

## STREET FOOD

### TRADITIONAL HUMMUS

Wagyu beef cooked in Kobe butter 65

### SIGNATURE MINI BURGERS

3 Kobe mini burgers, truffle, jalapeño & house sauce 90  
add fresh truffle + 20 per gram

### TACOS

3 Angus beef tacos, wheat tortilla, Kobe butter, habanero 40

### CRISPY TACOS

Kobe beef, guacamole, habanero 80

### QUESADILLAS

3 Kobe & Angus quesadillas, jalapeños chilli 75

### CRUNCHY SPRING ROLLS

2 crispy Wagyu spring rolls 70

### POMEGRANATE STICKY BEEF

Candied crispy beef & pomegranate 60

### SHAWARMA

Kobe beef, homemade flatbread, tahini 40

### KOBE GYOZAS

3 Kobe gyozas, spicy jalapeño-soy dressing 40

### DRY AGED BEEF

Spanish smoked & air dried beef ham 60

### TARTARE

3 Kobe, Black Angus and veal mini tartares 140  
add caviar + 120 per 5 grams

### RIB-EYE TATAKI

Kobe ribeye, yuzu ponzu, crispy onions 65

### CRISPY BEEF CARPACCIO

Crispy fillet carpaccio, rocket & Parmesan 110

### SEABASS CEVICHE

Habanero, lime & coriander 80

### TUNA TARTARE

Homemade guacamole & tortilla chips 60

### KING CRAB TACOS

3 King crab crispy tacos, avocado & mango 110

### ICONIC TRUFFLE PIZZA

Black truffle, porcini mushrooms, rocket 115  
add homemade beef prosciutto + 55 per 60 grams

### CLASSIC SPINACH SALAD

Spinach leaves, smoked beef, tomatoes, almonds 70

### ZESTY KALE SALAD

Avocado, Parmesan cheese & lemon zest 70

### WAGYU FILET SALAD

Spinach leaves, pomegranate, Wagyu beef 130

### KING CRAB SALAD

Quinoa, pomelo, coconut dressing 130

# OUR GREAT MEAT

## - BLACK ANGUS BEEF -

Black Market by Rangers Valley, Australia  
Grain-fed for 270 days

### SLICED TAGLIATA

House favourite marbled steak 110

Include rocket, cherry tomatoes, Parmesan 120

Include homemade truffle sauce 140

### TIMELESS STEAKS

Rib-eye 350g 270

Fillet mignon 200g 200

Chateaubriand for 1,2,3 or 4 250g 230

Bone-in fillet 500g 390 / 1kg 770 / 1.5kg 1,150

## - MILK FED VEAL -

Produced by the Van Drie family  
Netherlands

Centre cut fillet 300g 210

## - WX WAGYU BEEF -

Rangers Valley, Australia  
Grain-fed for 350 days

### EXCLUSIVE STIR-FRY

Paradise pepper Wagyu, smoky eggplant 120

Wagyu salteado in Peruvian spices, chilli 120

### RESERVE CUTS

WX Fillet mignon 200g 340

WX Chateaubriand, 1,2,3 or 4 250g 450

WX Rib-eye 300g 430

WX Reserve Tomahawk 1.6kg 1,200

## - IBÉRICO LAMB -

Grass-fed lamb, Spain

T-bone 500g 310

## CERTIFIED KOBE BEEF

Kobe, Hyogo prefecture, Japan. Grain-fed for 900 days

### TEPPANYAKI

Moon's crescent rib-eye cap 150g 890

Emperor's cut (min. order 200g) 100g 575

Butcher's Kobe Cuts (min. order 200g) market price

### SMOKED CARBONARA

Air-dried Angus Beef, Kobe butter, classic spaghetti 90

### BIG K™

#### VOLUNTARILY FAST CASUAL STYLE

Kobe & Angus patty, signature sauce, crispy beef, artisanal bun 140

Kobe & Angus patty, black truffle, crispy beef, artisanal black bun 185

## NO BEEF

### LOUP "À LA BARIGOULE"

Seabass fillet, smoked cauliflower, basil 110

## SIDES

## - HOMEMADE POTATO CREAM -

The classic plain mash 35

Gravy & Guérande salt 35

Lemon & lime 35

Mild jalapeño pepper 35

Middle eastern harissa chilli pepper 35

Gorgonzola and walnuts 35

Truffle oil 35

Crispy beef and fried garlic 35

Black truffle 70

French caviar 220

## - TEMPURAS -

Onion rings, an iconic side dish we all love 35

Truffle French fries, Parmesan, rosemary 50

## - VEGETABLES -

Organic spinach 35

Grilled fresh vegetables 35

Corn with Parmesan cream 45

Charcoaled mild jalapeños 45

Grilled asparagus 55

## BUSINESS LUNCH

### - HAWAII -

75

starter of the day

&

#### SUPER BOWL

with quinoa, avocado & melon  
with feta cheese  
or chicken +15 or salmon +20

### - CHICAGO -

98

starter of the day

&

#### BLACK ANGUS BURGER

& French fries  
with cheese or cecina bacon +8  
or truffle French fries +25

### - DUBAI -

80

Middle East salad

&

#### WAGYU BEEF & LAMB SHAWARMA

with homemade bread,  
tomatoes & coriander  
tahini sauce

### - ROMA -

98

starter of the day

&

#### BLACK ANGUS TAGLIATA

with cherry tomatoes,  
Parmesan cheese  
& rocket

### - PARIS -

118

duo street food of the day

&

#### BEEF TARTARE

with French fries  
or

#### CEVICHE OF THE DAY

with Kale Salad

Indulge in our homemade dessert of the day + 38

## STREET FOOD

### SIGNATURE MINI BURGERS 🌮

3 Kobe mini burgers, truffle, jalapeño & house sauce 90  
add fresh truffle + 20 per gram

### TACOS

3 Angus beef tacos, wheat tortilla, Kobe butter, habanero 40

### CRISPY TACOS

Kobe beef, guacamole, habanero 80

### QUESADILLAS

3 Kobe & Angus quesadillas, jalapeños chili 75

### CRUNCHY SPRING ROLLS

2 crispy Wagyu spring rolls 70

### KOBE GYOZAS 🥟

Kobe beef, spicy jalapeño-soy dressing 40

### CRISPY BEEF CARPACCIO

Crispy fillet carpaccio, roquette & Parmesan 110

### SEABASS CEVICHE

Habanero, lime & coriander 80

### KING CRAB TACOS

3 King Crab crispy tacos, avocado & mango 110

### CLASSIC SPINACH SALAD

Spinach leaves, smoked beef, tomatoes, almonds 70

### ZESTY KALE SALAD

Avocado, Parmesan cheese & lemon zest 70

### WAGYU FILLET SALAD

Spinach leaves, pomegranate, Wagyu beef 130

### KING CRAB SALAD

Quinoa, pomelo, coconut dressing 130

## OUR GREAT MEAT

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**Black Market by Rangers Valley, Australia**  
Grain-fed for 270 days

#### SLICED TAGLIATA

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Rocket, cherry tomatoes, Parmesan	120
Homemade truffle sauce	140

#### TIMELESS STEAKS

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Fillet mignon 200g	200
Chateaubriand for 1,2,3 or 4 250g	230
Bone-in fillet 500g 390 / 1kg 770 / 1.5kg	1,150

### - MILK FED VEAL -

**Produced by the Van Drie family**  
Netherlands

Centre cut fillet 300g	210
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**Rangers Valley, Australia**  
Grain-fed for 350 days

#### EXCLUSIVE STIR-FRY

Paradise pepper Wagyu, smoky eggplant	120
Wagyu salteado in Peruvian spices, chilli	120

#### RESERVE CUTS

WX Fillet mignon 200g	340
WX Chateaubriand, 1,2,3 or 4 250g	450
WX Rib-eye 300g	430
WX Reserve Tomahawk 1.6kg	1,200

### - IBÉRICO LAMB -

**Grass-fed lamb. Spain.**

T-bone 500g	310
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## NO BEEF

### LOUP "À LA BARIGOULE"

Seabass fillet, smoked cauliflower basil 110

## SIDES

### - HOMEMADE POTATO CREAM -

The classic plain mash	35
Gravy & Guérande salt	35
Lemon & lime	35
Mild jalapeño pepper 🌶️	35
Middle eastern harissa chilli pepper	35
Italian Gorgonzola and walnuts	35
Truffle oil	35
Crispy beef and fried garlic	35
Black truffle	70

### - TEMPURAS -

Onion rings, an iconic side dish we all love	35
Truffle French fries, Parmesan, rosemary	50

### - VEGETABLES -

Organic spinach	35
Grilled fresh vegetables	35
Grilled asparagus	55

### 🌿 CERTIFIED KOBE BEEF 🌿

**Kobe, Hyogo prefecture, Japan. Grain-fed for 900 days**

#### TEPPANYAKI

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Emperor's cut (min. order 200g) 100g	575
Butcher's Kobe Cuts (min. order 200g)	market price

#### SMOKED CARBONARA

Air-dried Angus Beef, Kobe butter, classic spaghetti 90

#### BIG K™

#### VOLUNTARILY FAST CASUAL STYLE

Kobe & Angus patty, black truffle, crispy beef, artisanal black bun 185

# BITES MENU

## OYSTERS

Half-Dozen / Dozen 60/120 (piece 10)

## JAMÓN DE BUEY

Spanish smoked air dried beef ham 60

## KOBE SHAWARMA

Kobe beef shawarma, homemade flatbread, tahini 40

## TOSTADA DE MIKAZUKI 🌸

3 Kobe beef crispy tacos, guacamole, habanero 80 (piece 27)

## KOBE SLIDERS 🌸 🍴

3 Kobe mini burgers, truffle, jalapeño & house sauce 90 (piece 30)

## PIZZA AL TARTUFO

Black truffle, porcini mushrooms, rucola, pizza 115

## QUESADILLAS DE LA CASA 🌸 🍴

3 Kobe & Angus quesadillas with jalapeños chilli 75 (piece 25)

## TACOS CON KOBE 🌸 🍴

3 Kobe beef & Black Angus skirt tacos, habanero chilli 40 (piece 14)

## KOBE GYOZA 🌸

3 Kobe beef gyoza, spicy jalapeño-soy dressing 40 (piece 14)

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