



Rumore by *beefbar*[®]

STREET

BEEF

KOBE BEEF BRESAOLA 🌱 (3) (5) (10) (11) * 49€

Born in Japan, cured in Valtellina for 180 days, served with savory panettone.
Worldwide exclusivity

BEEF PROSCIUTTO (3) (5) (10) (11) * 27€

45-day cured beef ham & savory panettone

TARTARE & TARTINE (2) (3) (4) (5) (6) (8) (11) 23€

Veal bites, hazelnut praline, sesame gaufrette

CROQUE SANDO (2) (3) (5) (6) (10) * 26€

Smoked beef ribeye ham, melted cheese & La Sauce Beefbar

KFC (5) (6) (7) (9) (11) 22€

Kobe beef tallow fried chicken, Cinzano marinade & Szechuan pepper sauce

QUESADILLAS (3) (5) (10) 26€

Pulled beef, oaxaca cheese, truffle & chimichurri sauce

CRISPY ROLLS (1) (2) (5) (8) (9) (11) * 21€

Black Angus beef crispy rolls, hoisin sauce

ANGUS TACOS (5) (8) (9) 24€

Angus beef, tender wheat galette, avocado, Kobe beef butter, habanero

SIGNATURE CARPACCIO (2) (3) (5) (8) (10) * 36€

Thin Black Angus beef fillet tart, za'atar & maple syrup

BABY KEBAB (3) (5) (8) * 26€

Mini Wagyu & Angus beef shawarma, wheat galette, tahini

MINI BIG K 🌱 (3) (5) (6) (7) (10) (11) * 27€

Mini Kobe beef bacon burgers & sauces

VITELLO TONNATO (3) (4) (11) 32€

Veal fillet & tonnato sauce

BAO BUN 🌱 (5) (7) (9) (10) * 28€

Braised and jasmine tea smoked beef, steamed Korean buns, crispy Kobe

GYOZAS 🌱 (2) (5) (7) (8) (9) (10) * 24€

Japanese Kobe beef ravioli, beef chorizo crispy cabbage & mushroom

FOOD

LEAF

ICONIC PIZZA (3) (5) * 23€

Roquette, Parmesan, truffle cream & black truffle

• Kobe bresaola supp. +17€

ROCK CORN (5) (7) (8) (9) (10) (11) 16€

Pop corn in tempura, spicy mayonnaise

AVOCADO HUMMUS (2) (3) (5) (8) 19€

Avocado, tahini, carasau bread

STRACCIATELLA FATTOUSH (3) (5) (10) 23€

Stracciatella, tomatoes, cucumber, guttiau crackers, fresh herbs

CAESAR MISO 🌱 (3) (4) (5) (6) (9) (10) (11) 26€

Romaine salad, caesar miso sauce, Parmesan cheese, Kobe karasumi

MISO SPINACH (3) (5) (9) 24€

Baby spinach, green beans, Manchego, miso

SUPER KALE (3) (4) (5) (10) 25€

Avocado, Parmesan, cherry tomatoes, lemon zests



NEW-MEAT™ BAO (v) (5) (7) (9) (10) * 24€

Korean buns, Redefine Meat™
New-Meat™, mushroom

NEW-MEAT™ MINI BURGER (v) (3) (5) (6) (7) (11) * 21€

Redefine Meat™ New-Meat™ patties, secret sauces

REEF

HAMACHI CRUDO (4) (5) (9) (10) * 28€

Yellowtail, lemon soy sauce, black truffle

TONNO NEW STYLE (4) (5) (8) (9) * 35€

Yellowtail, lemon soy sauce, black truffle

COMFORT FOOD

PASTA & RISOTTO

WAGYU & VEAL BOLOGNESE 38€

E VITELLO ⁽³⁾ ⁽⁵⁾ ⁽⁷⁾ ⁽¹⁰⁾ ⁽¹¹⁾

Homemade Wagyu beef & veal ragu

pappardelle, 101-month Parmesan

SMOKED BEEF AMATRICIANA ⁽³⁾ ⁽⁵⁾ ⁽¹⁰⁾ * 32€

Rigatoni con salsa rivisitata a base di prosciutto

di manzo stagionato 45 giorni

WOK

SZECHUAN PEPPER BEEF ⁽²⁾ ⁽³⁾ ⁽⁵⁾ ⁽⁶⁾ ⁽⁹⁾ ⁽¹⁰⁾

Paradise Pepper stir fried beef,

roasted aubergines, jasmine rice

CLASSIC SKIRT STEAK 32€

GRASS FED BEEF FILLET 42€

STEAMED

GINGER SEA BREAM ⁽⁴⁾ ⁽⁹⁾ * 34€

Served with light soy sauce

MEATS & SAUCES

“FILET-FRITES” & BEEFBAR SAUCE ⁽³⁾ ⁽⁶⁾ ⁽⁷⁾ ⁽¹⁰⁾

LOCAL BEEF FILLET, 200g 39€

WAGYU FILLET, 200g 93€

PARADISE PEPPER FILLET ⁽³⁾ ⁽⁶⁾ ⁽⁷⁾

LOCAL BEEF FILLET, 200g 39€

WAGYU FILLET, 200g 93€

TEMPURA

BEEFY CORDON BLEU ⁽³⁾ ⁽⁵⁾ ⁽¹⁰⁾ ⁽¹¹⁾ 45€

Veal filet, beef ribeye ham, melted cheese,

Panko, black truffle cream

GROUND

ULTIMATE SMASH BURGER ⁽³⁾ ⁽⁵⁾ ⁽⁶⁾ ⁽¹¹⁾ *

Certified pure muscle beef, cheese, pickles

DOUBLE 29€

TRIPLE 34€

MEATBALL “POLPETTE” ⁽³⁾ ⁽⁵⁾ ⁽¹¹⁾ * 28€

Italian-style veal meatballs, smoked cheese,

Panko, tomato sauce

GRILLED

LOCAL BEEF

Girandi selection, bred in italy

FILET MIGNON ⁽⁶⁾ ⁽⁷⁾ 39€

CENTER CUT FILET ⁽⁶⁾ ⁽⁷⁾ 49€

BLACK ANGUS BEEF

Rangers Valley, Australia

Creekstone Farms, United States

TAGLIATA, roquette & 101-month Parmesan ⁽⁶⁾ ⁽⁷⁾ 42€

RIBEYE CAP ⁽⁶⁾ ⁽⁷⁾ 49€

CENTER CUT RIBEYE ⁽⁶⁾ ⁽⁷⁾ 69€

WAGYU BEEF

Rangers Valley, Australia

Snake River Farms, United States

FILET MIGNON ⁽⁶⁾ ⁽⁷⁾ 89€

CHIMICHURRI BAVETTE ⁽⁶⁾ ⁽⁷⁾ 59€

MILK FED VEAL

Van Drie, Netherlands

CENTER CUT FILLET, our favorite ⁽⁶⁾ ⁽⁷⁾ 38€



TEPPANYAKI

Selection of the best origins
of Japanese Wagyu,
Based on availability
200g minimum

KOBE BEEF 神戸肉 120 / 100G

HIDA 飛騨牛 95 / 100G

NUMAMOTO 沼本和牛 95 / 100G

WINE-GYU ワイン牛 80 / 100G

MIYAZAKI 宮崎和牛 80 / 100G

HOKKAIDO 北海道和牛 80 / 100G

KAGOSHIMA 鹿児島和牛 80 / 100G

SIDES

HOMEMADE MASHED POTATOES

Classic ⁽³⁾ 7€

Gravy ⁽³⁾ ⁽⁷⁾ 9€

Lemon & lime ⁽³⁾ 9€

Mild Jalapeno ⁽³⁾

Hot habanero ⁽³⁾ 9€

Kobe beef “karasumi” ⁽³⁾ ⁽¹⁰⁾ 14€

Crema di tartufo ⁽³⁾ ⁽¹⁰⁾ 14€

Truffle cream ⁽³⁾ ⁽¹⁰⁾ 17€

HOMEMADE FRENCH FRIES

Classic ⁽³⁾ 12€

Parmesan & black truffle ⁽³⁾ ⁽⁵⁾ ⁽¹⁰⁾ 16€

VEGETABLES

Mild jalapeños peppers 12€

Seasonal vegetables ⁽³⁾ 12€

Sautéed mushrooms ⁽³⁾ 14€