



BEEF BAZAAR

RESTAURANT

MENÚ



APPETIZERS

Slice of homemade Roman-style pizza, Andria stracciatella, IGP Chianina beef cubes, and orange candied cherry tomatoes



€16

Quesadilla with shredded Mexican-style chicken, Silano caciocavallo cheese, buttered corn, tomato chutney, and chimichurri sauce



€16

Open tacos with Cinta Senese pork, guacamole, caramelized Tropea red onion, and homemade honey mustard

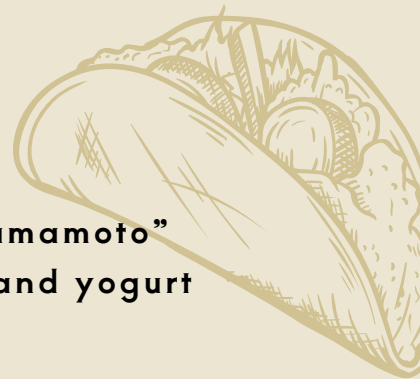


€16

Our kebab: seared Japanese Wagyu carpaccio “Numamoto” selection, lollo lettuce julienne, thin tomato slices, and yogurt sauce



€24



Our take on Vitello tonnato: herb-roast veal, veal reduction, soy-marinated tuna cubes, tuna foam, and caper fruits



€22



Our take on Caprese: scorched buffalo mozzarella PDO, thin slices of Iberian Bellota Pata Negra ham, and light Andalusian gazpacho



€22



Our take on Greek salad: cucumbers, cherry tomatoes (baked and fresh), Tropea onion slices, Greek feta, olives, Sicilian fresh oregano, sautéed friggitelli julienne, and basil



€14

Parmigiana



€12

Caramelized zebra tataki with oyster sauce, sautéed pak choi, and ginger gel



€20

Amatriciana-style supplì



€10

Chicken nuggets with spiced panko breading and homemade honey mustard sauce



€16



CURED MEATS & CHEESE BOARDS

MIXED COLD CUTS

Carpegna ham, wild boar sausage, Tuscan fennel salami, Gio Porro bresaola, capocollo, and Zibello culatello

€18

MIXED CHEESES

Selection from “Tenuta il Radichino” farm: Toma Reale, creamy black pepper cheese, farro-aged pecorino, Poggio Conte caciotta, and “Erborichino” goat blue cheese

Note: the board is served without honey or jams, as suggested by the producer to best appreciate the cheeses’ flavors.
Feel free to ask your waiter for them!



€16

COLD CUTS & CHEESES

Carpegna ham, wild boar sausage, Tuscan fennel salami, Gio Porro bresaola, capocollo; Toma Reale, creamy black pepper cheese, farro-aged pecorino, and honey



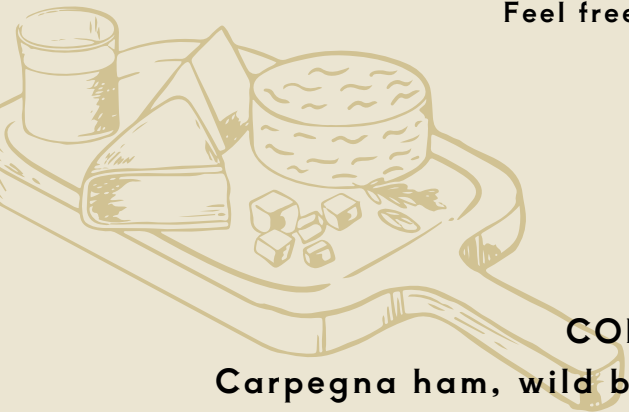
€22

HAM & BUFFALO MOZZARELLA

Carpegna ham and buffalo mozzarella PDO



€18



JAMON IBERICO DE BELLOTA E PAN TOMATE

Iberico Bellota Pata Negra ham
with traditional tomato bread



€28

TARTARE

Classic: IGP Chianina beef (San Giobbe farm), hand-chopped,
French-style seasoned, with free-range egg yolk, Tropea onion,
pickles, Sciacca anchovies, capers, Dijon mustard, and
Worcestershire sauce



€16

Stracciatella: Chianina beef with Andria stracciatella
and orange candied cherry tomatoes



€16

Grandma's "pacco": Chianina beef with spicy nduja ricotta,
caramelized Tropea onion, crispy pepper, and crumbled taralli



€16



**Avocado: Chianina beef with guacamole, sour
cream with chives,
and toasted hazelnuts**



€18

**Asparagus: Chianina beef with julienne of asparagus, tartar
sauce, and lime Philadelphia**



€18

Truffle: Chianina beef with seasonal truffle

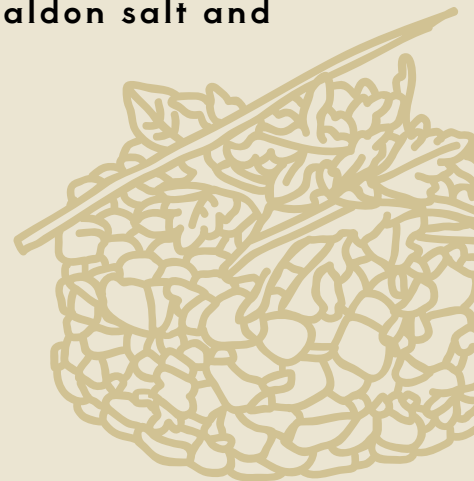
€20

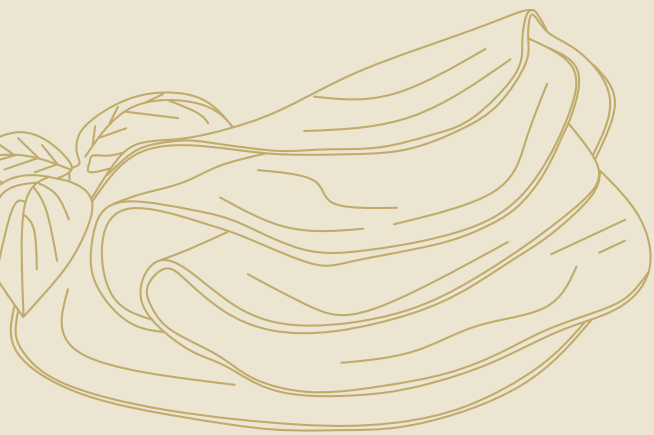
**Zebra: Kenyan zebra meat, hand-chopped
with Maldon salt and EVO oil**

€18

**Australian Wagyu: Hand-chopped wagyu with Maldon salt and
EVO oil**

€22





CARPACCIO S

Chianina IGP beef carpaccio with lemon-marinated asparagus, mixed sprouts, and 36-month aged “vacche rosse” Parmigiano flakes



€24

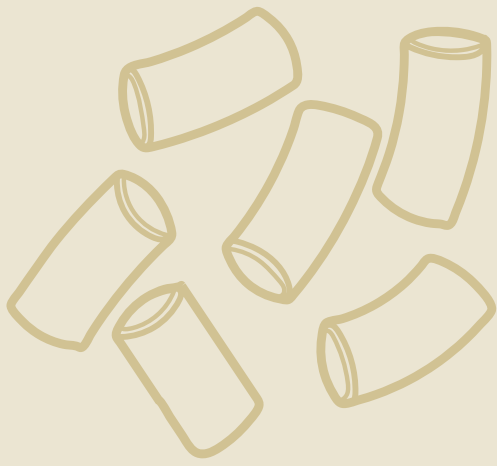
Australian Wagyu carpaccio with seasonal truffle, Maldon salt, and EVO oil

€30

Japanese Wagyu carpaccio from Kagoshima or Hida district (availability-based)

€35





PASTA DISHES

Roman traditional classics



€14

Pappardelle with dry-aged beef ragù



€26

Gragnano trenette with homemade basil pesto and zebra tartare with lemon scent



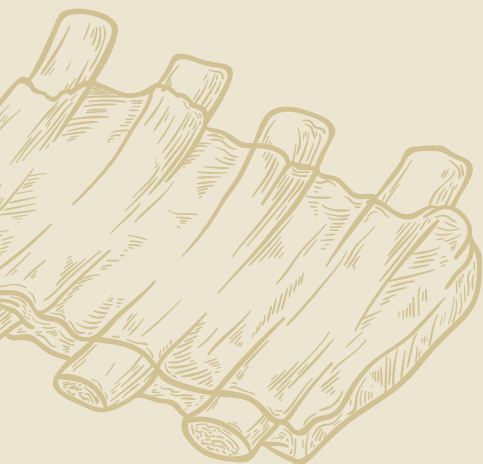
€26

Tagliolini with mountain butter, 24-month aged Parmigiano Reggiano “vacche rosse,” and seasonal truffle



€28





FROM THE KITCHEN

**Beef and Cinta Senese sausage meatballs scented with curry,
served with zucchini alla scapece sauce**



€18

Beef meatballs stuffed with soft mashed potatoes, served with tzatziki sauce



€18

Beef meatballs with lemon and basil cream



€18

Grilled lamb chops “alla scottadito” with light gremolata sauce

€24



STREET FOOD

(ALL GOURMET BURGERS COME WITH POTATO WEDGES)

CLASSIC

200g Irish beef burger, tomato, lollo lettuce, and mayo



€16



DARK SIDE OF THE CHEDDAR

200g Irish beef burger, black charcoal bun, pickles, cheddar, smoked bacon, and tomato mayo



€18

IL BUFALO

200g Irish beef burger, beetroot bun, confit tomatoes, arugula, caramelized Tropea onion, buffalo mozzarella PDO, Cinta Senese lard, and whisky BBQ sauce



€20

IL "PANKO"

Panko-breaded chicken thighs, tomato, field arugula, babaganoush, and Andria stracciatella



€18





CONTORNI

Roasted Viterbo-style potatoes with rosemary

€6

French fries

€6

Sautéed chicory with garlic, olive oil, and chili pepper

€8

Steamed spinach with lemon dressing

€8

Steamed green beans with lemon dressing

€8

Steamed asparagus with lemon dressing

€8

Friggitelli

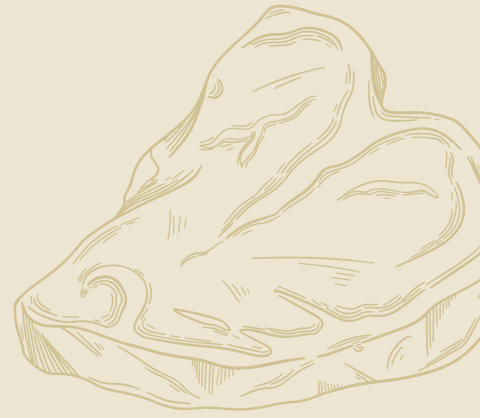
€8

**“Cuore di bue” tomato carpaccio with EVO oil,
Sicilian oregano, and Tropea onion**

€6



FROM THE GRILL



Our meats undergo a strict quality control procedure. If they do not meet top-quality standards, the cuts will not be available.

The chef recommends rare cooking.

DRY AGING is a maturation technique carried out in our controlled-temperature and humidity chamber, enhancing the tenderness and flavor of the meat. Beef Bazaar is the permanent home of the DRY AGING ACADEMY and offers new cuts each week with aging ranging from 30 to 90 days, and even extreme aging up to 180 days. Ask our grill chef which cuts are currently available—or better yet, go take a look for

yourself on the lower floor.

AGED LOIN CUTS (minimum 60 days)

Ribeye

€14/hg

Tomahawk aged in whisky

€14/hg

Cuberoll aged in butter

€14/hg

BUTTER/WHISKY AGING MAX 40 DAYS DEPENDING ON AVAILABILITY.





OUR SIGNATURE SELECTIONS

Fixed-weight Ribeye Steak approx. 0.8 kg – BEEF BAZAAR selection

€50

Fixed-weight T-bone Steak approx. 1 kg – BEEF BAZAAR selection

€60

Sliced Beef Steak approx. 300g with roasted potatoes

€36

Beef Tenderloin approx. 300g with roasted potatoes

€36



PREMIUM CUTS – CUT TO ORDER



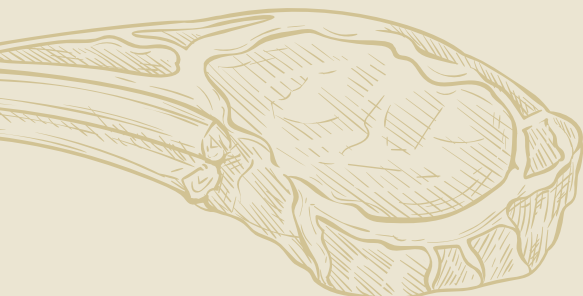
American Black Angus
Entrecôte / Striploin – €20/100g
Tomahawk – €20/100g

Uruguayan Cuberoll
€12/100g

Galician Old Cow
Ribeye – €11/100g
T-bone – €11/100g

Portuguese Cow
Ribeye – €10/100g
T-bone – €11/100g

Japanese Wagyu from Kagoshima or Hida (subject to availability)
€45/100g



PREMIUM CUTS – FIXED WEIGHT

Weekly selection – ask the waiter for origin

Ribeye – €130
T-bone – €150
Entrecôte – €45
Tenderloin – €45

Simmental (depending on origin)

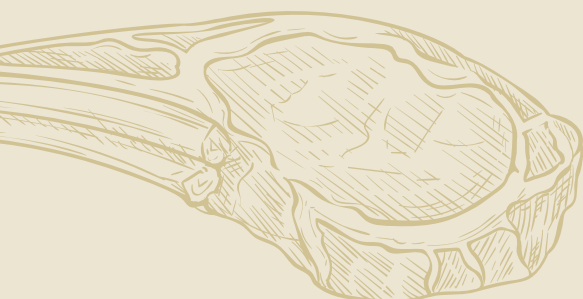
Ribeye – €120
T-bone – €140

Dutch Holstein Cow

Ribeye – €120
T-bone – €140
Entrecôte – €40

Polish Friesian Heifer (Scottona)

Entrecôte – €36
Ribeye – €110
T-bone – €130



DESSERT

Tiramisù



€8

Yogurt mousse with Amedei chocolate shavings and peaches



€8

Rum baba with orange custard and whipped cream



€10

Raspberry custard tartlet



€10

Crêpes with hazelnut cream and vanilla ice cream



€10

Seasonal fruit














€8

Lemon sorbet or ice cream
(ask the waiter for flavors)



€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



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