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

BEEFY AND SPICY
Spiced beef sausage, jalapeño, chilli oil, tomato sauce, mozzarella, 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 24

The Other Catch

STEAMED GINGER COD
Cod with capers and fresh ginger 26

SALMON UNAGI
Salmon with unagi sauce and lem-on-lime mash 30

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**

The Steaks are high

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**

VEGAN STEAK FRITES 100g
Redefined meat, chimichurri sauce **30**

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
BABY SPINACH SALAD, WALNUT, MANCHEGO (V) 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

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**