



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

Fettercairn 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 liqueur, 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 liqueur de elote, Fresh lemon
& lime juices, Palo Santo cordial

LUNCH MENU

STREET FOOD

MON-THUR
12.30PM-4.30PM

MAIN

Insane Rock Corn 6

Popcorn in tempura & Sriracha mayo

Crunchy Salad 7

Cucumber, avocado, feta cheese,
nuts, sucrine & citruses

Lobster Salad 12

Lobster & green beans salad with avocado,
pomegranate & sesame seeds

Sticky & Spicy 8

Fried chicken cooked in beef tallow,
coated in a sticky spicy caramel glaze

Lemon Chicken 15

Beefbar sauce, mashed potatoes
& vegetables

Steak-frites baguette 20

Rocket, cherry tomatoes, Parmesan
& chimichurri sauce

Wagyu Bolognese 16

Rich meat ragù, classic pappardelle,
Parmesan & Wagyu Karasumi

(Vegetarian option available)

Steak Frites Signature 39

Grass-fed, Aberdeen Angus, Scotland
Served with a sauce of your choice,
French fries & a mini spinach salad



STREET FOOD

To share

Jambon d'Entrecôte	18	Sticky & Spicy 🐔	16
45-day cured beef striploin prosciutto & pane carasau		Fried chicken cooked in beef tallow, coated in a	
• Add our Artisanal Savoury Panettone	+8	sticky spicy caramel glaze	
Croque Sando	19	Crab Tacos	19
45-day cured beef striploin prosciutto,		Crunchy crab-meat tacos, cashews & satay sauce	
mozzarella & Beefbar signature sauce			
Bad Boy Bao	18	Mango Ceviche	21
Steamed bao buns filled with a crispy chicken fried in		Seabream marinated in citrus tiger milk,	
Wagyu tallow & Szechuan pepper glaze		mango sauce, jalapeño & coriander oil	
Mini Smashed Burgers	18	Insane Rock Corn	12
Beef, cheese, secret sauce & pickled onions		Popcorn in tempura & Sriracha mayo	
Baby Quesadillas	18	Avocado Hummus	14
Braised short ribs, mozzarella & chimichurri sauce		Chickpeas, avocado, mascarpone,	
		caramelised pistachios, black sesame & pane carasau	



GREEN BAR

Crunchy Salad	14
Cucumber, avocado, feta cheese, nuts, sucrose & citrus	
Umami Caesar Salad	16
Romaine salad, Caesar anchovy sauce & Parmesan	
Lobster Salad	25
Lobster & green beans salad with avocado, pomegranate & sesame seeds	



EDINBURGH ICON

West Coast Scallops	24
Kale purée, crunchy cauliflower, beef karasumi & almonds	

SIDES

Hand Cut Fries		Signature Mash	
Classic	6	Classic	5
Parmesan & black truffle	12	Jalapeño	6
Artisanal Savoury Panettone	8	Gravy	7
Seasonal Vegetables	6	Smoked Applewood	8
Glazed Carrots	5	Black truffle	10
Tenderstem Broccoli, Garlic & Chilli Sauce	7	Sourdough with Butter	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 75

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 Maître d'Hôtel 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 Maître d'Hôtel Beefbar



PASTA

Wagyu Bolognese 32

Rich meat ragù, classic

pappardelle, Parmesan &

Wagyu Karasumi



GLOBAL SIGNATURES

The Crying Tiger 39

Beef striploin marinated

in honey, ginger & soy

Lemon Chicken Robata 28

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

29



Cauliflower Steak 23

Roasted cauliflower, green tahini

sauce, pomegranate & sesame



BURGERS

Beefbar Secret Smash 35

Double USA Black Angus

beef patties, cheese, Beefbar sauce &

French fries

Smash burger "au Poivre" 35

Double USA Black Angus

beef patties, cheese,

pepper sauce & French fries

Smash cheeseburger 29

Double USA Black Angus

beef patties, cheese,

pickled onion & French fries