

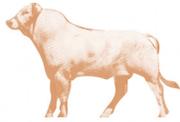
THE MEAT KINGDOM

A WORD FROM ANTIMO

Since the day I started doing R & D for Bardea Steak, I realized that I wanted to do something different than all other steakhouses. Everyone now has prime graded beef and wagyu, but I knew there was more out there, and my curiosity was piqued. And so the adventures began. I started learning about different breeds and farms throughout the country, and I reached out to them directly. When all was said and done, we'd tried over 100 different steaks, and settled on a handful of farms. When we called Bardea Steak a meat kingdom, people (including my own family) laughed, but we really wanted to make it an ode to the animal kingdom showcasing everything from farm raised beef to wild elk to rabbit to duck and everything in between. I am very proud to say that we do not source any commodity meats in our restaurants and decided to only source from small, family farms with sustainability in mind. We also utilize all parts of the animals in order to eliminate waste. My hope is not only for people to enjoy a great meal at Bardea Steak but to leave having learned at least one thing about where their food comes from.

Antimo D'Amico

THE BREEDS

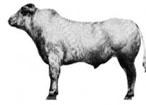


CHIANINA

porterhouse | \$6/oz
bistecca fiorentina
feeds 2-4

filet | \$7/oz
feeds 1

Chianina beef is one of the most ancient breeds of cattle in existence. Originating from Valdichiana, Tuscany, the meat is revered by Italians as they consider it a most valued delicacy. The porcelain white Chianina is the largest breed of cattle in the world with meat that is red and free from waste but still retains a marbling of fat among the muscling. It is a legendary breed I thought only existed in Italy, and is known for its beefy flavor profile which is lean yet tender. This was the cow I was most excited about featuring on the beef list due to its rarity.



PIEDMONTESE

tomahawk | \$3.5/oz
feeds 2-4

Considered the genetically gifted cow they are lacking a myostatin protein gene which allows them to have double muscling. Essentially, they carry double the amount of muscle but incredibly lean muscle, which creates very tender beef (one of the most tender we have tried). This is one of the healthiest cows you can eat, high in protein but lower in fat than chicken. When I think about it, its just over all delicious. This breed hits all the notes; beefy, tender, full-bodied, its what you dream a steak to taste like.



AUSTRALIAN WAGYU

sirloin butt | \$5/oz
raspberry bordelaise
feeds 1-2

JAPANESE WAGYU

a5 striploin | \$25/oz
snow aged

Originating from Japan, it is considered one of the best breeds in the world for beef production, and is very well known. True Japanese wagyu is incredibly marbled with a grading scale. We source only full-blooded wagyu cattle from Australia and Japan which gives us 2 different flavor profiles. Japan's flavor profile is the richest with a very soft fat composition. Australia's is grassier, based off of the diet, lends to a cleaner, lighter flavor.



WASHUGYU

strip | \$5.50/oz
feeds 1-4

bone in filet | \$6/oz
feeds 1-2

ribeye | \$5/oz
feeds 2-4

American Wagyu Angus crossbreed. This cow gives us the best of both worlds. Deep marbling leads to a rich and complex flavor profile. This has quickly become one of our most popular steaks.



ABERDEEN ANGUS

hanger | \$5/oz
feeds 1-2

delmonico | \$5/oz
feeds 2-4

100% grass fed prime graded beef, which is incredibly difficult to achieve most cows are finished on grain or corn to fatten them up for marbling. Less than 5% of American cattle qualify as true Aberdeen angus. This steak wowed us, we couldn't believe how amazing the flavor was considering it was fed grass its whole life.



HOLSTEIN

picanha | \$5/oz
chimichurri crema
feeds 1-2

A kitchen favorite. We had always thought of this breed as America's dairy cow, we realized through R&D this was untrue. Holstein is incredible beef, beautifully marbled, with a delicious, fat flavor profile lending to a buttery steak.

THE BUTCHER'S FEAST

A STEAK TASTING | 180

A TASTING OF DIFFERENT BREEDS

VACA VIEJA | 80

ZABUTON | 120

ADD ONS

goji bernaise | 4
b1 sauce | 4
lobster tail | 30

lobster butter | 4
au poivre | 4
caviar | 60

beef garum au jus | 4
trio- select three | 12
black truffle | 30

THE CUTS



RIBEYE

This steak is rich, juicy and full-flavored with generous marbling throughout. Exceptional taste and tenderness this is THE steak cut tender, beefy, this is the top steak you can get.



PORTERHOUSE

“Bistecca Fiorentina” This is one of our signature steaks here at Bardea. Classically in Italy from the Chianina cow, the best of both worlds, a tenderloin and strip loin with a central bone holding them together.



FILET

Tenderloin steak (filet mignon): This is the most tender steak, lean yet succulent, with a fine buttery texture. A steakhouse classic.



STRIP

Tender cut of meat from the short loin section of the cow. Comes bone-in or boneless considered a high-end cut due to its marbling.



PICANHA

Steak cut from the triangle-shaped muscle that caps or covers the Top Sirloin. With plenty of marbling, this is a juicy and savory steak. Very popular in Brazil where they are known to be cooked over open fire at the country's churrascarias.



ZABUTON

The name zabuton is taken from the Japanese word which translates to “little pillow.” Also known as Denver Steak, this cut comes from under the shoulder blade. Extremely tender and marbled, this is one of our best cuts.



HANGER

Often known as the butcher's steak, butchers would traditionally keep this cut for themselves. This cut comes from the lower belly with meat considered to be the most tender besides tenderloin.



SIRLOIN BUTT

Located behind the Short Loin on the top back end of the animal, the Top Sirloin is usually fabricated into individual boneless steaks. Top Sirloin Steak is less tender than cuts from the Short Loin, but still very flavorful.