

TO SHARE

JAMBON D'ENTRECÔTE 19

45 days cured beef ribeye ham
• Add our artisanal panettone +10

KOBE BEEF JAMÓN 40

Raised in Japan, cured in Spain.
Aged for 18 months in Leon.
• Add our artisanal panettone +10

CROQUE SANDO 24

Dry aged beef ribeye prosciutto,
mozzarella, La Sauce Beefbar

SIGNATURE BAO BUN 24

Korean buns, jasmine tea
smoked pulled veal

MINI BIG K 22

Mini Black Angus beef burgers,
pickled onions & sauces

BABY QUESADILLAS 24

Braised veal, Manchego cheese,
chimichurri sauce, Kobe karasumi

KFC 15

Kobe beef tallow Fried Chicken, Cinzano
marinade & Sichuan pepper sauce

POSH SHAWARMA FOR 2 29

Veal shawarma, Beefbar tahini, pickles

NEW STYLE CRUDO 23

Salmon sashimi, soya,
yuzu and sesame oil

HUMMUS ROYAL 26

Chickpea purée, tahini, lemon,
spiced beef, pinenuts

INSANE ROCK CORN 12

Pop corn in tempura, spicy mayo

AVOCADO HUMMUS 21

Avocado, sesame seeds, pomegranate,
caramelised pistachios and carasau bread

SUPER KALE SALAD 19

Avocado, Parmesan, cherry tomatoes,
lemon zest, anchovy

CAESAR MISO 18

Romaine lettuce, Caesar miso dressing,
Parmesan cheese

PLANT-BASED MEAT

MINI BIG K 21

Redefine Meat™ New-Meat™ patties,
secret sauces

PLANT-BASED MEAT BAO 24

Korean buns, Redefine Meat™ New-Meat™

BEEF BAR CLASSICS



SLICED TAGLIATA STEAK 29

Rocket, cherry tomatoes,
Parmesan, classic mash

Holstein, Holland, Peter's Farm, 8 months milk fed



STEAK, FRITES & SAUCE 29

*Holstein, Holland, Peter's Farm,
8 months milk fed*

• Get it veggie, Redefine Meat™ 29



PRIME NEW YORK STRIP 59

Angus beef, 300g
Classic mash

US, Creekstone, 150 days grain-fed



SIGNATURE FILETS

Iconic filet mignon 45
Paradise Pepper beef filet 45
Wagyu WX fillet 115
Classic mash

*French filet mignon
Rangers Valley Australia*



WAGYU RIBEYES

Ribeye cap 200g 89
Center cut ribeye 300g 129
XXL ribeye 500g 209
Classic mash

*Japanese black & Black Angus, USA
Snake River Farms, 500 days grain-fed*



CERTIFIED KOBE BEEF 225

Emperor's cut 200g, classic mash
Japanese Black, Japan, 900 days grain fed

LEMON CHICKEN ROBATA 24

Lemon marinated chicken
cooked on barbecue



SPICY BEEF 29

Our unique spicy chimichurri
marinated beef



BURGER BOMB 29

Natural beef patty, pulled beef, bone marrow,
cheese, confit & crispy onions, pickle



TONKATSU MILANESE 29

Milanese style veal,
Panko breadcrumbs



MISO BLACK BEEF 29

Our beefy version of the famous
black cod, classic mash



VEAL & WAGYU BOLOGNESE 32

Homemade veal & Wagyu beef
classic pappardelle



SALMON UNAGI 32

Yuzu unagi sauce,
lemon lime mash

EXTRA SIDES

HAND CUT FRIES

Classic 8 / Parmesan 10 / Black truffle 16

SIGNATURE MASH

Classic 7 / Jalapeno 9 / Lemon lime 9
La Sauce Beefbar 12 / Black truffle 16

ARTISANAL SAVOURY PANETTONE 10

SEASONAL VEGETABLES 8

HOUSE GREEN SALAD 7

SESAME GOMA SALAD 7

HOMEMADE FOCACCIA 6

LA SAUCE BEEFBAR 7

Made with butter, herbs, truffle
& an extract of the "Sauce
Originale Relais de Paris"

PARADISE PEPPER SAUCE 7

A discretionary service charge of 15% will be added to your bill | Vaping is prohibited |
Please notify your waiter of any allergies before ordering | Includes VAT



LE PETIT



CONCEPT by RICCARDO GIRAUDI

LE PETIT
beefbar