

STREET FOOD



BEEF

RIBEYE HAM	29
Beef prosciutto & panettone salato	
KOBE BEEF PROSCIUTTO 🌿	51
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	
KFC 🌿	24
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, black truffle	
MINI BIG K 🌿	30
Mini Kobe beef bacon burger, truffle, jalapeños, secret sauce	



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	26
Avocado, coriander, chips • Supplement tuna tartare	+16
SUPER KALE	28
Avocado, Parmesan cheese, cherry tomatoes, lemon zest	
LEAF CARPACCIO	23
White beetroot carpaccio, tomato, strawberry dashi	
CAESAR MISO	21
Romaine salad, Caesar miso sauce, Parmesan cheese, Kobe Karasumi	
STRACCIATELLA FATTOUSH	24
Stracciatella, tomatoes, cucumber, pita, fresh herbs	



REEF

LOBSTER SALAD	41
Lobster & green beans salad, avocado, pomegranate, sesame	
SEABREAM CEVICHE	28
Green papaya, mango, caramelized cashew nuts	
HAMACHI CRUDO	25
Yellowtail sashimi, lemon soy sauce, black truffle	
PASSION FRUIT TIRADITO	26
Seabass, passion fruit, Szechuan pepper oil	
TUNA PASTRAMI	24
Homemade tuna pastrami, cabbage slaw, miso mustard	

COMFORT FOOD



PASTASCIUTTA

WAGYU BOLOGNESE

Homemade Wagyu beef ragu pappardelle,
101-month Parmesan cheese

46

LOBSTER PACCHERI

Lobster, cherry tomatoes, tarragon

69



WOK

PEPPER BEEF

Stir fried beef, Szechuan black pepper,
roasted aubergines, jasmine rice

45

PEPPER LOBSTER

Stir fried Lobster, Szechuan black pepper,
roasted aubergines, jasmine rice

62



ROBATA

MISO BLACK BEEF

Our beefy version of the famous black cod

41

LEMON CHICKEN

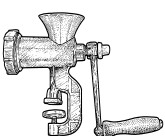
Lemon marinated chicken, cooked over charcoal

36

GLAZED SALMON

Lemon mashed potatoes, yuzu unagi sauce

39



GROUND

ULTIMATE SMASH CHEESEBURGER

Certified pure muscle beef, cheese, pickles

DOUBLE

46

TRIPLE

55



FILETS IN SAUCE

Choose your filet, then your sauce

TERROIR FILET, 200g 65

WAGYU FILET, 200g 95

JAPANESE WAGYU FILET, 200g 240

VEAL FILET, 200g 49

 **TUNA FILET**, 200g 49

Choose your sauce

BEEFBAR SIGNATURE SAUCE

Sauce with butter, black truffle & an extract

Original Sauce Relais de Paris

PARADISE PEPPER SAUCE

Sarawak black pepper, pink peppercorn,
yellow mustard

MUSTARD SAUCE

Cream, mustard seeds, Cognac

BASIL BEARNAISE SAUCE

Béarnaise, shallots, white wine, basil, pinenuts



TEMPURA

BEEFY CORDON BLEU

59

Veal filet, beef ribeye ham, melted cheese,

Panko, black truffle cream



STEAMED

GINGER SEABREAM

38

Imperial soy sauce filet & fresh ginger



GRILLED

TERROIR BEEF

Giraudi Selection, France

CENTER CUT FILET

59

CHATEAUBRIAND, 600g for 2

120

BLACK ANGUS BEEF

Rangers Valley, Australia

Creekstone Farms, United States

CHATEAUBRIAND, 600g for 2

169

COEUR DE FILET

79

RIBEYE CAP

55

CENTER CUT RIBEYE

65

T-BONE ± 1.2kg for 2

198

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

DOUBLE RIBEYE

259

TOMAHAWK ± 1.6kg

480

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 120 / 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

Paradise pepper sauce 12

Mustard sauce 12

Basil 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