BEEF BAZAAR

RESTAURANT

ROME MEATS HERE

VIA GERMANICO 136
00192 ROMA

Tartare *Tartare di manzo*

Beef tartare toast 1 · 3 · 7 · 10 · 12* — € 19
Toasted brioche, hand-chopped beef and mild mustard

Classic tartare 10* · 12* — € 21
Knife-cut beef, dressed to order

Tartare with stracciatella and confit tomatoes 7 — € 23
Chopped beef, creamy stracciatella and confit cherry tomatoes

Starters *Antipasti*

A5 wagyu carpaccio 1* · 4* · 6* — € 40
Please ask our staff

Carne salada — € 22
Thinly sliced cured beef, with extra virgin olive oil and lemon

Aubergine balls 1* · 3* · 7* — € 14
Golden and crisp outside, soft and delicate inside

Potato tart 7 · 8 — € 14
Cheese fondue and chopped pistachios

Cheese and charcuterie selection 7 · 8* · 12* — *build your own*
Cheeses and cured meats chosen from the day's selection: please ask our staff

First courses *Primi*

Meat agnolotti 1 · 3 · 7* · 9* · 12* — € 21
Fresh pasta filled with meat, the traditional way

Spaghettone with three tomatoes 1 — € 16
Made with three varieties of tomato

Spaghettone with guanciale and chicory 1 · 7* · 12* — € 16
Crispy cured pork cheek and chicory, Roman flavours

Pappardelle with venison ragù 1 · 3 · 9 · 7* · 12* — € 19
Fresh pasta with a rich, slow-cooked venison ragù

Saffron risotto with ossobuco 7 · 9 · 1* · 12* — € 24
Boneless veal shank, its jus and a lemon, parsley and garlic gremolata

From the grill *Carni alla griglia*

Sourced from around the world, cooked over embers. **Price per 100 g**

●○○○○ LEAN ●●●●● MAXIMUM MARBLING

Wagyu
Manzo giapponese

Japanese breed selected for marbling: very dense intramuscular fat with a low melting point.

Japan ●●●●● € 40
Long grain finishing in Japan: buttery, sweet, intense.

Australia ●●●●○ € 25
Crossed with Angus: leaner, with a balanced flavour.

Tenderloin
Filetto

Psoas muscle, beneath the loin. Barely worked, it is the most tender, lean and delicate cut.

Denmark ●○○○○ € 10
Lean Danish beef with a very fine grain. Delicate flavour.

Black Angus ●●○○○ € 12
Light streaks of fat: juicier than a lean fillet.

Ribeye
Entrecôte

Boneless rib steak from between the ribs. A compact eye with its seam of fat.

Sashi ●●●●○ € 10
Mature Finnish cows: yellow fat, deep flavour.

Italy ●●○○○ € 12
Beef raised in Italy: juicy, full-flavoured, satisfying bite.

Black Angus ●●●○○ € 15
High natural marbling: tender, juicy, rounded flavour.

Cube roll
Cuore di costata

The heart of the ribeye, trimmed of all outer parts: the most marbled point of the loin.

Uruguayan Angus ●●●○○ € 14
Pasture-raised Angus from Uruguay: tender, juicy, clean flavour.

From the grill *Carni alla griglia*

Sourced from around the world, cooked over embers. **Price per 100 g**

●○○○○ LEAN ●●●●● MAXIMUM MARBLING

Striploin

Lombo

Boneless sirloin from the long back muscle. Firm grain, tenderness and flavour in balance: the same cut, told through different breeds and lands.

Poland Lean and fine-grained: tender and delicate.	●○○○○	€ 8
Denmark Firm grain, moderate fat: well balanced.	●●○○○	€ 9
Sashi Mature Northern European cows: yellow fat, deep flavour.	●●●●○	€ 10
Barrosã PDO breed from northern Portugal, pasture-raised: rustic.	●●○○○	€ 10
Galician Mature Galician cow: yellow fat, bold flavour.	●●●●○	€ 10
Razzetta d'Oropa Ancient breed from the Biella Alps: lean and clean.	●○○○○	€ 10
Rubia Rubia Gallega, a blond breed: fine grain, aromatic.	●●●○○	€ 12
Avileña Avileña-Negra Ibérica, free-range: intense.	●●○○○	€ 12
Retinta Rustic breed from southern Spain: aromatic fat.	●●●○○	€ 12
Spanish Angus Angus raised in Spain: tender and juicy.	●●●○○	€ 12
Chianina PGI Vitellone Bianco dell'Appennino Centrale PGI: lean, mineral.	●○○○○	€ 13
Black Angus Fine, even marbling: very tender, rounded.	●●●○○	€ 15

DONENESS · CORE TEMPERATURE

- **Rare** 50–52 °C
- **Medium rare** 54–57 °C
- **Medium** 60–63 °C
- **Well done** above 68 °C

Main courses *Secondi*

Roast beef with its jus 7* · 9* · 12* — € 24
Pink and tender, served with its own jus

Lard-wrapped pork fillet in filo pastry 1 · 7* · 12* — € 28
Wrapped in lardo and sealed in crisp filo pastry, pink and juicy inside

Rack of venison 7* · 9* · 12* — € 28
Venison cutlets cooked pink, served with their jus

Braised beef cheek 7* · 9* · 12* — € 28
Slow-cooked, melt-in-the-mouth tender

Burgers & sandwiches *Panini*

Fontina burger 1 · 7 · 3* · 10* · 12* — € 16
Bun, 200 g Chianina beef, Fontina, red onion, lettuce and house sauce

Guanciale burger 1 · 7 · 3* · 6* · 10* · 12* — € 16
Bun, 200 g Chianina beef, fresh tomato, braised guanciale, lettuce, cheddar and BBQ sauce

Pulled pork sandwich 1 · 3* · 10* · 12* — € 18
Bun, slow-cooked black pork shoulder, caramelised red onion and savoy cabbage

Sides *Contorni*

French fries — € 7
Golden and crispy

Roast potatoes — € 7
With rosemary, crispy outside and soft inside

Mixed salad — € 7
Fresh and seasonal

Broccoli rabe — € 7
Sautéed with garlic, oil and chilli

Sautéed chicory — € 7
Garlic, extra virgin olive oil and chilli

Desserts *Dolci*

Tiramisù 1 · 3 · 7 · 6* — € 12
Coffee-soaked ladyfingers, mascarpone cream and dark chocolate

Limoncello cheesecake 1 · 7 · 3* — € 12
Lemon and crumble

Warm brownie 1 · 3 · 7 · 8 · 6* — € 12
Cream and walnuts

Fresh fruit platter — € 10
Selection of fresh seasonal fruit

Allergens *Allergeni*

The numbers next to each dish indicate the allergens present, according to Annex II of EU Regulation 1169/2011.

1. **Cereals containing gluten** · wheat, spelt, khorasan, rye, barley, oats
2. **Crustaceans**
3. **Eggs**
4. **Fish**
5. **Peanuts**
6. **Soy**
7. **Milk** · including lactose
8. **Tree nuts** · almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia
9. **Celery**
10. **Mustard**
11. **Sesame**
12. **Sulphur dioxide and sulphites** · above 10 mg/kg or 10 mg/l
13. **Lupin**
14. **Molluscs**

* Allergen that may be present in traces.
If you have any allergies or intolerances, please inform our staff before ordering: we are happy to help.
Per allergie o intolleranze rivolgetevi al personale prima di ordinare.

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Rome meats here

Premium meats from around the world

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