



STREET FOOD



MEAT

WAGYU KEBABS

Mini wagyu beef shawarma, wheat galette and tahini sauce 17

CROQUETTE COQUETTE

Braised beef Dutch croquette with crème fraîche mayo 16

ADD CAVIAR +19

BABY QUESADILLAS

Braised pulled beef, Manchego cheese, truffle and chimichurri sauce 19

CROQUE SANDO

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

MINI BIG SMASH

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

RIBEYE HAM

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

ADD PANETTONE +13

STICKY & SPICY

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

BAD BOY BUN

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, ribeye ham, mozzarella and smoked scamorza 20

BEEFY AND SPICY

Spiced beef sausage, jalapeno, chilli oil, tomato sauce, mozzarella and a mountain of Grana Padano 20

TRUFFLE PIZZA (V)

Cantal cheese, truffle cream, fresh black truffle 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

ROCK CORN (V, VEA)

Crispy sweet corn tempura with spicy mayo 15



COMFORT FOOD

PASTA

WAGYU AND VEAL BOLOGNESE

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



BROADWICK SOHO ICONS



WAGYU SHEPHERD'S PIE

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

DEAR JACKIE'S NOSTALGIC MILANESE

Free range chicken, British veal ham,
smoked cheddar cheese and horseradish
sauce 27

GLOBAL SIGNATURES

KOREAN BBQ

Beef marinated in Gochujang sauce 26

SMOKED BARBECUE LEMON CHICKEN

Lemon-marinated chicken BBQ 26

CAULIFLOWER STEAK (VE)

Cauliflower chateaubriand, green tahini
sauce, pomegranate and sesame 22

SMASH & STACKS



THE POSH SHACK SMASH

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

BEEFBAR SECRET SMASH

Double British beef patties cheddar cheese,
La Sauce Beefbar, French fries 25

SMASH BURGER AU POIVRE

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

STEAMED GINGER COD

Cod with capers and
fresh ginger 26

ISPAHAN BLOOM

Cod with rosewater,
lychee and raspberry 27



The
Other
Catch

BEEFBAR

All our meats are imported directly. We have carefully selected the world's finest producers from the United Kingdom, France, Italy, the United States, Japan, Namibia, and Australia.

CONTINENTAL HERITAGE BEEF

Giraudi Selection

BASIL TAGLIATA 200g
Cherry tomatoes, avocado,
pine nuts and pesto **28**

ONGLET STEAK 200g
Beurre Maître d'Hôtel **28**

SKIRT WITH SHALLOTS 200g **28**

BLACK ANGUS BEEF

Rangers Valley, Australia
Creekstone Farms, US

BISTROT STYLE BAVETTE 200g **32**
RIBEYE CAP 200g **60**

CENTER CUT RIBEYE 300g **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 200g **50**

SESAME UMAMI TAGLIATA 200g
Crispy sesame, goma sauce **55**

FILET MIGNON 200g **89**

STEAKS & SAUCES

Choose your steak

STEAK FRITES 200g **32**
BRITISH FILET MIGNON, 200g **45**
BLACK ANGUS FILET, 200g **68**

Choose your sauce

LA SAUCE BEEFBAR
AU POIVRE SAUCE

BEEFBAR RESERVE

WORLD EXCLUSIVE CUTS

Selection of the finest
Japanese Wagyu origins, 200g

MIYAZAKI CITRUS WHISPER **70**
鹿児島バベット

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. Min 200g

SIDES

MASHED POTATOES

CLASSIC (V) 7

GRAVY 7

LEMON AND LIME 7

JALAPEÑO PEPPER 7

SEASONAL TRUFFLE 12

STILTON AND VEAL BACON 8

HOMEMADE FRENCH FRIES

CLASSIC (VEA) 7

PARMESAN AND TRUFFLE 12

VEGETABLES

MILD JALAPEÑOS PEPPERS 7

GRILLED BROCCOLI AND CHILLI (VEA) 7

SAUTÉED MUSHROOMS 7

SIGNATURE SAUCES

LA SAUCE BEEFBAR 10

AU POIVRE SAUCE 8

SIGNATURE MAÎTRE D'HÔTEL BUTTER 7

(V) Suitable for Vegetarians (VE) 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.



DESSERTS

MARBLED CHOCOLATE BAR BY

Everything we love in a chocolate bar.

Chocolate, crispy biscuit, flowing caramel, for 2 **25**

BEEFBAR MAGIC FINGERS (V)

Roasted pistachios, caramel, crispy kadaif, 40% milk chocolate and a touch of white chocolate, for 2 **25**

BURNT EXOTIC CHEESECAKE

White chocolate, mango and passionfruit cheesecake, macadamia nut and coconut crust **14**

STICKY SEXY PUDDING (V)

Pecans, dates, Calvados ice cream **18**

GELATO MANTECATO (V)

Freshly churned fior di latte gelato, sauces and toppings, for 2 **20**