



**BEEF BAZAAR**

RESTAURANT

**MENÚ**



## STARTERS

**Slice of homemade pizza with stracciatella from Andria, diced Chianina PGI, sautéed porcini mushrooms and Amatriciano bacon**



**€16**

**Quesadilla with shredded Mexican chicken, silano caciocavallo, buttered corn, tomato chutney and chimichurri sauce**



**€14**

**Tacos stuffed with shredded Cinta Senese pork with BBQ sauce and home-made yellow datterini tomatoes**



**€14**

**Fried polenta disc with wild boar stew, ice celery and Amedei dark chocolate powder**



**€16**

**Our kebab: carpaccio of seared Japanese wagyu “Numamoto” selection, julienne of lollo salad, tomato slices and yogurt sauce**



**€24**



**Our interpretation of Fattoush: fresh Lebanese salad**

**€12**



**Zebra tataki caramelized with oyster sauce and oriental  
sautéed pack-choi and ginger gel**



**€20**

**Boiled meatballs in green sauce**



**€12**

**Suppli with seasonal truffle whipped butter  
and Mantuan pumpkin cream**



**€10**

**Chicken nuggets with spiced panko breading  
and homemade honey mustard sauce**



**€12**



# CHOPPING BOARDS

## MIXED CURED MEATS

Carpegna ham, wild boar sausages, Tuscan finocchiona, bresaola from Gio Porro, capocollo and culatello from Zibello

€18

## MIXED CHEESES

Selection of cheeses from the Tenuta il Radichino company of the Pira brothers: Toma real, cretoso with black pepper, pecorino aged with spelled, caciotta Poggio Conte, goat's blue "erborichino"

NB: our platter is served without honey or various compotes as suggested by the manufacturer to best savor the taste of the cheeses. This does not mean that you can easily ask the waiter who will be ready to serve it to you!



€16

## CURED MEATS AND CHEESES

Carpegna ham, wild boar sausage, Tuscan finocchiona, Gio Porro bresaola, capocollo; royal toma, cretoso with black pepper and pecorino aged with spelled and honey



€22

## HAM AND BUFFALO

Carpegna and buffalo ham DOP Casertana



€18



**JAMON IBERICO DE BELLOTA AND PAN TOMATE**  
Beher Black Label Patanegra de Bellota Iberian ham with the  
typical accompanying bruschetta



€28

**TARTARE**

The classic: Chianina PGI meat. Agricola San Giobbe” cut with a double knife and seasoned in the French style (“Biancofiore” egg yolk, Tropea onion, gherkins, Sciacca anchovies, capers, Dijon mustard, horseradish and worchestershire sauce



€16

**Stracciatella: Chianina meat PGI“az. Agricola San Giobbe”**  
double-knife cut with Stracciatella di Andria and orange  
confit datterini tomatoes

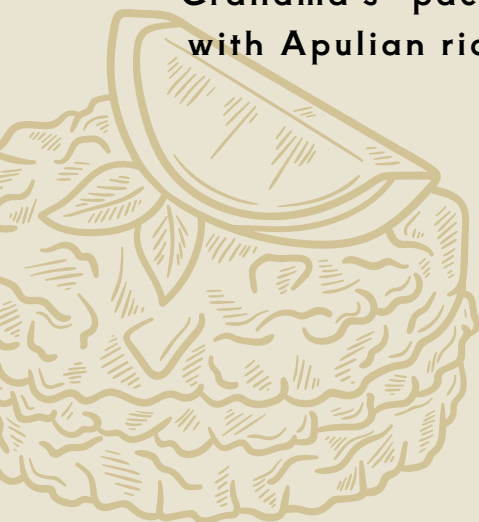


€14

**Grandma's "package": Chianina PGI meat. Agricola San Giobbe”**  
with Apulian ricotta all'nduja, caramelized Tropea onion, crusco  
pepper and crumbled tarallo



€16



**La Mantovana: Chianina meat PGI“az. Agricola San Giobbe”  
with Mantuan pumpkin cream, blue cheese  
from Az “fratelli Pira” and amaretto**



**€16**

**Poricni: Chianina meat PGI“az. Agricola San Giobbe” cut  
with a double knife and sautéed porcini mushrooms**

**€18**

**Truffle: Chianina meat PGI“az. Agricola San Giobbe” cut  
with a double knife and seasonal truffles**

**€18**

**Zebra: Kenyan zebra meat cut with a double knife seasoned with  
Maldon salt and Monocultivarr coratina extra virgin olive oil from  
the Oilalà company**

**€18**

**Australian Wagyu: Australian Wagyu meat cut with a double  
knife seasoned with Maldon salt and Monocultivar coratina  
extra virgin olive oil from the Oilalà company**

**€22**





## CARPACCI

**Chianina carpaccio PGI “az. Agricola San Giobbe”  
with julienne of artichokes flavored with mint and flakes of “vacche  
rossa” parmesan cheese 36 months**



**€22**

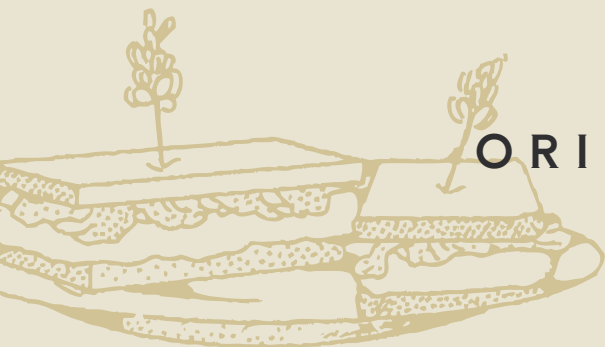
**Australian wagyu carpaccio with seasonal truffle Maldon salt  
and extra virgin olive oil Monocultivar coratina from the  
Oilalà company**

**€30**

**Japanese wagyu carpaccio from Kagoshima or Hida district  
according to availability**

**€35**





## ORIENTE EXPRESS

### Beef Sando

Japanese-style sandwich of beef breaded in panko, peppers and delicately spicy oriental sauce



€18

### Seared Australian wagyu nigiri with oriental sauce (2pcs)

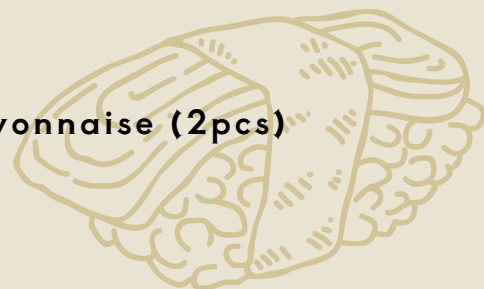


€10

### Japanese wagyu nigiri with sichuan pepper mayonnaise (2pcs)



€12



### Uramaki with marinated Spanish fillet steak, sour cream top, spring onion and avocado mayonnaise



€10

### Uramaki with Cinta Senese sausage and stracchino, Philadelphia top with seasonal truffle



€10







## PASTA RISOTTO AND OTHER

**Pappardelle with dry aged beef ragout**



**€22**

**Pici with duck ragù**



**€22**

**Paccheri di Gragnano with three tomatoes, basil  
and parmesan red cows 36 months**



**€18**

**Tagliolini, mountain butter, 24 month old red cow  
parmigiano reggiano and seasonal truffle**

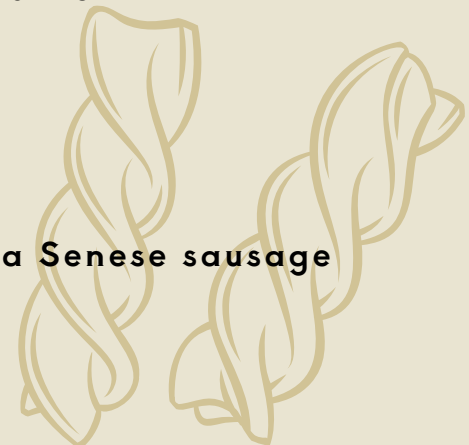


**€28**

**Risotto with sautéed porcini mushrooms and Cinta Senese sausage**



**€22**





## FROM THE KITCHEN

**Cinta senese pork ribs cooked at low temperature lacquered  
with homemade bbq sauce**



**€28**

**Cinta Senese mini tomahawk stuffed  
with wild herbs with its base**

**€24**

**Stewed meatballs like grandma made**



**€18**

**Beef cheek braised in red wine**



**€24**



# THE ROMAN-LAZI INTRUDES

**Cheese and pepper tagliolini**



**€14**

**Spaghettoni di Gagnano alla gricia**



**€14**

**Gagnano mezze sleeves with carbonara**



**€14**

**Amatriciana half sleeves**



**€14**

**Free-range chicken with peppers**



**€18**

**Traditional stewed tripe**



**€18**



## STREET FOOD

(ALL OUR GOURMET SANDWICHES ARE ACCOMPANIED BY FRENCH POTATO WEDGES)

### CLASSIC

200g burger of homemade Irish beef, Arletta tomato, Lollo salad and mayonnaise



€16

### DARK SIDE OF THE CHEDDAR

200g burger of homemade Irish beef, black charcoal bread, arletta tomato, lollo salad, cheddar, bacon and tomato mayonnaise



€18

### THE BUFFALO

200g burger of homemade Irish beef, red beetroot bread, confit arletta tomatoes, wild rocket, caramelized onion, DOP Campania buffalo mozzarella, Cinta Senese lard and whiskey BBQ sauce



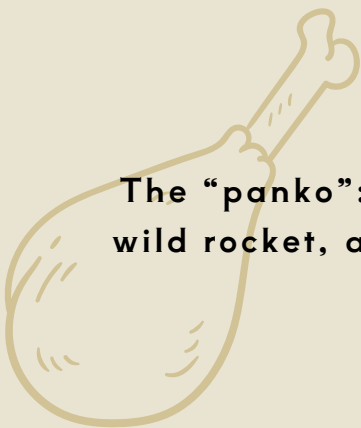
€20

### THE "PANKO"

The "panko": chicken thighs in panko breading, arletta tomatoes, wild rocket, aubergine babaganoush and stracciatella from Andria



€16





## SIDE DISHES

**Viterbo baked potatoes with rosemary**

€6

**French fries**

€6

**Seasonal vegetables cooked in sour or sautéed  
according to availability**

€8

**Roman-style artichokes**

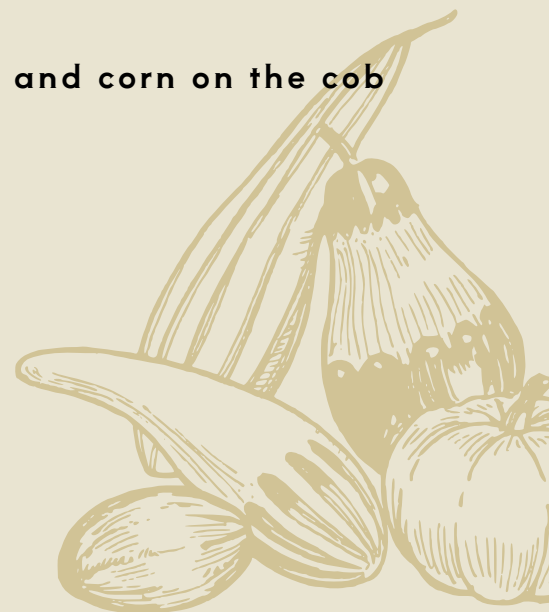
€8

**Puntarelle**

€8

**Grilled vegetables:  
courgettes, cornetto peppers, pearl aubergines and corn on the cob**

€8



## GRILL



Our meats are subjected to a strict procedure to ensure their quality. If they do not reach top quality standards the cuts will not be available. The chef recommends cooking them rare.

**DRY AGING** is a maturing technique that takes place in our cell at controlled temperature and humidity, improving the tenderness of the meat and enhancing its flavour.

THE Beef Bazaar is the permanent home of the **DRY AGING ACADEMY** and offers new cuts every week with maturation from 30 to 90 days as well as extreme maturation of up to 180 days. Ask our grill chef which cuts are available and even better go and admire them with your eyes on the lower floor.

**Loins, our selection, matured for a minimum of 60 days**

**Rib eye on th bone €14/hg**

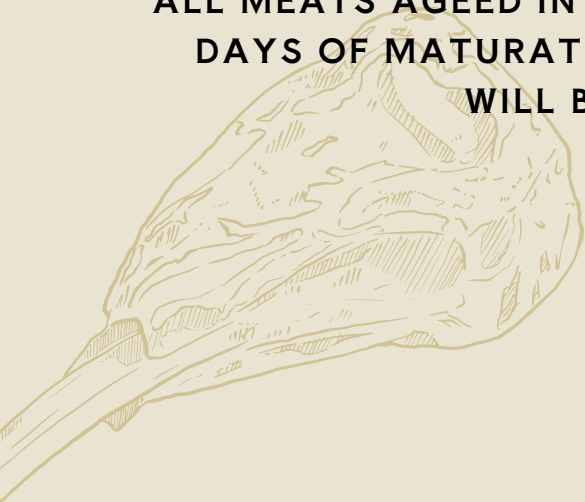
**Tomahawk matured in whiskey**

**€14/hg**

**Cuberoll matured in butter**

**€14/hg**

**ALL MEATS AGEED IN BUTTER OR WHISKEY WILL NOT EXCEED 40 DAYS OF MATURATION AND THE BREEDS OR NATIONALITIES WILL BE BASED ON AVAILABILITY**



# FIXED WEIGHT CUTS

## THE CERTAINTIES

Italian old cow rib eye on the bone portioned at a fixed weight of approximately 1.3kg

€100

Portioned Irish Angus rib eye on the bone at a fixed weight of approximately 1.3kg

€110

Scottish highland Tbone steak portioned at a fixed weight of approximately 1.4kg

€120

Belgian Friesian Tbone steak portioned at a fixed weight of approximately 1.4kg

€130

Portioned rib eye on the bone at a fixed weight of around 0.8kg  
BEEFBAZAAR selection

€50

Portioned Tbone steak with a fixed weight of around 1kg  
BEEFBAZAAR selection

€60

Sliced rib eye, approximately 300g, with a side dish of baked potatoes

€36

Approximately 300 g beef fillet with a side dish of baked potatoes

€30



# PREMIUM LOINS

## Australian Wagyu Wx / American Wagyu Srf

Cuberoll €30/hg  
Tomahawk €20/hg

### Old Galician cow

Rib eye on the bone €10/hg  
Tbone steak €10/hg

## Spanish selection depending on availability

Rib eye €10/hg  
Rib eye on the bone €9/hg  
Tbone steak €10/hg

## Selection of Simmental depending on the origin

Rib eye on the bone €9/hg  
Tbone steak €10/hg

## Loin of the week of our selection from various countries

Rib eye on the bone €9/hg  
Tbone steak €10/hg

## Japanese Wagyu from Kagoshima or Hida district depending on availability

€40/hg

## Japanese Wagyu from the Kobe district

€50/hg

## Cuberoll Umi Uruguay

€10/hg







**Finnish cow Sashi AAA**

**Rib eye €9/hg**  
**Rib eye on the bone €9/hg**  
**Tbone steak €9/hg**

**Polish Friesian**

**Rib eye €8/hg**  
**Rib eye on the bone €8/hg**  
**Tbone steak €8/hg**

**Chianina PGI from the SAN GIOBBE 5R farm**

**Rib eye €9/hg**  
**Rib eye on the bone €9/hg**  
**Tbone steak e €9/hg**

**Simmental Dunkel from the SAN GIOBBE farm**

**Rib eye on the bone €9/hg**  
**Tbone steak €10/hg**

**Frisona Vinkas from the SAN GIOBBE farm**

**Rib eye on the bone €9/hg**  
**Tbone steak €10/hg**





## OUR SELECTION OF FILLET STEAKS ACCORDING TO AVAILABILITY

**Simmenthal fillet steak**

**€10/hg**

**Spanish selection fillet steak**

**€12/hg**

**Finnish cow sashi selection fillet steak**

**€12/hg**

**Chianina fillet steak az “Agricola San Giobbe”**

**€12/hg**

**Japanese wagyu fillet steak**

**€45/hg**



# DESSERT

## Tiramisù



€8

Rum baba on orange crème anglaise and cream tufts



€10

Amedei 72% dark chocolate flan on Sichuan pepper custard



€10

Grandma's tart with caramelized pine nuts



€8

Waffles with "oreo" ice cream, rapé coconut and hazelnut cream



€10

Crêpes with hazelnut cream or peach jam

















€8

Lemon sorbet or ice cream  
(ask the waiters for flavours)



€8

## ALLERGEN LIST

1. PEANUTS AND DERIVATIVES 
2. NUTS 
3. MILK AND DAIRY PRODUCTS 
4. MOLLUSCS 
5. FISH 
6. SESAME 
7. SOYA 
8. CRUSTACEANS 
9. GLUTEN 
10. LUPINS 
11. MUSTARD 
12. CELERY 
13. SULFUR DIOXIDE AND SULPHITES 
14. EGGS AND DERIVATIVES 

Service €2, Basket of bread €3, Water €4, Soft drink €5



**BEEF BAZAAR**  
RESTAURANT



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