



 BEEFBAR_MYKONOS

BEEFBAR.COM

Born in Monte Carlo • Paris • Saint-Tropez • Meribel • Milano • Luxembourg • London
Edinburgh • Mykonos • Costa Smeralda • Athens • Malta • Malta in the City • Costa Smeralda • Egypt North
Coast • Sao Paulo • Riviera Maya • Mexico • New York • Dubai • Riyadh • Doha • Hong Kong



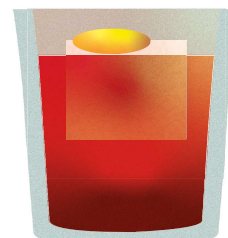
BEEFBAR SIGNATURES

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.

MOCKTAILS



15€ NOGRONI

A non alcoholic negroni, with flavors and aromas of Greece.

Martini Vibrante, Monin Bitter, Lemon Verbena, Juniper & Watermelon

BUBBLY SUNSET 16€

A non alcoholic Spritz, flowers and fruits combined to be enjoyed in summertime.

Martini Floreale, Peaches, Strawberry, Three Cents Pink Grapefruit Soda



DIRTY TIPSY 20€

A fruity and Dry Vodka Martini, a little dirty but boozy enough.

Grey Goose Vodka, Per Vermouth, Dried Figs, Sake, Greek Green Olive with Blue Cheese

PAIRING STREET FOOD

Truffle pizza, bao bun, jambon d'entrecôte



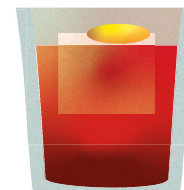
TROPICAL NEGRONI 19€

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

Bacardi Ocho Reserva Rum, Coconut Fatwashed Campari, Vanilla Pineapple Vermout

PAIRING STREET FOOD

Kobe Prosciutto, jambon d'entrecôte, shiso tartare



19€ BELLISSIMO

A balanced twist in a Bellini, fruity, fresh and bubbly.

Bacardi Ocho Reserva Rum, Peach, Carob Coffee, Mint & Brut Champagne

PAIRING STREET FOOD

KFC, bao bun, tacos



21€ BEEFBAR MEZCALITA

Smoky, herbal and cool our version of the Mezcalita

Mezcal infused with Rosemary & Pineapple, Yellow Chartreuse, Lime juice, Limoncello, Agave syrup

PAIRING STREET FOOD

Tacos, quesadillas, KFC

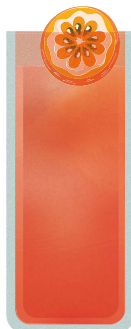
ALMA ALEGRA 22€

A slightly smoky and refreshing Highball, sour, light and bubbly.

Illegal Mezcal Joven, Tamarillo, Mango, Balsamic Vermouths, Two Cents Soda Water

PAIRING STREET FOOD

Passion fruit tiradito, tataki, avocado hummus



BORN TO LOVE 21€

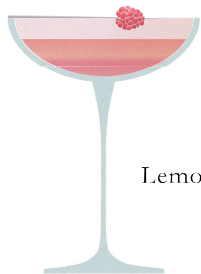
Sparkling fancy drink, sweet & light !

Fords Gin, Lemon juice, Flower syrup, Champagne & Candy Floss

PAIRING STREET FOOD

Ceviche rosado, truffle pizza, shiso tartare





21€ REFORM CLUB

Fruity, velvety & sexy. An elegant riff of the Clover Club

Hendrick's infused Elderflower, Tio Pepe Fino Sherry, Lemon juice, Raspberry syrup, Egg white & Champagne float

PAIRING STREET FOOD

Rock corn, ceviche rosado, KFC

TROPICAL DELIGHT 20€

Exotic mix of Bacardi Ocho, pistachio orgeat, lime, Saint-Germain, and milk. Full & well balanced

Bacardi Ocho Reserva Rum, Orgeat & Pistachio, Lime juice, ABC Bitter's, Saint-Germain, Dark Rum & Whole milk

PAIRING STREET FOOD

Prsociutto de Kobe Beef, Kobe gyros, bao bun, green gyoza



23€ WOODY ELIXIR

Rich, Aromatic & perfectly balanced

Angels & Envy Bourbon, Sandalwood syrup, Chinotto liquor muyu, ABC Bitter's

PAIRING STREET FOOD

Croque sando, mini big K, kobe prosciutto

EUPHORIC PUNCH 20€

A refreshing and exotic escape in every sip, perfect for any occasion

Dark Rum, Monin Paragon Palo Santo, Acid citric solution, Saint Germain, Violet liquor & Soda

PAIRING STREET FOOD

Crab bites, toastaditas di atun, avocado hummus



MYKONOS SIGNATURES

THE GETAWAY 21€

A perfectly balanced Asian Fusion Negroni with soft bittersweet aftertaste.

Bombay Premier Cru London Dry Gin, Berries, Summer House Vermouth Blend, Plum Sake, Sakura & Martini Bitter

PAIRING STREET FOOD

Octopus tacos, shiso tartar, tataki



23€ FIESTA MARGARITA

A trip to a mexican delight rich and fresh.

Patron Reposado Tequila, Chorizo, Tangerine, Lemongrass & Fresh Coriander

PAIRING STREET FOOD

Hamachi crudo, rock corn, quesadillas