

TO SHARE

JAMBON D'ENTRECÔTE 16

45-day cured beef striploin prosciutto

• Add our artisanal panettone +8

KOBE BEEF JAMÓN 39

Raised in Japan, cured in Spain.
Aged for 18 months in Leon.

• Add our artisanal panettone +8

CROQUE SANDO 20

45-day cured beef striploin prosciutto,
mozzarella, La Sauce Beefbar

SIGNATURE BAO BUNS 18

Jasmine tea-smoked short ribs,
Kobe crisp, sweet & sour sauce

MINI BIG K 21

Mini Black Angus beef burgers
& sauces

BABY QUESADILLAS 18

Braised short ribs, mozzarella,
chimichurri sauce, Kobe karasumi

KFC 12

Karaage Fried Chicken, Cinzano
marinade, Sichuan pepper sauce

PETIT KEBAB 16

Mini Wagyu & Angus beef shawarma,
wheat galette, tahini

PASSION FRUIT TIRADITO 17

Sea bass, passion fruit, Sichuan pepper oil

KALE SALAD 16

Avocado, Parmesan, cherry tomatoes,
lemon zest, anchovy dressing

MISO SPINACH SALAD 14

Spinach, green beans, pear, Manchego, miso

INSANE ROCK CORN 9

Popcorn in tempura, Sriracha mayo

AVOCADO HUMMUS for 2 18

Chickpeas, avocado, mascarpone,
caramelised pistachios, black sesame

PLANT-BASED BAO BUNS 18

Pulled New-Meat™ & Redefine Meat™,
sweet & sour sauce

MINI PLANT-BASED BURGERS 21

New-Meat™ Redefine Meat™ patties & sauces

BEEFBAR CLASSICS



TAGLIATA 33

Sliced skirt steak,
rocket, cherry tomatoes,
Parmesan, classic mash

140-day corn-fed Black Angus, Creek Stone, USA



T-BONE 129

1.2kg 34-day dry-aged

Grass-fed Aberdeen Angus, Scotland



BAVETTE & SHALLOTS 36

250g, confit shallots

140-day corn-fed Black Angus, Creek Stone, USA



MISO BLACK BEEF 29

Our beefy version of the famous
black cod with classic mash

8-month milk-fed Holstein, Peter's Farm, Holland



BEEFBAR MILANESE

Panko-breaded veal rump, classic mash

- Classic, with a hint of lemon 28
- Rocket, Parmesan, cherry tomatoes 30
- Crunchy sesame goma salad 30

8-month milk-fed Holstein, Peter's Farm, Holland



STEAK, FRITES & SAUCE

- Our classic veal steak with
La Sauce Beefbar 28

8-month milk-fed Holstein, Peter's Farm, Holland



- New-Meat™ Redefine meat™
bavette steak, vegan Beefbar sauce 34



BLACK ANGUS RIB-EYES

- Rib-eye cap 200g 37
- Centre-cut rib-eye 300g 59
- Double rib-eye 500g 95

140-day corn-fed Black Angus, Creek Stone, USA



WAGYU SIRLOIN 87

300g, served with chimichurri

Japanese Black x Black Angus

350-day grain-fed, Rangers Valley, Australia

500-day cereal-fed, Snake River Farms, USA



SALMON UNAGI 26

Yuzu unagi sauce,
crunchy sesame goma salad

Loch Fyne, Scotland



SIGNATURE FILLETS

- 200g grilled fillet mignon 39
- 200g pepper-crusted fillet
with Paradise Pepper sauce 45

Grass-fed Aberdeen Angus, Scotland



CERTIFIED KOBE BEEF 98/100g

Tenderloin, classic mash, min. 200g

900-day grain-fed Japanese Black, Hyogo, Japan



VEAL & WAGYU BOLOGNESE 24

Rich meat ragout, pappardelle, Parmesan



BURGER BOMB 23

Double beef patty, pulled beef, bone
marrow, cheese, confit & crispy onions, pickles



CAULIFLOWER STEAK 21

Green tahini sauce, pomegranate
& sesame

SIDES

HAND-CUT FRIES

Classic 6/ Parmesan & summer truffle 12

SIGNATURE MASH

Classic 5/ Jalapeño 6/ Lemon & lime 6
La Sauce Beefbar 8/ Truffle 10

ARTISANAL SAVOURY PANETTONE 8

FRESH SUMMER TRUFFLE 3g 8

SAUTÉED MUSHROOMS 6

SEASONAL VEGETABLES 6

HOUSE GREEN SALAD 5

SESAME GOMA SALAD 5

SOURDOUGH WITH BUTTER 6

LA SAUCE BEEFBAR 7

Sauce Originale Relais de
Paris with butter, herbs &
truffle

PARADISE PEPPER SAUCE 6

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.