



*The gift of indulgence. Scan the QR code to view our vouchers.*

## OUR SIGNATURE COCKTAILS

### **Beefbar Mezcalita** 15

Rosemary & Pineapple-infused mezcal,  
Fresh lime juice, Strega liqueur, Limoncello,  
Agave syrup

### **Rock & Rye 2.0** 16

Rye whiskey, Johnnie Walker Black Label,  
Toasted rye syrup, ABC bitters

### **Reform Club** 16

Elderflower-infused Hendrick's Gin, Tio Pepe Fino  
Sherry, Fresh lemon & lime juices, Raspberry  
syrup, Moët Brut Champagne, Egg white

### **Cap Breeze** 15

Edinburgh Gin, Lemon & lime juice,  
Ginger syrup, Mint leaf, Cucumber soda

### **Highland Mist** 17

Fettercain 12, Pear-infused cognac,  
Honey & ginger syrup, Tio Pepe Fino Sherry,  
Orange bitters, Whisky mist

### **Like A Pornstar** 16

Vodka, Passion fruit purée, Lime juice, Milk,  
Vanilla syrup, Amaretto, Tonka & saffron & egg  
foam, Cacao bitters

### **White Lychee** 14

Vodka, Lychee purée, Peach liquor, Lime &  
lemon juice, Simple syrup, Egg white, Rose spray

### **Tropical Negroni** 15

Coconut fat washed Campari, Havana 7,  
Homemade pineapple & vanilla vermouth

### **Caipi Boom Boom** 14

Cachaça, Melon & wasabi syrup,  
Lime juice, Saline solution

### **Born to Love** 20

Edinburgh Gin, Fresh lemon, Flower syrup,  
Moët Rosé Champagne, Candy floss

### **Sobremesa** 18

Brugal 1888, Nixta liquor de Elote, Fresh lemon &  
lime juices, Palo Santo cordial

## LUNCH SET MENU

-£25-

MON-FRI  
12.30-3.30PM

### **Mini Spinach Salad**

+

### **Steak Frites Signature**

Served with a sauce of your choice

Or

### **Smash Burger "au Poivre"**

Double beef patty, cheese,  
pepper sauce & french fries

Or

### **Chicken**

Beefbar sauce, mashed potatoes,  
& vegetables

Or

### **Cauliflower Steak**

Roasted cauliflower, green tahini sauce,  
pomegranate & sesame

Or

### **Daily Specials**

## DAILY SPECIALS



### **Monday**

Beef tagliata, parmesan shavings

### **Tuesday**

Wagyu beef pappardelle

### **Wednesday**

Flank steak with shallots

### **Thursday**

Steak-frites baguette

### **Friday**

Fish of the day



# STREET FOOD

*To share*

<b>Jambon d'Entrecôte</b>	18	<b>Karaage Frickin' Chicken</b>	14
<i>45-day cured beef striploin prosciutto &amp; pane carasau</i>		<i>Karaage Fried Chicken, Cinzano</i>	
• <i>Add our artisanal panettone</i>	+8	<i>marinade &amp; Sichuan pepper sauce</i>	
<b>Croque Sando</b>	19	<b>Crab Tacos</b>	19
<i>45-day cured beef striploin prosciutto,</i>		<i>Crunchy crab-meat tacos, cashews &amp; satay sauce</i>	
<i>mozzarella &amp; Beefbar signature sauce</i>			
<b>Signature Bao Buns</b>	18	<b>Tártare De Jamón</b>	20
<i>Jasmine tea-smoked short ribs,</i>		<i>Tártare de Boeuf Jamón, capers, cornichons, shallots,</i>	
<i>sweet &amp; sour sauce</i>		<i>chives, mayonnaise &amp; toasted sourdough.</i>	
<b>Mini Smashed Burgers</b>	18	<b>Insane Rock Corn</b>	12
<i>Beef, cheese, secret sauce &amp; pickled onions</i>		<i>Popcorn in tempura &amp; Sriracha mayo</i>	
<b>Baby Quesadillas</b>	18	<b>Avocado Hummus</b>	14
<i>Braised short ribs, mozzarella &amp; chimichurri sauce</i>		<i>Chickpeas, avocado, mascarpone,</i>	
		<i>caramelised pistachios, black sesame &amp; pane carasau</i>	



## GREEN BAR

<b>Crunchy Salad</b>	14
<i>Cucumber, avocado, feta cheese, nuts, sucrine &amp; citrus</i>	
<b>Umami Caesar Salad</b>	16
<i>Romaine salad, Caesar anchovy sauce &amp; parmesan</i>	
<b>Lobster Salad</b>	23
<i>Lobster &amp; green beans salad with avocado,</i>	



## EDINBURGH ICON

**West Coast Scallops** 22  
*Kale purée, crunchy cauliflower, beef karasumi & almonds*

## SIDES

<b>Hand Cut Fries</b>		<b>Signature Mash</b>	
<i>Classic</i> .....	6	<i>Classic</i> .....	5
<i>Parmesan &amp; black truffle</i> .....	12	<i>Jalapeño</i> .....	6
<b>Artisanal Savoury Panettone</b> .....	8	<i>Gravy</i> .....	7
<b>Seasonal Vegetables</b> .....	6	<i>Smoked Applewood</i> .....	8
<b>Glazed Carrots</b> .....	5	<i>Black truffle</i> .....	10
<b>Tenderstem Broccoli, Garlic &amp; Chilli Sauce</b> .....	7	<b>Sourdough with Butter</b> .....	6

# GRILLED STEAKS

All our meats are imported directly, with no intermediaries, from France, Scotland, the United States, Japan, Namibia, and Australia. Since 2005, we have been selecting the world's finest producers

## BLACK ANGUS BEEF

*Snake River Farms, USA  
Grass-fed, Aberdeen  
Angus, Scotland*

### Classic Tagliata 47

*220g flank steak, rocket, cherry  
tomatoes, parmesan & mash*

### Flank Steak, 220g 45

### Ribeye, 300g 50

### Chateaubriand, 600g 110

## WAGYU BEEF

*350-day grain-fed,  
Rangers Valley, Australia*

### New York Strip 72

*300g with chimichurri*



## BEEFBAR RESERVE

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

### Hokkaido 50

*北海道和牛*

### Kagoshima 52

*鹿児島和牛*

## ELEVATE YOUR STEAK

- Beefbar signature sauce +6
- Traditional pepper sauce +6
- Beurre Maitre D'Hotel Beefbar +6

## STEAK IN SAUCE

*Grass-fed, Aberdeen  
Angus, Scotland*

### Choose Your Steak

- NY Strip, 220g 39
- Fillet Steak, 220g 49

### Choose Your Sauce

- Beefbar signature
- Traditional pepper sauce
- Beurre Maitre D'Hotel Beefbar



## PASTA

### Wagyu Bolognese 26

*Rich meat ragù, classic  
pappardelle, parmesan &  
Wagyu Karasumi*



## GLOBAL SIGNATURES

### The Crying Tiger 39

*Beef striploin marinated  
in honey, ginger & soy*

### Lemon Chicken Robata 24

*Lemon marinated chicken  
cooked on the barbecue*

## COMFORT FOOD

Our iconic signature dishes that helped  
build our brand's reputation worldwide



## EDINBURGH ICON North Sea Cod

*Steamed fillet of cod, capers,  
fresh ginger & almonds*

26



### Cauliflower Steak 23

*Roasted cauliflower, green tahini  
sauce, pomegranate & sesame*



## BURGERS

### Ultimate Cheeseburger 28

*Double beef patty, cheese,  
pickled onion & French fries*

### Smash burger "au Poivre" 35

*Double beef patty, cheese,  
pepper sauce & French fries*

### Smash burger "Relais de Paris" 35

*Double beef patty, cheese,  
beefbar sauce & French fries*

### Philly Cheese Roll 24

*Black angus Bavette, cheese,  
shallot confit, fried onions &  
pickled jalapeno*