

beebar[®]
on the coast

STREET FOOD

MEZZE PLATTER

Spreads of the day, ask our team **28**

RARE BEEF CHARCUTERIE

Beef cold cuts, kobe Jamòn, smoked ribeye ham, Greek beef sausages **35**

WOODFIRED PIZZA

Roquette, Parmesan, truffle cream, summer truffle

- With beef prosciutto **29**
- With Jamón de Kobe **45**

RIBEYE TATAKI

Kobe tatakai with yuzu ponzu **49**

SPANAKÓPITA

Homemade spinach & feta cheese pie **19**

SIGNATURE MINI BURGERS

Mini Kobe burgers, truffle sauce **30**

KOBE GYROS

Kobe beef gyros, the only one in the world **44**

WAGYU MEATBALLS

Homemade meatballs, tomatoes **28**

QUESADILLAS

Kobe & Angus quesadillas, manchego, jalapenos **25**

BEEF TARTARE

Bistro style **32**

SASHIMI CARPACCIO

- Australian black angus beef, cream cheese, mushroom, yuzu ponzu **28**
- Australian black angus beef, spinach salad, caramelized pistachios **38**

HAMACHI CRUDO

Yellowtail sashimi, lemon soy sauce, summer truffle **29**

TUNA TOSTADITAS

Crunchy tuna tacos, habanero sauce **29**

LUBINA CEVICHE

Raspberries and truffle **36**

SEABASS CARPACCIO

Kumquat, salicornia, calamansi **29**

FRESH FISH TARTARE

Catch of the day, peach, peppers, lime **28**

OUR GREAT MEAT

BLACK MARKET BEEF

AUSTRALIAN BLACK ANGUS BEEF
GRAIN-FED 260 DAYS

GRILLED

- Tagliata, French fries, Greek salad, 250g **36**
 - Fillet mignon, 200g **55**
- Chateaubriand 500g for two **158**

WX WAGYU BEEF

RANGERS VALLEY, AUSTRALIA
GRAIN-FED 360 DAYS

LES GRANDS CRUS

- Signature Wagyu strip **65**
- The incredible tomahawk 1.6kg to share **360**

CERTIFIED KOBE BEEF

HYOGO PREFECTURE, JAPAN. GRAIN-FED FOR 900 DAYS

TEPPANYAKI

- Kobe Emperor's cut, (200g minimum) 100g **110**
- Kobe Moon's crescent, 150g **170**

KOBE CARBONARA

Signature spaghetti carbonara, kobe karasumi **42**

BIG K™ VOLUNTARILY FAST CASUAL STYLE

Kobe beef burger, secret sauce, artisanal bun **39** Add crispy Kobe bacon **10**

PASTA

ORZOTTO

Fresh tomatoes, bottarga, oregano oil **20**

LINGUINI

Sea urchin, tarragon, lemon confit, spicy pepper **32**

LOBSTER SPAGHETTI

Tomatoes, bisque **32**

LEAF BAR

GREEN BEANS SALAD

Cashews, xinotyri cheese, onions, grapemust syrup **22**

GREEK SALAD

Traditional Greek salad, cucumber, tomato, feta cheese **26**

ZESTY KALE SALAD

Beef Bar Kale signature salad **29**

KING CRAB & QUINOA SALAD

Avocado salad with king crab, quinoa, grapefruit **42**

REEF BAR

CATCH OF THE DAY

Salt-crusted **130/kg** / Grilled **120/kg** / Sashimi **130/kg**

FRESH LOBSTER

Cognac sauce **120/kg**

OCTOPUS

Charcoal octopus, smoked eggplant **22**

CALAMARI TEMPURA

Tarama sauce **27**

SIDES

HOMEMADE POTATO CREAM

Classic **10**

with Jalapenos **12**

with summer truffle **15**

FRESH FRENCH FRIES

Xinomyzithra cheese, oregano **14**

VEGETABLES

Seasonal vegetables on the grill **25**

DESSERTS TO SHARE

- Gelato mantecato to share, coulis & amazing toppings **22**
- Ekmek Cadayifi, crispy pastry stuffed, pistachio, crème patissière **18**
 - Fresh fruit platter **18**
 - Paris Brest, almond cream **18**
 - Orange pie, honey, homemade ice cream **18**