

MEAT EXPERIENCE MENU

STREET FOOD

TARTARE & TARTINE

Raw Veal bites, praline, sesame gaufrette (g) (n) (d) (s)

GRILLED

BLACK ANGUS - PRIME GRADE

Creekstone Farms, USA

180 days Corn-fed

TENDERLOIN CUT

RIBEYE CUT

Classic Mashed Potatoes (d)

AUSTRALIAN WAGYU - MB 9+

Ranger Valley, Farms, Australia

600 days Grain-fed

HANGING TENDER CUT

STRIPLOIN CUT

Homemade & Handcut French Fries

JAPANESE WAGYU

900 days -Grain & Cereal-fed

Catch of the day

HOKKAIDO or SAROMA or KAGOSHIMA

STRIPLOIN CUT

Kobe Bacon Mashed Potatoes (d) (n)

HOMEMADE DESSERT

GELATO MANTECATO

Fior di latte gelato, sauces & tasty toppings (d) (n)

AED 795/Person

Minimum 2 pers

Prices are in UAE Dirham, Inclusive of 10% Service charge, 7% Authority fee and 5% VAT

STREET FOOD



BEEF

WAGYU HAM 195

Wagyu beef ham, cecina (g) (d)

WAGYU ARAYÉS LAHMÉ 130

Spicy minced wagyu beef, parsley, onion,
mozzarella cheese (g) (d)

QUESADILLAS 98

Braised Wagyu, Mozzarella cheese,
manchego & summer truffle (g) (d)

KOBE TATAKI 285

Kobe beef striploin, yuzu ponzu sauce (g) (s)

TACOS 98

Angus beef, tender wheat galette,
Kobe beef butter, habanero (g) (n)

BAO BUN 115

Korean buns, jasmine tea smoked
Kobe beef, Cabbage (g)

GYOZAS 95

Kobe beef & Angus ravioli,
vinegary jalapeño sauce (g) (n)

VITELLO TONNATO 98

Veal fillet & tonnato sauce (s)

TARTARE & TARTINE 89

Veal bites, praline, sesame gaufrette (g) (n) (d) (s)

MINI BIG K 130

Mini Kobe beef bacon burgers & sauces 3 pcs (g) (n) (d)

BEEF CARPACCIO 125

Beef fillet carpaccio, roquette salad,
Parmesan shavings and miso yuzu dressing (d) (g)

KFC 89

Kobe beef tallow fried chicken,
Sichuan pepper sauce (g) (s)

CROQUE SANDO 155

Dry aged beef ribeye ham, Mozzarella cheese
& Beefbar Sauce (g) (d)



LEAF

ICONIC PIZZA 130

Cantal Cheese, truffle cream & summer truffle (g) (d)

ROCK CORN 69

Sweet corn in tempura, spicy mayonnaise (g) (s) (n)

AVOCADO HOUMOUS 85

Avocado, tahini, pita bread (g) (n) (d)

STRACCIATELLA FATTOUSH 85

Stracciatella, tomatoes, cucumber, pita, fresh herbs (g) (d)

UMAMI CAESAR SALAD 85

Baby gem, miso caesar sauce,
Parmesan, wagyu karasuni (d) (s) (g)

SUPER KALE 98

Avocado, Parmesan, tomatoes, lemon zests (g) (d) (s)



CAVIAR KASPIA

TSAR’S WAGYU TARTARE & CAVIAR 495

Sushi rice, Wagyu meat, ponzu sauce,
nori and 70g caviar (g) (s)

CRISPY TACOS O-TORO CAVIAR 195

O-toro, yuzu ponzu, guacamole,
chives and 15g caviar (g) (s)



REEF

TOBIKO CRAB SALAD 190

Crab salad, tobiko, egg mimosa, caramelized peanuts
(d) (n) (g) (s)

HAMACHI CRUDO 130

Yellowtail, lemon soy sauce, summer truffle (s) (g)

CALAMARI CRUNCH 89

Crunchy calamari in tempura & dry curry, try it (s) (g)

TUNA PASTRAMI 75

Homemade tuna pastrami, coleslaw salad (g) (s)

LOBSTER TACOS 185

Crunchy lobster tacos, cashew, satay sauce (s) (g) (n)

DRAGON SHRIMPS 98

Shrimp, shimeji mushroom, wasabi sauce, mango and
passion fruit (s) (g) (d)

SMOKED TARAMA 85

Smoked cod roe, jalapeño, Kobe karasumi (d) (g) (s)

COMFORT FOOD



PASTASCIUTTA
SMOKED BEEF AMATRICIANA 150
45-days smoked ribeye ham, rigatoni(g) (d)

VEAL & WAGYU LASAGNA 145
Homemade Wagyu beef & veal ragu, roasted millefeuille style, Parmesan cheese (g) (d)



TEMPURA 280
BEEFY CORDON BLEU
Veal filet, beef ribeye ham, Comté cheese, truffle cream (g) (d)



ROTISSERIE 170
SIGNATURE SHAWARMA
Angus & Wagyu shawarma, Beefbar tahini, with fries on the side (g) (d) (n)



BARBECUE 165
LEMON CHICKEN ROBATA
Lemon marinated chicken cooked on barbecue (d) (n)

CRYING TIGER 250
Wagyu beef marinated in tamarind, ginger and soy (g) (s) (d)

SPICY BEEF 250
Habanero & chimichurri herbs (s) (d)

BLACK COD 185
Our incredible black cod with pak choï (g) (s)



WOK 195
PEPPER BEEF
Pepper stir fried beef, roasted aubergines, jasmine rice (d) (s) (g)



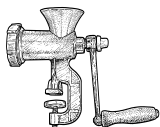
FILETS IN SAUCE

Choose your filet then your sauce
BLACK ANGUS FILET, 200g 275
WAGYU FILET, 200g 460
JAPANESE WAGYU, 200g 805
VEAL CENTER CUT, 250g 205

Choose your sauce
BEEFBAR SIGNATURE SAUCE (d)
Sauce with butter, black truffle & an extract
Original Sauce Relais de Paris

PEPPER SAUCE (d) (s)
Mix peppers, mustard seeds

BÉARNAISE SAUCE (d)
Béarnaise, shallots, tarragon, chervil



GROUND

RELAIS DOUBLE CHEESE 165
Double Black Angus & Wagyu cheeseburger, Extract of “Relais de Paris” sauce Homemade French fries (g) (d)

ULTIMATE CHEESEBURGER 165
Certified pure muscle beef, cheese, pickles (g) (d)
DOUBLE 165
TRIPLE 215



STEAMED

CHILEAN SEA BASS 180
Sea bass fillet, capers & fresh ginger (s)



leafbar®
PLANT-BASED 100
KETO BOWL
Tomato, avocado, white cabbage, green beans, corn, pomegranate, Beefbar dressing sauce (n)
WITH LOBSTER (s) (n) 245



GRILLED

PRIME BLACK ANGUS BEEF

Based on availability

Greater Omaha, USA

Creekstone Farms, USA

FILET, 200g	255
FILET, 300g	355
RIBEYE, 400g	370
CHATEAUBRIAND, 600g	725

45 DAYS DRY AGED

Greater Omaha, USA Aged by Allen Brothers

BONE IN RIB EYE CENTER CUT, 500g	650
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WAGYU BEEF GRADE 9+

Based on availability

Ranger Valley, Australia

Stockyard, Australia

TAGLIATA, roquette, Parmesan (d)	340
FILET MIGNON, 200g	440
DOUBLE RIBEYE, 500g for 2	935
TOMAHAWK, ± 1.4kg for 2/3	1550

MILK FED VEAL

Van Drie, Netherlands

CENTER CUT FILET, our favorite	185
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RAW

BEEF TARTARE 195	
Black Angus Beef filet tartare	
& homemade French fries (s)	



TEPPANYAKI

CATCH OF THE DAY

Selection of the best origins

of Japanese Wagyu. Based on availability

KOBE BEEF, 200g 神戸肉 1490

HOKKAIDO, 200g 北海道和牛 785

SAROMA, 200g サロマ和牛 785

KAGOSHIMA, 200g 鹿児島和牛 785

SIDES

HOMEMADE MASHED POTATOES (d)

Classic	45
Lemon & lime	45
Mild jalapeño pepper 🌶️	45
Harissa, caramelized pistachio 🌿 (n)	58
Kobe beef bacon (n)	58
Black truffle	69

SIGNATURE SAUCES

Beefbar Sauce (d)	30
Pepper sauce (d)	30
Béarnaise sauce (d)	30

FRENCH FRIES

Homemade & handcut	45
Parmesan & black truffle (d)	69

VEGETABLES

Hot jalapeños peppers	45
Seasonal vegetables	45
Sautéed mushrooms	69
Grilled Asparagus	50