

SIDES

Mashed Potatoes

- CLASSIC 80
- GRAVY 90
- PRESERVED LEMON 110
- GREEN HARISSA 95
- HARISSA, CARAMELIZED PISTACHIOS 120
- ARGAN 120
- TRUFFLE CREAM 130
- BLACK TRUFFLE 230

Homemade French Fries

- CLASSIC 90
- PARMESAN & SEASONAL TRUFFLE 250

Vegetables

- MINI VEGETABLE TAGINES 110
- BATATA HARRA 100
- ROASTED PADRÓN PEPPERS 110

Signature Sauces

- MAÎTRE D’HÔTEL BUTTER 70
- GRAVY 70
- BEEF BAR SIGNATURE SAUCE 80
- TRADITIONAL PEPPER SAUCE 80
- MOROCCAN CHIMICHURRI SAUCE 60



Please inform our team of any allergies.
To view the list of allergens, please scan the QR code
Our prices are in Moroccan dirhams and include all taxes

STREET FOOD

Beef

- MARRAKECH SHAWARMA
Mini Wagyu beef shawarma, ras el hanout, wheat flatbread, tahini 250
- SIGNATURE CARPACCIO
Thinly sliced beef fillet, za’atar & maple syrup 240
- BAD BOY BAO
Crispy chicken fried in Wagyu beef fat, steamed bao bun 230
- BABY BRIQUATES
Braised shredded beef, roasted celeriac, preserved lemon, apricot 220
- WAGYU COQ
Chicken fried in Wagyu beef butter, sriracha mayonnaise 220
- WAGYU CIGAR
Wagyu kafta, tchatchouka 260

- WAGYU HUMMUS
Wagyu beef, dates, tahini, wheat flatbread 240
- TACOS CHICOS
Angus beef, soft wheat tortillas, avocado, Wagyu beef butter, habanero 250
- BABY QUESADILLAS
Braised shredded beef, Oaxaca cheese, chimichurri sauce, truffle 240
- MINI “BIG” SMASH
Mini beef burgers, cheese, secret sauce, pickles 230
- HOUSE GYOZAS
Wagyu beef, ribeye ham, beef chorizo, crispy cabbage & mushrooms 280

Leaf

- TRUFFLE PIZZA
Fontina, truffle cream & truffle 295
- PIZZA
Eggplant, harissa, crunchy vegetables 210
- PIZZA ZA’ATAR
Arugula oil, sesame, feta, fleur de sel 220
- MOUTABAL
Smoked eggplant, labneh, pistachio, served with za’atar breadsticks 180
- ROCK CORN
Tempura popcorn, spicy mayonnaise 180

Reef

- CEVICHE ROSADA
Sea bass ceviche, sweet potato, avocado, raspberry, quinoa 260
- CRAB TAQUITOS
Crispy crab tacos, cashews, satay sauce 260
- CEVICHE
Sea bream ceviche, preserved lemon, lime, argan oil 220

Green

- CRUNCHY SALAD
Cucumber, avocado, fresh goat cheese, lettuce, citrus 190
- SUPER KALE
Avocado, Parmesan, cherry tomatoes, lemon zest 220

- UMAMI CAESAR
Romaine lettuce, miso Caesar dressing, Parmesan, beef bacon 240
- BURRATA SIGNATURE
Moroccan tomato salad, argan oil, smoked burrata 250

COMFORT FOOD

Pastas

WAGYU & VEAL BOLOGNESE

Homemade Wagyu beef & veal ragu,
pappardelle, parmesan cheese **380**

MACCHERONCINI ALL’OSSOBUCO

Maccheroncini, slow-cooked
confit lamb, local herbs **290**

TRUFFLE RAVIOLI

Truffle cream & hazelnuts **380**

Marrakech Icons

VEAL & WAGYU PASTILLA

Confit veal & Wagyu, almonds,
orange blossom honey **350**

BEEF KAFTA

Tomato compote, semolina **280**

VEAL TANGIA

Veal ossobuco, preserved lemon **370**

MÉCHOUI

Confit lamb shoulder, semolina,
Moroccan chimichurri, to share **800**

CHICKEN WITH PRESERVED LEMON

Grilled chicken with preserved lemon,
green harissa sauce **280**

OCTOPUS CHARMOULA

Grilled octopus, tabbouleh, signature sauce **320**

Global Signatures

SZECHUAN PEPPER BEEF WOK

Paradise Pepper stir fried beef,
roasted aubergines, jasmine rice **350**

TONKATSU MILANESE

Milanese-style veal fillet,
panko breadcrumbs **330**

STEAMED SEA BASS

Steamed sea bass fillet,
capers & fresh ginger **380**

ULTIMATE SMASH CHEESEBURGER

Double smashed beef patties,
cheese, ketchup, mustard, fries **270**

BEEFBAR SECRET SMASH

Double smashed beef patties,
cheese, Beefbar sauce, fries **290**

SMASH BURGER “AU POIVRE”

Double smashed beef patties,
cheese, pepper sauce, fries **310**

BEEFBAR

All our meats are imported directly, with no intermediaries, from France, Italy, the United States, Japan, Namibia, and Australia. Since 2005, we have carefully selected the finest producers in the world.

Terroir Beef

Giraudi Selection

TAGLIATA ALL’ ITALIANA 400

Arugula & Parmesan

FILET MIGNON 380

CENTER-CUT FILLET 440

BONE-IN-RIB ± 1.2kg for 2 1200

Black Angus Beef

Creekstone Farms, United States

FILET MIGNON 700

RIBEYE 900

CHATEAUBRIAND ± 500g 1500

TOMAHAWK 2500

± 1.4kg for 2/3

Lamb

Giraudi Selection

RACK OF LAMB 350

Traditional rack of lamb,
cooked with Beefbar spices

Wagyu Beef

Creekstone Farms, United States

FILET MIGNON, 200g 1050

DOUBLE RIBEYE, 2200

500g for 2

Steak & Sauces

Choose Your Fillet

TERROIR FILLET, 200g 410

BLACK ANGUS BEEF FILLET, 200g 750

WAGYU BEEF FILLET, 200g 1100

Choose Your Sauce

BEEFBAR SAUCE

Butter-based sauce with truffle & a touch
of the original Relais de Paris sauce

TRADITIONAL PEPPER SAUCE

Black pepper, cream, gravy

DESSERTS

Signature Soufflé

ROSE, RASPBERRY & LYCHEE SOUFFLÉ

Inspired by the ispanan, for 2 **240**

Homemade Desserts

MARBLED CHOCOLATE BAR BY

Everything we love in a chocolate bar.

Chocolate, crispy biscuit, flowing caramel, for 2 **320**

BEEFBAR MAGIC FINGERS

Roasted pistachios, caramel, crispy kadaïf, 40% milk chocolate
and a touch of white chocolate, for 2 **280**

CORNES DE GAZELLE CHEESECAKE

Vanilla cream, red fruit compote **130**

STICKY SEXY PUDDING

Pecans, dates, Ness Ness ice cream **150**

MANTECATO GELATO, PASTILLA-STYLE WITH MILK

Freshly churned milk gelato,
sauces & gourmet toppings, for 2 **280**

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