

STREET FOOD



JAMBON D'ENTRECOTE 16

45-days cured beef striploin prosciutto

- Add our artisanal panettone +8



KOBE BEEF JAMÓN 39

Raised in Japan, cured in Spain.

Aged for 18 months in León.

- Add our artisanal panettone +8



CROQUE SANDO 18

45-days cured beef striploin prosciutto,

mozzarella, la sauce Beefbar



SIGNATURE BAO BUNS 16

Jasmine tea-smoked short ribs,

Kobe crisp, sweet & sour sauce



MINI BIG K 18

Mini Black Angus beef burgers,

& sauces



AVOCADO HUMMUS 14

Chickpeas, avocado, marscapone,
caramalised pistachios, black sesame



MISO SPINACH SALAD 14

Spinach, green beans, pear

Manchego, miso



PETIT KEBAB 15

Mini Black Angus beef shwarma,

wheat galette, tahini



NEW STYLE CRUDO 16

Salmon sashimi, soya, yuzu,

and sesame oil



INSANE ROCK CORN 11

Popcorn in tempura, siracha mayo



BABY QUESADILLAS 16

Braised short ribs, Mozzarella,
chimichurri sauce, Kobe karasumi



KFC 12

Karaage fried chicken, Cinzanzo marinade

& Sichuan pepper sauce



UMAMI CAESAR SALAD 16

Romaine salad, Caesar miso sauce,

Parmesan, Kobe Karasumi



SUPER KALE SALAD 13

Avocado, Parmesan, cherry tomatoes,

lemon zest, anchovy dressing

BEEFBAR CLASSICS

TAGLIATA 38

Sliced Black Angus flank, rocket, cherry tomatoes, Parmesan classic mash

270-day grain-fed, Rangers Valley, Australia

WAGYU CHIMICHURRI 60

New York Strip, 300g with chimichurri

350-day grain-fed, Rangers Valley, Australia

ULTIMATE SMASH BURGER

Angus beef, cheese, pickles

- Simple 19
- Double 24
- Triple 28

LEMON CHICKEN ROBATA 21

Lemon marinated chicken cooked on barbecue

MISO BLACK BEEF 31

Our beefy version of the famous black cod, classic mash

MEATBALLS "POLPETTE" 24

Panko-crusted Italian meatballs, tomato sauce, Parmesan, classic mash



OUR SIGNATURE STEAK-FRITES

- NY Strip 36
- Fillet Steak 45

Grass-fed, Aberdeen Angus, Scotland

Choose your sauce :

- Beefbar signature sauce
- Paradise pepper sauce
- Mustard sauce

ANGUS BEEF

Flank Steak, 250g 33
Chateaubriand, 600g 96

*270-day grain-fed, Rangers Valley, Australia
Grass-fed Aberdeen Angus, Scotland*

BLACK ANGUS RIBEYES

- Ribeye cap 200g 39
- Centre cut ribeye 300g 50
- Double ribeye 500g 86

270-day grain-fed, Rangers Valley, Australia

TEPPANYAKI

*Japanese beef selection, price per 100g
Based on availability*

- Wine-gyu ワイン牛 48
- Miyazaki 宮崎和牛 50
- Hokkaido 北海道和牛 52
- Kagoshima 鹿児島和牛 52

VEAL & WAGYU BOLOGNESE 26

Rich meat ragout, classic pappardelle, Kobe Karasumi, Parmesan

CAULIFLOWER STEAK 21

Roasted cauliflower, green tahini sauce, pomegranate & sesame

SCOTTISH SALMON UNAGI 29

Yuzu unagi sauce,

SIDES

HAND CUT FRIES

Classic 6

Parmesan & black truffle 12

SIGNATURE MASH

Classic 5/ Jalapeno 6/ Gravy 7

Lemon lime 6/ Kobe Karasumi 9

Black truffle 10

ARTISANAL PANETTONE 8

SEASONAL VEGETABLES 6

HOUSE GREEN SALAD 5

BROCCOLINI, GREEN BEANS AND ALMONDS 6

SAUTEED MUSHROOMS 7

SOURDOUGH WITH BUTTER 6

SIGNATURE SAUCES

La sauce beefbar 6

Paradise pepper sauce 5

Mustard sauce 5

A vibrant tropical jungle scene with various plants like bromeliads, ferns, and palm trees. Several animals are visible: a toucan on a branch, a sloth hanging from a tree, a toucan on a branch, and a toucan on a branch.

DESSERTS

CHOCOLATE SOUFFLÉ, 70% COCOA 14

Guanaja chocolate, caramelised cocoa bits, mango sorbet

GELATO MANTECATO AL MINUTO for 2 22

Fior di latte gelato, sauces & tasty toppings

OUR SIGNATURE FRENCH TOAST 18

Caramelised brioche, salted caramel sauce,
yoghurt ice cream, seasonal fruits

LE PETIT'S CHEESECAKE 12

Vanilla cheesecake,
hazelnut crust, Scottish strawberries

PASSION FRUIT TARTE 10

Mango sorbet, coconut & rum macaroon

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

LE PETIT
beefbar

