

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

3 mini beef & veal tartare €24

Traditional Black Angus beef fillet carpaccio €26

Beef tiradito, marinated pears, coriander & cress €28

100g of 5J Bellota “Pata Negra” ham €36

FISH

King Crab, avocado & mango tostadas €19

Roasted octopus, tomato compote & Taggiasca olives €18

Seabass ceviche, habanero, lime & coriander €22

Bream tiradito, orange & jalapeños €17

Seabass tiradito, passion fruit & truffle €28

Spicy satay tuna, wakame salad €19

Tuna tartare, guacamole & pomegranate €24

SALAD BAR

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

Kale salad with avocado, parmesan cheese €22

& lemon zests

PASTA & FISH

Ravioli of Kobe short ribs & gravy €39

Roasted cod & green asparagus €32

Saint Pierre fillet & ricotta involtini, candied tomatoes €54

KOBE KREATIONS

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

AMERICA :

3 Kobe & Black Angus mini burgers €24

secret sauce, chimichurri sauce, truffle sauce

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

3 Mezcal tacos & jalapeños sauce €19

MIDDLE-EAST:

3 Kobe & Black Angus Döner kebab, white sauce €21

1 Kobe & Black Angus shawarma, multigrain pita €21



EUROPE :

4 mini Barbajuans of Kobe beef & chard €18

3 patatas bravas & Kobe pancetta €17

Kobe chips, mango & smoked guacamole €19

Kobe jamón 50g €39

ASIA :

3 Kobe & Black Angus gyoza, sichuan pepper €16

3 pure Kobe crispy rice, stracciatella & black truffle €29

OUR GREAT MEAT

Only at Beefbar do we use a dual cooking process. First, our meat is seared in a wood-fired oven, the charcoal embers give it a slightly smoked taste. After resting at room temperature, the meat is then seared for a second time at an extremely high temperature, in a patented oven, creating an instantaneous crust around the muscle.

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

Rib-Eye 350g €46

Fillet 300g €49

CREEKSTONE FARMS

« BLACK ANGUS » AMERICAN 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.

Tender steak 300g €28

“La Buona Tagliata” 300g €29

Aloyau French bavette 250g €29

Rib-Eye 350g €54

Fillet 300g €68

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

Côte de boeuf for two €84 par pers

BLACK MARKET

“BLACK ONYX” AUSTRALIAN BEEF

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 marbling of the meat results in an extremely tender meat with an exquisite taste.

Erminio's fillet 200g €53

Rib-Eye 350g €69

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 €39

T-BOER & ZN

HOLLAND 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

ORIGINE : France NOURRITURE : 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 mois FED : dried forage & herbs

In collaboration with the Japanese government, Beefbar allows you to discover Kobe beef, known to be the most delicate of all meats.

We have selected for you the most noble cut, exceptionally available at producer price.

To savor the marbling that is perfect for you, go and choose your steak in our butcher shop.

Traditional cut 200g €95 / instead of €220

The Black Kobe Beef Burger 200g €39

Kobe beef bacon, black bun, american cheese

DELICIOUS SIDE DISHES

OUR UNRIVALLED MASHED POTATOES

Nature €8

Gravy & Guérande salt €9

Lemon & lime €9

Jalapeño €9

Habanero chili & spring onion €9

Smokey barbecue €9

Manchego & jalapeño €10

Bacon & crispy garlic €10

Truffle oil €14

Bacon & crispy garlic €16

White truffle cream €17

Summer truffle €19

Caviar €29

TEMPURA

Onion rings €7

Corn fries €7

Classic French fries €7

Chichito, garlic & fleur de sel €11

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

VEGETABLES

Roasted Jalapeño €8

Steamed spinach €9

Vegetables €10

Wood fired aubergines €11

Grilled asparagus €14

Wood fired purple artichokes & chimichurri €18