



STREET FOOD



BEEF

MINI BIG SMASH

Mini beef burgers with cheese, secret sauce and onion pickle 24

RIBEYE HAM

45-day dry-cured and smoked beef ribeye prosciutto 16

CROQUETTE COQUETTE

Braised beef dutch croquette, crème fraîche mayo and caviar 90

WITHOUT CAVIAR 25

WAGYU KEBABS

Mini wagyu beef shawarma, wheat galette and tahini sauce 19

BABY QUESADILLAS

Braised pulled beef, cheese, truffle and chimichurri sauce 19

CROQUE SANDO

Dry-cured beef ribeye ham, mozzarella cheese and La Sauce Beefbar 24

STICKY & SPICY 🐔

Fried chicken cooked in beef tallow, coated in a sticky spicy caramel glaze 16

BAD BOY BUN

Crispy fried chicken cooked in Wagyu tallow, steamed bao buns and Szechuan pepper glaze 17

LEAF



ROCK CORN

Crispy sweet corn tempura served with spicy mayo 15

UMAMI CAESAR

Romaine lettuce, caesar salad with umami dressing, Parmesan and Kobe Karasumi 15

SUPER KALE

Avocado, Parmesan, cherry tomatoes, lemon zest 15

CRUNCHY SALAD

Cucumber, avocado, goat's cheese, little gem lettuce, citrus 15

REEF

MANGO CEVICHE

Sea Bream marinated in citrus leche de tigre, mango sauce, jalapeño and coriander oil 21

KING CRAB TAQUITOS

Crispy king crab taquitos with cashew nuts and satay sauce 29



Le Pizzette del Beefbar



TRUFFLE PIZZA

Cantal cheese, truffle cream and fresh summer truffle 30

BEEFY & SPICY

Spiced beef sausage, jalapeno, chilly oil, tomato sauce, mozzarella & a mountain of Grana Padano 25

FANTASTACCHIO

Pistachio cream, entrecôte ham, mozzarella and smoked scamorza 22





COMFORT FOOD

PASTA

WAGYU & VEAL BOLOGNESE

Homemade Wagyu beef & veal ragu,
pappardelle, Parmesan cheese 28



BROADWICK SOHO ICONS



WAGYU SHEPERD'S PIE

Slow-cooked seasoned minced
lamb, gravy, topped with creamy
mashed potatoes 26

DEAR JACKIE'S CORDON BLEU

Our golden Cordon Bleu, reimagined.
Pure indulgence with veal filet, British ham,
melting cheese and black truffle cream 45

GLOBAL SIGNATURES

KOREAN BBQ

Beef marinated in Gochujang sauce 26

SMOKED BARBECUE LEMON CHICKEN

Lemon-marinated chicken BBQ 26

CAULIFLOWER STEAK

Cauliflower chateaubriand, green tahini
sauce, pomegranate & sesame 26

SMASH & STACKS



THE POSH SHACK SMASH

Double British beef patties, cheese,
ketchup, mustard, pickles, French fries 25

BEEFBAR SECRET SMASH

Double British beef patties cheese,
Beefbar sauce, French fries 25

SMASH BURGER 'AU POIVRE'

Double British beef patties
cheese, pepper sauce, French fries 25

PANETTONE PHILLY CHEESE

Wagyu bavette, cheese, shallot confit,
fried onions, pickled jalapeño 25

STEAMED CHILEAN SEA BASS

Chilean Sea Bass fillet,
capers and fresh ginger 28

ISPAHAN BLOOM

Chilean Sea Bass marinated with
rosewater, lychee and raspberry 28



The
Other
Catch

BEEFBAR

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

CONTINENTAL HERITAGE BEEF

Giraudi Selection

BASIL TAGLIATA

Cherry tomatoes, avocado,
pine nuts and pesto 25

STEAK FRITES

Beurre maître d'hôtel 32

SKIRT WITH SHALLOTS 25

BRITISH FILET MIGNON 95

BLACK ANGUS BEEF

Rangers Valley, Australia

Creekstone Farms, US

BISTROT STYLE BAVETTE 39

RIBEYE CAP 63

CENTER CUT RIBEYE 90

DOUBLE RIBEYE, 500g for 2 256

FILET MIGNON 95

CHATEAUBRIAND, 600g for 2 250



WAGYU BEEF

Rangers Valley, Australia

Snake River Farms, US

Whispering Dunes, Namibia

SKIRT STEAK 32

SESAME UMAMI TAGLIATA

Crispy sesame, goma sauce 79

MILK FED VEAL

Van Drie, Netherlands

VEAL FILET 70

STEAKS & SAUCES

Choose your steak

STEAK FRITES 32

BRITISH FILET MIGNON, 200g 95

BLACK ANGUS FILET, 200g 110

Choose your sauce

BEEFBAR SIGNATURE SAUCE

TRADITIONAL PEPPER SAUCE

BEEFBAR RESERVE

WORLD EXCLUSIVE CUTS

Selection of the finest

Japanese Wagyu origins, 200g

MIYAZAKI CITRUS WHISPER 120

鹿児島バベット

KOBE BEEF KISS 120

神戸ビーフキス

Based on availability



WORLD EXCLUSIVE CUTS

MATSUSAKA 松阪 MP / 100G

KOBE BEEF 神戸肉 MP / 100G

HIDA 飛騨牛 MP / 100G

NUMAMOTO 沼本和牛 MP / 100G

WINE-GYU ワイン牛 MP / 100G

MIYAZAKI 宮崎和牛 MP / 100G

HOKKAIDO 北海道和牛 MP / 100G

KAGOSHIMA 鹿児島和牛 MP / 100G

Market price - based on availability

SIDES

MASHED POTATOES

CLASSIC 7

GRAVY 7

LEMON AND LIME 7

JALAPEÑO PEPPER 7

SEASONAL TRUFFLE 12

STILTON AND BACON 8

HOMEMADE FRENCH FRIES

CLASSIC 7

PARMESAN AND TRUFFLE 12

VEGETABLES

MILD JALAPEÑOS PEPPERS 7

GRILLED BROCCOLI AND CHILI 7

SAUTÉED MUSHROOMS 7

SIGNATURE SAUCES

BEEFBAR SAUCE 10

TRADITIONAL PEPPER SAUCE 8

SIGNATURE MÂÎTRE D'HÔTEL BUTTER 7

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens. Kindly note that due to seasonality, menu items may vary slightly.

A discretionary optional service charge of 15% will be applied to your bill.