

STREET FOOD

MEZZE PLATTER

Spreads of the day, ask our team

RARE BEEF CHARCUTERIE

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

WOODFIRED PIZZA

Roquette, Parmesan, truffle cream, summer truffle

- With beef prosciutto
- With Jamón de Kobe

RIBEYE TATAKI

Kobe tataki with yuzu ponzu

SPANAKÓPITA

Homemade spinach & feta cheese pie

SIGNATURE MINI BURGERS

Mini Kobe burgers, truffle sauce

KOBE GYROS

Kobe beef gyros, the only one in the world

WAGYU MEATBALLS

Homemade meatballs, tomatoes

QUESADILLAS

Kobe & Angus quesadillas, manchego, jalapenos

BEEF TARTARE

Bistro style

SASHIMI CARPACCIO

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

HAMACHI CRUDO

Yellowtail sashimi, lemon soy sauce, summer truffle

TUNA TOSTADITAS

Crunchy tuna tacos, habanero sauce

LUBINA CEVICHE

Raspberries and truffle

SEABASS CARPACCIO

Kumquat, salicornia, calamansi

FRESH FISH TARTARE

Catch of the day, peach, peppers, lime

OUR GREAT MEAT

BLACK MARKET BEEF

AUSTRALIAN BLACK ANGUS BEEF
GRAIN-FED 260 DAYS

GRILLED

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

WX WAGYU BEEF

RANGERS VALLEY, AUSTRALIA
GRAIN-FED 360 DAYS

LES GRANDS CRUS

- Signature Wagyu strip
- The incredible tomahawk 1.6kg to share

CERTIFIED KOBE BEEF

HYOGO PREFECTURE, JAPAN. GRAIN-FED FOR 900 DAYS

TEPPANYAKI

- Kobe Emperor's cut, (200g minimum)
- Kobe Moon's crescent, 150g

KOBE CARBONARA

Signature spaghetti carbonara, kobe karasumi

BIG K™ VOLUNTARILY FAST CASUAL STYLE

Kobe beef burger, secret sauce, artisanal bun Add crispy Kobe bacon

PASTA

ORZOTTO

Fresh tomatoes, bottarga, oregano oil

LINGUINI

Sea urchin, tarragon, lemon confit, spicy pepper

LOBSTER SPAGHETTI

Tomatoes, bisque

LEAF BAR

GREEN BEANS SALAD

Cashews, xinotyri cheese, onions, grapemust syrup

GREEK SALAD

Traditional Greek salad, cucumber, tomato, feta cheese

ZESTY KALE SALAD

Beef Bar Kale signature salad

KING CRAB & QUINOA SALAD

Avocado salad with king crab, quinoa, grapefruit

REEF BAR

CATCH OF THE DAY

Salt-crusted / Grilled / Sashimi

FRESH LOBSTER

Cognac sauce

OCTOPUS

Charcoal octopus, smoked eggplant

CALAMARI TEMPURA

Tarama sauce

SIDES

HOMEMADE POTATO CREAM

Classic
with Jalapenos
with summer truffle

FRESH FRENCH FRIES

Xinomyzithra cheese, oregano

VEGETABLES

Seasonal vegetables on the grill

DESSERTS TO SHARE

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