RESTAURANT BEEF BAZAAR

APPETIZERS

Slice of homemade Roman-style pizza with Andria stracciatella, diced Bavarian Simmental, sautéed porcini mushrooms, and crispy guanciale strips (3-9)

€16

Quesadilla with shredded Mexican-style chicken, Silano caciocavallo cheese, buttered corn, tomato chutney, and chimichurri sauce (3-9)

€16

Pulled Cinta Senese pork tacos with homemade BBQ sauce and caramelized Tropea onions (4-5-6-7-9-12)

€18

Our kebab: seared Japanese Wagyu carpaccio "Numamoto" selection, lollo lettuce julienne, thin tomato slices, and yogurt sauce (3-9)

€24

Herb-crusted veal roast beef with its jus, arugula, and confit cherry tomatoes (4-5-7-11-12-13)

€22

Our take on Caprese: scorched buffalo mozzarella PDO, thin slices of Iberian Bellota Pata Negra ham, and light Andalusian gazpacho (3-9)

€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 (3)

€14

Caramelized zebra tataki with oyster sauce, sautéed pak choi, and ginger gel (1-2-4-5-6-7-10-11)

€20

Supplì with mountain butter and Parmigiano Reggiano, seasonal truffle on a pumpkin velouté (3-9-14)

€10

Chicken nuggets with spiced panko breading and homemade honey mustard sauce

(2-3-7-8-9-10-11-12-14)

€16

CURED MEATS & CHEESE BOARDS

Mixed cold cuts

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

€18

Cold cuts & cheeses

Carpegna ham, wild boar sausage, Tuscan fennel salami, Gio Porro bresaola, capocollo; Blue cheese, Pienza pecorino, black pepper caciotta, and aged pecorino (3)

€22

Ham & Buffalo Mozzarella

Carpegna ham and buffalo mozzarella PDO (3)

€18

Jamon Iberico de Bellota & Pan Tomate

Iberico Bellota Pata Negra ham with traditional tomato bread (9)

€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 (5-6-7-8-9-11-13-14)

€16

Stracciatella: Chianina beef with Andria stracciatella and orange candied cherry tomatoes (3)

€16

Grandma's "pacco": Chianina beef with spicy nduja ricotta, caramelized Tropea onion, crispy pepper, and crumbled taralli (3-9)

€16

Pumpkin: Bavarian Simmental beef hand-chopped with pumpkin cream, blue-cheese cream, and toasted hazelnuts (2-3)

€18

Porcini: Hand-chopped Simmental beef with sautéed porcini mushrooms, mint, and diced Piacentinu cheese from Enna (3-14)

€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

CARPACCIOS

Bavarian Simmental carpaccio with julienned artichokes marinated in lemon, mixed sprouts, and 36-month "Red Cows" Parmigiano shavings (3)

€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 (3-9-14)

€14

Pappardelle with dry-aged beef ragù (3-9-12-14)

€26

Pumpkin risotto with Cinta Senese sausage cooked in Bonarda wine and crumbled amaretti (3-12)

€26

Tagliolini with mountain butter, 24-month aged Parmigiano Reggiano "vacche rosse," and seasonal truffle (3-9-14)

€28

FROM THE KITCHEN

Beef and Cinta Senese sausage meatballs scented with curry, served with *Tzatziki* sauce

(3-9-12-14)

€18

Boiled meat croquettes with green *bagnetto* sauce (3-9-12-14)

(3-9-12-14)

€18

Beef meatballs with lemon and basil cream

(3-9-12-14)

€18

Pork ribs slow-cooked at low temperature with homemade BBQ sauce

€24

STREET FOOD

(*All gourmet burgers come with potato wedges*)

Classic: 200g Irish beef burger, tomato, lollo lettuce, and mayo (8-9-14)

€16

Dark Side of the Cheddar: 200g Irish beef burger, black charcoal bun, pickles, cheddar, smoked bacon, and tomato mayo

(3-8-9-11-14)

€18

Il Bufalo: 200g Irish beef burger, beetroot bun, confit tomatoes, arugula, caramelized Tropea onion, buffalo mozzarella PDO, Cinta Senese lard, and BBQ sauce (3-4-5-7-8-9-14)

€20

"Panko": chicken thighs in panko breading, tomato chutney, breaded provola, arugula, and 'nduja mayonnaise (3-9-14)

€18

SIDES

Roasted Viterbo-style potatoes with rosemary

€6

French fries

€6

Smoked American sweet potato purée (3)

€8

Sautéed chicory with garlic, olive oil, and chili pepper

€8

Sautéed broccoli with garlic, olive oil, and chili

€8

Grilled radicchio with gremolata sauce

€8

Roman-style artichokes

€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 (3)

€14/hg

Butter/whisky aging max 40 days depending on availability.

Weekly selection – ask the waiter for origin

Ribeye €11/hg

T-bone €11/hg

Entrecôte €10/hg

Tenderloin €10/hg

Japanese Wagyu from Kagoshima or Hida (subject to availability)

€45/100g

OUR SIGNATURE SELECTIONS

Fixed-weight Ribeye Steak approx. 0.8 kg – **BEEFBAZAAR selection**

€50

Fixed-weight T-bone Steak approx. 1 kg – **BEEFBAZAAR selection**

€60

Sliced Beef Steak approx. 300g with roasted potatoes

€36

Beef Tenderloin approx. 300g with roasted potatoes

€36

PREMIUM CUTS

American Black Angus

Entrecôte / Striploin c.ca 400 gr €80

Tomahawk/ Ribeye c.ca 1,4 kg €280

Uruguayan Cuberoll

c.ca 400 gr €50

Galician Old Cow

Ribeye c.ca 1,4 kg €160

T-bone c.ca 1,5 kg €170

Portuguese Cow

Ribeye c.ca 1,4 kg €140

T-bone c.ca 1,5 kg €150

Bavarian Simmental

Ribeye c.ca 1,3 kg €120

T-bone c.ca 1,4 kg €130

Dutch Holstein Cow

Ribeye c.ca 1,3 kg €120

T-bone c.ca 1,4 kg €130

Entrecôte c.ca 400gr €40

Polish Friesian Heifer (Scottona)

Entrecôte c.ca 400 gr €36

Ribeye c.ca 1,3 kg €120

T-bone c.ca 1,4 kg€130

DESSERTS

Tiramisu (3-9-14)

€8

Dark chocolate cake on Sichuan pepper custard (2-3-9-13-14)

€10

Rum baba on orange custard with swirls of whipped cream

(2-3-9-13-14)

€10

Tartlet with zabaglione pastry cream and mixed berry compote (3-9-14)

€10

Crêpes with hazelnut cream and vanilla ice cream

(2-3-9-14)

€10

Seasonal fruit

€8

Lemon sorbet or ice cream (ask the waiter for flavors) (2-3-9-14)

€8

LIST OF ALLERGENS

1 Peanuts and derivatives

2 Tree nuts

3 Milk and dairy products

4 Mollusks

5 Fish

6 Sesame

7 Soy

8 Crustaceans

9 Gluten

10 Lupin

11 Mustard

12 Celery

13 Sulfur dioxide and sulfites

14 Eggs and egg products

Cover charge €2, Bread basket €3, Water €4, Soft drinks €5