

# STREET FOOD



## BEEF

**KOBE BEEF PROSCIUTTO** 84

Worldwide Exclusive &  
savory toasted panettone

**MINI SMASHED BURGERS** 33

Beef, cheese, secret sauce, pickles

**THAI BEEF SALAD** 31

Marinated beef fillet, green mango, coriander

**CROQUE SANDO** 34

Dry aged beef ribeye ham, & La Sauce Beefbar

**KOBE FRICKIN' CHICKEN** 29

Kobe beef tallow fried chicken, Ouzo  
marinade & black pepper sauce

**KOBE GYROS** 49

Kobe beef, the only one in the world

**TATAKI** 52

Kobe beef, yuzu ponzu sauce

**BAO BUN** 34

Korean buns, jasmine tea smoked  
pulled brisket, Kobe beef bacon

**QUESADILLAS** 29

Braised Angus beef, Mozzarella cheese,  
summer truffle

**TACOS KOBE HABANERO** 32

Angus beef, tender wheat galette, avocado,  
Kobe beef butter, habanero



## LEAF

**TRUFFLE PIZZA** 29

Cantal, Truffle cream & black truffle

**ROCK CORN** 19

Pop corn in tempura, spicy mayonnaise

**AVOCADO HUMMUS** 24

Avocado, tahini, crispy bread

**GREEN GYOZA** 26

Spinach, swiss chard, Parmesan, ricotta  
& rice grilled gyoza



## REEF

**LOBSTER ROLL** 42

Small bun, shredded lobster, lemony sauce

**CALAMARI CRUNCH** 31

Crunchy calamari in tempura a must try

**HAMACHI PASTRAMI** 33

Homemade hamachi pastrami, coleslaw, dashi

**PASSION FRUIT TIRADITO** 34

Seabass, passion fruit, Szechuan pepper oil

# COMFORT FOOD



## PASTASCIUTTA

**WAGYU BOLOGNESE** 46  
Homemade Wagyu beef ragu pappardelle,  
Parmesan cheese

**KOBE AMATRICIANA** 48  
Rigatoni, smoked ribeye ham, Parmesan cheese



## BARBECUE

**CRYING TIGER** 43  
Tamarind, sake & ginger marinated black angus beef

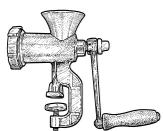
**LEMON CHICKEN** 39  
Lemon-marinated chicken

**BLACK COD** 44  
Our incredible Black Cod miso & oyo



## TEMPURA

**BEEFY CORDON BLEU** 59  
Veal filet, beef ribeye ham, melted cheese, panko, white  
truffle cream



## GROUND

**ULTIMATE SMASH CHEESEBURGER** 44  
Double burger, cheese, pickles, fresh fries



## MEATS IN SAUCES

Choose your filet then your sauce  
**BLACK ANGUS FILLET-FRITES** 59

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

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



## SALADS

**SUPER KALE** 31  
Avocado, Parmesan, cherry tomatoes,  
lemon zests

**CYCLADIC SALAD** 29  
Tomatoes, onions, carob rusks, caper, chilly peppers,  
avocado, Galotiri, sea fennel

**CRAB SALAD** 33  
Baby gem, mayo, dill, ginger, chilli, avocado



## STEAMED

**CHILEAN SEA BASS** 36  
Steamed Chilean sea bass fillet, capers & fresh ginger



## GRILLED

### BLACK ANGUS BEEF

Based on availability

Ranger Valley, Australia

Creekstone Farms, USA

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**CENTER CUT FILET** 80

**CHATEAUBRIAND**, 600g for two 195

**T-BONE** 180

### WAGYU BEEF

Based on availability

Ranger Valley, Australia

Snake River Farms, USA

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**TAGLIATA** 59

**PICANHA** 79

**SIGNATURE WAGYU STRIP** 98

**DOUBLE RIBEYE** 500g for 1/2 220

**TOMAHAWK**, for 2/3 320/kg

### MILK FED VEAL

Van Drie, Netherlands

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**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 POTATO MASH

Classic 9

Mild Jalapeno 10

Le Sauce Beefbar 10

Lemon & Lime 10

Summer truffle 17

### SIGNATURE SAUCES

Beefbar Sauce 9

Paradise Pepper 11

Béarnaise sauce 11

Chimichurri sauce 11

### FRESH FRENCH FRIES

Homemade & handcut 12

Xinomyzithra cheese & summer truffle 17

Kobe beef Karasumi 23

### VEGETABLES

Seasonal vegetables on the grill 27

Grilled padron 12

Corn on the cob & sriracha aioli 12