷	30
Korean buns, jasmine tea smoked Kobe beef	
QUESADILLAS	29
Braised Wagyu beef, Oaxaca cheese, summer truffle	
MINI SMASHED BURGERS 🍷	30
Mini Kobe beef bacon burgers with sauces	
TACOS	30
Black Angus Beef, soft wheat flatbread, avocado, Wagyu butter, habanero	



LEAF

ICONIC PIZZA	26
Roquette, Parmesan cheese, truffle cream & summer truffle	
• Jamon de Kobe beef supp.	+12
ROCK CORN	19
Pop corn in tempura, spicy mayonnaise	
GUACAMOLE	42
Avocado, coriander, chips, tuna tartare	
SUPER KALE	28
Avocado, Parmesan cheese, cherry tomatoes, lemon zest	
CAESAR MISO	21
Romaine salad, Caesar miso sauce, Parmesan cheese, Kobe Karasumi	
CRUNCHY SALAD	26
Cucumber, avocado, goat cheese, little gem lettuce, citrus	
	
REEF	
CRAB SALAD TOBICO	39
Crab, tobiko & caramel mayonnaise	
SEABASS SCARPETTA SASHIMI	29
Seabass sashimi, tomato, passion fruit, and tuna bottarga	
HAMACHI CRUDO	26
Yellowtail sashimi, lemon soy sauce, summer truffle	
TIRADITO PEANUTS SAUCE	26
Tuna, avocado, peanut sauce and grapefruit	
PASTRAMI HAMACHI	26
House-made amberjack pastrami, cabbage rémoulade, miso mustard	

COMFORT FOOD



PASTASCIUTTA

WAGYU BOLOGNESE 46
Homemade Wagyu beef ragu pappardelle,
Parmesan cheese

KOBE BEEF CARBONARA 49
Mezze maniche pasta, Kobe beef ham, parmesan,
& smoked Kobe beef karasumi



WOK

PEPPER BEEF 49
Stir fried beef, Szechuan black pepper,
roasted aubergines, jasmine rice

PEPPER LOBSTER 69
Stir fried Lobster, Szechuan black pepper,
roasted aubergines, jasmine rice

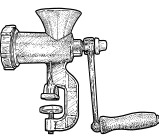


ROBATA

CRYING TIGER 56
Beef marinated with tamarind, sake & ginger

KOREAN BBQ 49
Marinated Wagyu beef skirt with Gochujang

LEMON CHICKEN 39
Lemon marinated chicken, cooked over charcoal



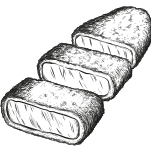
GROUND

ULTIMATE SMASH CHEESEBURGER
Certified pure muscle beef, cheese, pickles
DOUBLE 46



FILETS IN SAUCE

Choose your filet, then your sauce
TERROIR FILET, 200g 59
WAGYU FILET, 200g 95
JAPANESE WAGYU FILET, 200g 240
🐟 TUNA STEAK 49
Choose your sauce
BEEFBAR SIGNATURE SAUCE
Sauce with butter, black truffle & an extract
Original Sauce Relais de Paris
TRADITIONAL PEPPER SAUCE
Black pepper, cream,
flambéed Cognac
BEARNAISE SAUCE
Béarnaise, shallots, white wine



TEMPURA

BEEFY CORDON BLEU 62
Veal filet, beef ribeye ham, melted cheese,
Panko, black truffle cream



STEAMED

CHILEAN SEA BASS 59
Steamed Chilean sea bass fillet, capers & fresh ginger



GRILLED

TERROIR BEEF
Giraudi Selection, France
CENTER CUT FILET, 300g 59
CHATEAUBRIAND, 600g for 2 120
BLACK ANGUS BEEF
Rangers Valley, Australia
Creekstone Farms, United States
RIBEYE CAP 59
CENTER CUT RIBEYE 69
CENTER CUT FILET 79
CHATEAUBRIAND, 600g for 2 169
T-BONE ± 1.2kg for 2 220

45 DAYS DRY AGED BEEF

Black Pearl, Baltic Sea
BONE IN STRIPLOIN, 900g for 2 190
BONE IN PRIME RIB ± 1.2kg for 2/3 255

WAGYU BEEF

Rangers Valley, Australia
Snake River Farms, United States
CHATEAUBRIAND, 600g for 2 289
DOUBLE RIBEYE, 500g for 2 259
TOMAHAWK ± 1.6kg 520

MILK FED VEAL

Van Drie, Netherlands
CENTER CUT FILET, our favorite 42



TEPPANYAKI

CATCH OF THE DAY
Selection of the best origins of Japanese Wagyu
Based on availability, 200g minimum
KOBE BEEF 神戸肉 130 / 100g
HIDA 飛騨牛 100 / 100g
NUMAMOTO 沼本和牛 100 / 100g
WINE-GYU ワイン牛 85 / 100g
MIYAZAKI 宮崎和牛 85 / 100g
HOKKAIDO 北海道和牛 85 / 100g
KAGOSHIMA 鹿児島和牛 85 / 100g

SIDES

OUR HOMEMADE MASHED POTATOES
Classic 10
Lemon & lime 12
Meat gravy & Guérande salt 12
Jalapeño 🌶️ 12
Crispy Kobe 16
Summer truffle 22

SIGNATURE SAUCES

Beefbar signature sauce 13
Traditional pepper sauce 12
Bearnaise sauce 12

HOMEMADE FRENCH FRIES

Classic, cooked in Kobe butter 12
Parmesan cheese & summer truffle 20

VEGETABLES

Seasonal vegetables 15
Corn on the cob 19
Grilled courgettes 14
Frigitelli peppers 16
Garlic spinach with olive oil and chili 14