

# STREET FOOD



## LEAF

<b>ICONIC PIZZA</b>	27
Roquette, Parmesan, truffle cream & summer truffle	
• Jamon de Kobe beef supp.	+28
<b>ROCK CORN</b>	19
Pop corn in tempura, spicy mayonnaise	
<b>AVOCADO BABA GANOUSH</b>	22
Avocado, stracciatella, smoked almonds, black sesame, tahini	
<b>GREEN GYOZA</b>	24
Shiitake, enoki, kimchi, sauce yuzu ponzu, truffe	



## BEEF

<b>RIBEYE HAM</b>	38	<b>KOBE BEEF PROSCIUTTO</b>	80
Smoked ham, cured for 40 days • Savory toasted panettone supp. +12		Worldwide Exclusive & savory toasted panettone	
<b>TARTARE &amp; TARTINE</b>	24	<b>TATAKI</b>	49
Veal bites, praline, sesame gaufrette		Kobe beef, yuzu ponzu sauce, fried onions	
<b>CROQUE SANDO</b>	32	<b>SURF &amp; TURF TOSTADITAS</b>	40
Dry aged beef ribeye ham, & La Sauce Beefbar		Angus, sea urchin & caviar	
<b>KFC</b>	25	<b>BAO BUN</b>	32
Kobe beef tallow fried chicken, Ouzo marinade & Sichuan pepper sauce		Korean buns, jasmine tea smoked Kobe beef	
<b>KOBE GYROS</b>	49	<b>DIM SUM</b>	27
Kobe beef, the only one in the world		Angus beef dim sum, thai basil	
<b>MINI BIG K</b>	33	<b>QUESADILLAS</b>	27
Mini Kobe beef bacon burger & sauces		Braised Angus beef, Mozzarella cheese, summer truffle	



## REEF

<b>TARAMA TUNA</b>	22
Yuzu, caper, anchovies & chips	
<b>HAMACHI CRUDO</b>	33
Yellowtail, lemon soy sauce, summer truffle	
<b>CRAB BITES</b>	34
Blue crab, guacamole & baby gem	
<b>LOBSTER ROLL</b>	42
Small bun, shredded lobster, lemony sauce	
<b>PASSION FRUIT TIRADITO</b>	39
Seabass, passion fruit, Szechuan pepper oil	

# COMFORT FOOD



## GRILLED

<b>BLACK ANGUS BEEF</b>	
Based on availability Ranger Valley, Australia Creekstone Farms, USA	
<b>CENTER CUT FILET</b>	80
<b>CHATEAUBRIAND</b> , 600g for two	195
<b>WAGYU BEEF</b>	
Based on availability Ranger Valley, Australia Snake River Farms, USA	
<b>TAGLIATA</b>	55
<b>SIGNATURE WAGYU STRIP</b>	98
<b>DOUBLE RIBEYE</b> 500g for 1/2	220
<b>TOMAHAWK</b> , for 2/3	320/kg
<b>MILK FED VEAL</b>	
Van Drie, Netherlands	
<b>CENTER CUT FILET</b> , our favorite	42
<b>FREE-RANGE COCKEREL</b>	39
Small free range chicken	



## TEMPURA

<b>BEEFY CORDON BLEU</b>	59
Veal filet, beef ribeye ham, melted cheese, Panko, white truffle cream	



## STEAMED

<b>GINGER SEABREAM</b>	34
Seabream filet, imperial soy sauce, fresh ginger	



## TEPPANYAKI

<b>CATCH OF THE DAY</b>	
Selection of the best origins of Japanese Wagyu	
Based on availability, 200g minimum	

<b>KOBE BEEF</b> 神戸肉	120 / 100g
<b>HIDA</b> 飛騨牛	95 / 100g
<b>NUMAMOTO</b> 沼本和牛	95 / 100g
<b>WINE-GYU</b> ワイン牛	80 / 100g
<b>MIYAZAKI</b> 宮崎和牛	80 / 100g
<b>HOKKAIDO</b> 北海道和牛	80 / 100g
<b>KAGOSHIMA</b> 鹿児島和牛	80 / 100g



## SPECIALITY SAUCES

<b>FILET-FRITES &amp; BEEFBAR SAUCE</b>	55
The splendid filet-frites, Summer truffled butter sauce, with extract of Sauce Originale Relais de Paris	
<b>PARADIS PEPPER FILET</b>	66
Pepper crusted beef filet & Paradise Pepper sauce	



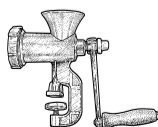
## PASTASCIUTTA

<b>WAGYU BOLOGNESE</b>	46
Homemade Wagyu beef ragu pappardelle, Parmesan cheese	
<b>LOBSTER PASTA</b>	62
Homemade lobster sauce, cherry tomato & chili	



## BARBECUE

<b>BLACK BEEF</b>	39
Our beefy version of the famous black cod	
<b>BLACK COD</b>	42
Our incredible Black Cod miso & oyo	



## GROUND

<b>RELAIS DOUBLE CHEESE</b>	39
Double cheeseburger with Beefbar mayo	



## SALADS

<b>SUPER KALE</b>	28
Avocado, Parmesan, cherry tomatoes, lemon zests	
<b>CYCLADIC SALAD</b>	26
Cherry tomatoes, onions, carob rusks, caper, chilly peppers, avocado, Galotiri, sea fennel	
<b>KING CRAB SALAD</b>	38
King Crab claw, avocado, pomegranate, green beans, sesame	
<b>MISO SPINACH</b>	26
Spinach, green beans, Manchego, miso	



## SIDES

<b>HOMEMADE POTATO MASH</b>	
Classic	9
Mild Jalapeno	10
Le Sauce Beefbar	10
Lemon & Lime	10
Summer truffle	17
<b>SIGNATURE SAUCES</b>	
Beefbar Sauce	9
Paradise Pepper	11
<b>FRESH FRENCH FRIES</b>	
Homemade & handcut	12
Xinomyzithra cheese & summer truffle	17
Kobe beef Karasumi	23
<b>VEGETABLES</b>	
Seasonal vegetables on the grill	27
Mild Jalapenos peppers	12
Corn on the cob & sriracha aioli	12

