



STREET FOOD



BEEF

WAGYU KEBABS

Mini wagyu beef shawarma, wheat galette and tahini sauce 17

CROQUETTE COQUETTE

Braised beef dutch croquette, crème fraîche mayo 16

ADD CAVIAR +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 22

MINI BIG SMASH

Mini beef burgers with cheese, secret sauce and onion pickle 19

RIBEYE HAM

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

ADD PANETTONE +12

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

REEF

MANGO CEVICHE

Sea Bream marinated in citrus leche de tigre, mango sauce, jalapeño and coriander oil 17

KING CRAB TAQUITOS

Crispy king crab taquitos with cashew nuts and satay sauce 24



Le Pizzette del Beefbar



FANTASTACCHIO

Pistachio cream, entrecôte ham, mozzarella and smoked scamorza 20

BEEFY & SPICY

Spiced beef sausage, jalapeno, chilly oil, tomato sauce, mozzarella & a mountain of Grana Padano 20

TRUFFLE PIZZA (V)

Cantal cheese and truffle cream 24



LEAF



SUPER KALE (V, VEA)

Avocado, Parmesan, cherry tomatoes, lemon zest 15

CRUNCHY SALAD (V, VEA)

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

UMAMI CAESAR (V, VEA)

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

ROCK CORN (V, VEA)

Crispy sweet corn tempura served with spicy mayo 15



COMFORT FOOD

PASTA

WAGYU & VEAL BOLOGNESE

Homemade Wagyu beef & veal ragu,
pappardelle, Parmesan cheese 25



BROADWICK SOHO ICONS



WAGYU SHEPHERD'S PIE

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

DEAR JACKIE'S CORDON BLEU

Our golden Cordon Bleu, reimagined.
Free range chicken, British ham, melting
cheese and black truffle cream 27

GLOBAL SIGNATURES

KOREAN BBQ

Beef marinated in Gochujang sauce 26

SMOKED BARBECUE LEMON CHICKEN

Lemon-marinated chicken BBQ 26

CAULIFLOWER STEAK (V)

Cauliflower chateaubriand, green tahini
sauce, pomegranate & sesame 22

SMASH & STACKS



THE POSH SHACK SMASH

Double British beef patties, cheese,
ketchup, mustard, pickles, French fries 21

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 24

PANETTONE PHILLY CHEESE

Wagyu bavette, cheese, shallot confit,
fried onions, pickled jalapeño 23

STEAMED GINGER COD

Cod fillet, capers and
fresh ginger 26

ISPAHAN BLOOM

Cod marinated with rosewater,
lychee and raspberry 27



The
Other
Catch

BEEF BAR

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 28

STEAK FRITES

Beurre maître d'hôtel 28

SKIRT WITH SHALLOTS 28

BRITISH FILET MIGNON 38

BLACK ANGUS BEEF

Rangers Valley, Australia

Creekstone Farms, US

BISTROT STYLE BAVETTE 32

RIBEYE CAP 60

CENTER CUT RIBEYE 90

DOUBLE RIBEYE, 500g for 2 148

FILET MIGNON 56

CHATEAUBRIAND, 600g for 2 195



WAGYU BEEF

Rangers Valley, Australia

Snake River Farms, USA

Whispering Dunes, Namibia

SKIRT STEAK 50

SESAME UMAMI TAGLIATA

Crispy sesame, goma sauce 55

FILET MIGNON 89

STEAKS & SAUCES

Choose your steak

STEAK FRITES 32

BRITISH FILET MIGNON, 200g 45

BLACK ANGUS FILET, 200g 68

Choose your sauce

BEEF BAR SIGNATURE SAUCE

TRADITIONAL PEPPER SAUCE

BEEF BAR RESERVE

WORLD EXCLUSIVE CUTS

Selection of the finest

Japanese Wagyu origins, 200g

MIYAZAKI CITRUS WHISPER 70

鹿児島パベット

KOBE BEEF KISS 115

神戸ビーフキス

Based on availability



EMPEROR 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 (VEA) 7

GRAVY 7

LEMON AND LIME 7

JALAPEÑO PEPPER 7

SEASONAL TRUFFLE 12

STILTON AND BACON 8

HOMEMADE FRENCH FRIES

CLASSIC (VEA) 7

PARMESAN AND TRUFFLE 12

VEGETABLES

MILD JALAPEÑOS PEPPERS 7

GRILLED BROCCOLI AND CHILI (VEA) 7

SAUTÉED MUSHROOMS 7

SIGNATURE SAUCES

BEEFBAR SAUCE 10

TRADITIONAL PEPPER SAUCE 8

SIGNATURE MAÎTRE D'HÔTEL BUTTER 7

(V) Suitable for Vegetarians (VEA) Vegan Option Available

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.