



BEEF BAZAAR

RESTAURANT



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APPETIZERS

Slice of homemade pizza with stracciatella from Andria, diced Chianina PGI and datterini tomatoes confit with orange (3-9)

€12

Slice of homemade pizza with stracciatella from Andria, diced Chianina PGI, sautéed porcini mushrooms with mint and seasonal truffle (3-9)

€18

Tacos stuffed with shredded Cinta Senese pork with BBQ sauce and home-made yellow datterini tomatoes (4-5-6-7-9-12)

€14

Open tacos with Cinta Senese pork, guacamole, caramelized Tropea red onion and homemade honey mustard (2-3-4-5-6-7-9-10-11-14)

€14

Our kebab: carpaccio of seared Japanese wagyu "Numamoto" selection, julienne of lollo salad, tomato slices and yogurt sauce (3-9)

€24

Homemade pastrami mini sandwich with gherkins and Dijon mustard (9-11)

€16



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Our interpretation of caprese: burnt Casertana PDO buffalo mozzarella, layers of Beher black label Patanegra de Bellota Iberian ham and light Andalusian gazpacho (3-9)

€18

Parmigiana our way (3-12)

€12

Caramelized zebra tataki with oyster sauce, oriental pepper gel and wakame seaweed
(1-2-4-5-6-7-10-11)

€20

Suppli with Mantua pumpkin, Cinta Senese sausage and smoked cooked Patanegra de Bellota Iberian ham slices (3-9)

€10

Chicken nuggets with spiced panko breading and homemade honey mustard sauce
(2-3-7-8-9-10-11-12-14)

€ 12



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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 or pink pepper (depending on availability), pecorino aged with spelled, caciotta Poggio Conte, goat's blue "erborichino" (3)

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 or pink pepper (depending on availability) and pecorino aged with spelled and honey(3)

€ 22



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HAM AND BUFFALO

Carpegna and Bufala Casertana PDO ham (3)

€18

IBERIAN

*Chorizo de bellota sausage de bellota, cecina de leon and cooked and smoked Iberian
jamon*

€22

JAMON IBERICO DE BELLOTA AND PAN TOMATO

*Beher Black Label Patanegra de Bellota Iberian ham with the typical accompanying
bruschetta (9)*

€28



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TARTARE

The classic in our way: Chianina PGI meat “az. Agricola San Giobbe” cut with a double knife and seasoned in the French style with lobster pulp, lime mayonnaise and yolk whipped with anchovies, all placed in a soft brioche bread (5-6-7-8-9-11-13-14)

€24

Stracciatella: Chianina meat PGI “az. Agricola San Giobbe” double-knife cut with Stracciatella di Andria and orange confit datterini tomatoes (3)

€14

Porcina: Chianina meat PGI “az. Agricola San Giobbe”, sautéed porcini mushrooms with thyme and DOP gorgonzola cream (3)

€18

Don't let the farmer know: Chianina PGI meat “az. Agricola San Giobbe” with caramelized pears, soft matured stracchino cheese and chestnut honey (3-13)

€14



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

€16

Bison: Umbrian bison meat “Massimiliano Gatti” cut with a double knife seasoned with Maldon salt and Monocultivar coratina extra virgin olive oil from the Oilalà company and black pepper

€16

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

€18

Australian wagyu tartare cut with a double knife seasoned with Maldon salt and Monocultivar coratina extra virgin olive oil from the Oilalà company

€22



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CARPACCI

Chianina carpaccio PGI “az. Agricola San Giobbe” with field salad and flakes of “vacche rossa” parmesan cheese 36 months (3)

€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



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PASTA RISOTTO AND OTHER

Cappellacci stuffed with ricotta and spinach with seasoned beef ragù (3-9-12-14)

€22

*Tagliolini, mountain butter, 24 month old red cow parmigiano reggiano and seasonal truffle
(3-9-14)*

€28

Paccheri di Gragnano with three tomatoes, basil and parmesan red cows 36 months (3-9-12)

€18

*Fusilloni di Gragnano with creamy yellow date tomatoes, Cinta Senese bacon and pecorino
romano (3-9-12)*

€20

Risotto with sautéed porcini mushrooms and patanegra lard (3)

€22



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FROM THE KITCHEN

*Cinta senese pork ribs cooked at low temperature lacquered with homemade bbq sauce
(6-10-11-12)*

€26

Fried lamb ribs with hazelnut breading and aromatic herbs (2-9-14)

€26

CBT skewer with Cinta Senese pork neck, Cinta Senese belly, Spanish cow king and New Zealand lamb lacquered with elderberry honey bbq sauce (1-2-4-5-6-7-8-10-11)

€26

Stewed piece of Umbrian bison from Az "Massimiliano Gatti".

€26



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THE ROMAN DISHES INTRUITS

Cacio e pepe tagliolini (3-9-14)

€14

Gricia Gragnano spaghettoni (3-9)

€14

Gragnano mezze maniche with carbonara (3-9-14)

€14

Amatriciana with mezze maniche (3-9)

€14

Free-range chicken hunter style (12)

€18

Free-range chicken with peppers (12)

€18

Stewed meatballs like grandma made (3-9-12-14)

€16



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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

(8-9-14)

€16

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

(3-8-9-11-14)

€18

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

(3-4-5-7-8-9-14)

€20

The “panko”: chicken thighs in panko breading, rocket, arletta tomatoes, aubergine babaganoush and stracciatella

(3-9)

€16



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SIDE DISHES

Viterbo baked potatoes with rosemary

€8

French fries

€8

Smoked Sweet Potato Mash (3)

€8

Seasonal vegetables cooked sour or sautéed according to availability

€8

Sautéed escarole with sultanas and pine nuts (2)

€8

Verdure grigliate: zucchine, peperoni cornetto, melanzane perline e pannocchia

€8

Carpaccio of "ox heart" tomatoes, Oilalà extra virgin olive oil, Sicilian oregano and Tropea onion

€8



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GRILL

Our meats are subjected to a strict procedure to ensure their quality. If they do not reach the highest 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 stability 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 Steak €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



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

€26

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

€40

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

€50

Lombi Award

Australian Wagyu Wx / American Wagyu Srf

Cuberoll €30/hg

Tomahawk €20/hg

Old Galician cow

Steak €10/hg

Fiorentina €10/hg

Spanish selection depending on availability

Cost €9/hg

Fiorentina €10/hg

Entrecote €10/hg



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Simmental depending on the origin

Cost €9/hg

Fiorentina €10/hg

Loin of the week of our selection from various countries

Steak €10/hg

Fiorentina €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



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Finnish cow Sashi AAA

Entrecote €9/hg

Cost €9/hg

Fiorentina €9/hg

Polish Friesian cutlet

Entrecote €8/hg

Cost €8/hg

Fiorentina €8/hg

Chianina PGI from the SAN GIOBBE 5R farm

Cost €9/hg

Fiorentina €9/Hg

Simmental Dunkel from the SAN GIOBBE farm

Cost €9/hg

Fiorentina €10/hg

Frisona Vinkas from the SAN GIOBBE farm

Cost €9/hg

Fiorentina €10/hg



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OUR SELECTION OF FILLETS ACCORDING TO AVAILABILITY

Simmenthal fillet
€10/hg

Spanish selection fillet
€12/hg

Finnish sashi cow fillet
€12/hg

Irish angus fillet
€12/hg

Japanese wagyu fillet
€45/hg



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DESSERT

Tiramisu (3-9-14)

€8

Rum baba on orange crème anglaise and cream tufts (2-3-9-13-14)

€10

Tarte tatin with tufts of cream

€8

Grandma's tart with vanilla custard and caramelized pine nuts

€8

Gluten-free pistachio soft (2-3-14)

€10

Amedei chocolate flan with orange crème anglaise and vanilla ice cream

€10

*Slice of caramelized pinsa with hazelnut cream, strawberry mascarpone and salted praline
peanuts*

€8



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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 Lupines
- 11 Mustard
- 12 Sedan
- 13 Sulfur dioxide and sulphites
- 14 Eggs and derivatives