

COCKTAILS MENU



BEEFBAR

SIGNATURES

Our new cocktail menu is driven by the creativity of our bartenders and inspired by Beefbar destinations around the world.

Our cocktails are classic and timeless, but above all, they are truly surprising creations that reflect the Beefbar identity and are perfectly paired with our dishes, especially our wide selection of Street Food.

Our selection evolves with the seasons, and our syrups and infusions are prepared with great care at Beefbar.

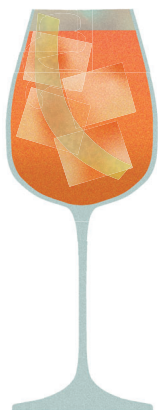
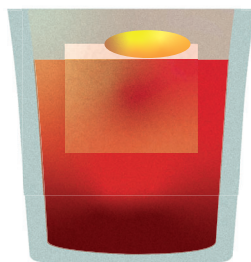
TROPICAL 18€ NEGRONI

*Fruity, medium bitter drink
a tropical riff of the classic Negroni*

Rum, Coconut Campari,
Vanilla, Pineapple, Vermouth

PAIRING STREET FOOD

Ribeye Ham / Croque Sando / KFC



14€ SUNSET SPRITZ

Aperol Spritz with a Twist, which one is better?

Aperol, Roses, Grapefruit, Prosecco

PAIRING STREET FOOD

Crab Salad / Ceasar Salad / Avocado Houmous

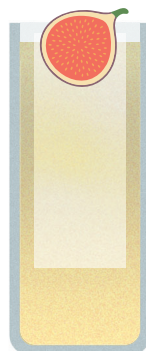
FIG & FIZZ 16€

Floral and fresh, with a bright, leafy tang

Gin, St Germain Elderflower Liqueur, Fig soda

PAIRING STREET FOOD

Rock Corn / Tartare and Tartine / Pepper Beef



16€ HARMONY

Elegant, floral, citrusy & harmoniously sweet

Gin, Honey, Elderflower, Lemon, Sherry

PAIRING STREET FOOD

Tuna Pastrami / KFC / Kobe Gyros

LOVELY SOUR 15€

*Fresh & herbal, easy to drink,
sour cocktail*

Vodka, Citrus, Dill, Acids, Foamer

PAIRING STREET FOOD

Super Kale / Bao Bun / Gyoza



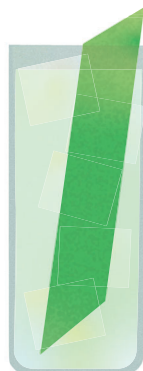
FIZZY COLADA 15€

Refreshing clear easily drinking version of Pina Colada

Rum, Coconut, Pineapple, Lime, Cardamom, Bubbles

PAIRING STREET FOOD

Lemon Chicken / Spicy Beef / Bao Buns



MEDITERRANEAN NEGRONI 16€

Herbal, fruity and complex twist of the classic Negroni.

Gin, Vermouth, Bitter, Olives, Lemon, Herbs

PAIRING STREET FOOD

Gyozas / Rock Corn / Signature Carpaccio



15€ SPICY MARGARITA

*Our own version of a spicy Margarita.
Easy to drink, fresh, with a hint of spiciness*

Tequila, Peppers, Lime, Coriander

PAIRING STREET FOOD

Beefbar Dakos / Lobster Tacos / Bao Bun

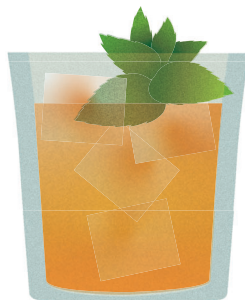
BEEFBAR REMEDY 18€

*Fresh & fruity, strong medium sour cocktail,
a riff of the penicillin*

Calvados, Lemon, Honey, Ginger, Bitters, Mint

PAIRING STREET FOOD

Avocado Hummus / Beefbar Dakos
Tartare & Tartine



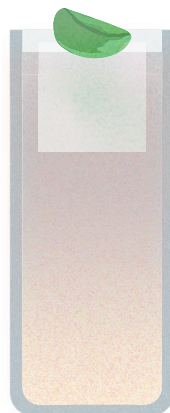
32€ BORN TO LOVE

Sparkling fancy drink, sweet & light !

Gin, Lemon, Wildflowers,
Champagne, Candy Floss

PAIRING STREET FOOD

Rock Corn / Super Kale / Avocado Hummus



PALOMA DREAM 15€

Fiery and juicy with a smooth honeyed finish

Tequila, Lemon juice, Honey Syrup,
Spicy bitter & homemade Watermelon soda

PAIRING STREET FOOD

Tacos / Quesadillas / Rock Corn

NO ALCOHOLICS COCKTAILS



11€ CAPITALISE THE CAPER

Fresh floral, sapid & slightly spicy

Wildlowers, Ginger Beer,
Roasted Lemon

SOBER CLUB 13€

Packed with flavour that everyone can enjoy

Jasmine tea, Strawberries, Lime, Foamer





12€ PALONO

Three of a kind Red Grapefruit, its not boring !

Grapefruit, Lime, Agave, Pink Grapefruit Soda,
Grapefruit bitters

ZERO & TONIC 13€

Perfect Gin Tonic with 0% Alcohol

Tanqueray 0%, Cucumber,
Green Apple, Mint, Tonic



beefbar[®]
Born in Monte-Carlo

 BEEFBAR_CYPRUS

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