

# RAW BAR

To perfect its concept, Beefbar has an open kitchen for the preparation of raw dishes.  
All of our starters are prepared at the minute once you order.

## MEAT

Milk-fed veal fillet tartare with tarragon € 18

“Signature” beef tartare € 19

Traditional Black Angus beef fillet carpaccio € 27

100g of 5J Bellota “Pata Negra” ham € 38

## FISH

King Crab, avocado & mango tostadas € 19

Seabass ceviche, habanero, lime & coriander € 22

Seabass tiradito & leche de tigre € 18

Tuna tiradito, mango, yuzu ponzu & wasabi € 26

Seabass tiradito, passion fruit & truffle € 28

## SALAD BAR

Light spinach salad, crispy bacon & mushrooms € 12 / 16

Kale salad with avocado, parmesan cheese € 22  
& lemon zests

Raw & cooked artichokes, burrata & summer truffle € 29

# PASTA & FISH

Manchego risotto, Jamón de Buey € 49  
de Kobe & summer truffle

Sea bass fillet, artichokes “à la barigoule” & basil € 29

Lobster tail & ricotta cannelloni € 54

# KOBE KREATIONS

A contrast between simplicity of street food recipes & the most exclusive meat in the world : Kobe beef.

## AMERICA :

3 pure Kobe mini burgers € 36

secret sauce, chimichurri sauce, truffle sauce

3 Kobe & Black Angus, manchego & jalapeños quesadilla € 18

3 Mezcal tacos small & jalapeños sauce € 19

2 Kobe & Black Angus beef empanadas € 19



## EUROPE :

4 mini Barbajuans of Kobe beef & chard € 18

30g Jamón de Buey de Kobe € 49

## MIDDLE-EAST:

3 mini Kobe & Black Angus döner kebab, white sauce € 22

# OUR GREAT MEAT

We use a unique process by double cooking the meat. It is first seared in our patented oven at a very high temperature. Once the crust is formed around the muscle, we cook our meat in a second charcoal oven which gives it this light smoky flavor. Then, once the meat has rested and got even more tender, it is served in its Staub to preserve aromas & heat.

## RIOPLATENSE

### ARGENTINIAN ANGUS BEEF

AGE : 18 to 20 months FED : grass & grain

This more fibrous meat comes from a young beef, smaller in size, grass & grain fed and bred outdoors.

Its taste is both sharp & delicate. Micro bred for a rare selection.

Baby fillet 200g € 38

Fillet 300g € 53

Rib-Eye 350g € 46

## CREEKSTONE FARMS

### AMERICAN BLACK ANGUS BEEF

AGE : 20 to 22 months FED : corn /120 days

Considered by the connoisseurs as the world’s highest quality meat, exclusively fed with corn.

American beef is famous for being the most tender meat available.

Silver medal at the World Steak Challenge 2015.

“La Buona Tagliata” 300g € 29

Aloyau French bavette 250g € 29

Exceptional skirt steak 250g € 34

Rib-Eye 350g € 54

Fillet 300g € 68

Incredible “Châteaubriand” 700g for two € 79 par pers

Côte de bœuf for two € 87 par pers

## RANGERS VALLEY

### AUSTRALIAN BLACK ANGUS BEEF “BLACK ONYX”

AGE : 24 to 25 months FED : grain (wheat, barley ...) /300 days

A selection of the best Black Angus cattle, bred with the same exigence as Kobe beef. The high marbeling of the meat results in an extremely tender meat with an exquisite taste.

Rib-Eye cap 200g € 47

Center cut Rib-Eye 300g € 68

Erminio’s fillet 200g € 53

Fillet 300g € 78

## SNAKE RIVER FARMS

### AMERICAN WAGYU BEEF

AGE : 25 to 30 months FED : grain (wheat, barley...) /550 days

The American Wagyu is known through the United States as a reference of Michelin-starred restaurants & hotels. This meat stands out with its fine marbling as delicate as Japanese Wagyu’s.

Signature Zabuton 250g € 42

## T-BOER & ZN

### DUTCH MILK FED VEAL

This very young animal and its white coloured meat gives to these dishes a light and singular taste. A delicatess hard to find anywhere else.

Fillet 300g, our specialty € 39

## FARM CHICKEN

ORIGIN : France FED : grains

Tender and soft meat from free-range chickens and exclusively grain-fed. Crispy and crunchy. A delight.

The whole baby chicken 500g € 25



## CERTIFIED JAPANESE KOBE BEEF

### JAPANESE BLACK WAGYU

AGE : 32 months FED : dried forage & herbs

The must-have of our marvelous job. Certified Kobe beef, the most exclusive and rare meat in the world is now available at Beefbar. Our meat “sommelier” will be honored to tell you more in person.

Mikazuki, € 180 piece of 150g  
moon's crescent

Emperor's cut € 150 for 100g

White Label Burger € 39

Ground beef, crispy Kobe beef, cheese, secret sauce

Black Label Burger € 89

Pure Kobe ground beef, crispy Kobe beef, cheese, secret sauce

# DELICIOUS SIDE DISHES

## OUR UNRIVALLED MASHED POTATOES

Nature € 8

Aji Panca Peruvian pepper € 9

Gravy & Guérande salt € 9

Lemon & lime € 9

Jalapeño € 9

Habanero chili & spring onion € 9

Smokey barbecue € 9

Bacon & crispy garlic € 10

Truffle oil € 14

Crispy Kobe beef € 16

White truffle cream € 17

Summer truffle € 19

Caviar € 29

## TEMPURA

Corn fries € 7

Classic French fries € 7

Onion rings € 9

Classic french fries with truffles, € 11  
parmesan cheese & rosemary

## VEGETABLES

Roasted jalapeños € 8

Steamed spinach € 9

Vegetables € 10

Corn & parmesan cream € 12

Seasonal mushrooms € 24