

SUMMER 2022

# BARDEA STEAK

DE  '22

CHEF ANTIMO DIMEO

## RAW

**chianina sirloin | 18**  
*lychee, avocado, mango*

**wagyu beef cheek | 21**  
*reuben, uni, remoulade*

**veal skirt | 17**  
*cacciatore, yellow tomato*

**teres major "noodles" | 18**  
*chipotle, calamansi*

## RAW FROM THE SEA

**oysters | 18**  
*green apple mignonette*

**tiger prawn cocktail | 18**  
*strawberry cocktail, kefir*

**lobster | 30**  
*passionfruit, n' duja, macadamia nut*

**red snapper | 18**  
*mulberry, pistachio*

**diver scallop | 25**  
*hibiscus, buttermilk*

**caviar | 120/oz**  
*royal white sturgeon*

**seafood tower | 150**  
*a complete seafood experience*

## SNACKS

**golden guernsey croissant | 21**  
*bresaola, whipped ricotta*

**turducken croquette | 15**  
*chicken skin, cranberry*

**beef heart empanada | 16**  
*cooper sharp, truffle, horseradish*

**m'hanncha | 15**  
*cream cheese, apricot, peppercorns*

**goat birria | 17**  
*consommé*

**wild boar cuban | 17**  
*saffron dijonnaise, cucumber agrodolce*

**dates en nogada | 15**  
*pomegranate, walnut goat cheese, puffed beef tendon*

**chicken wing | 18**  
*guava thai chili, chamomile, black truffle*

## SKEWER

**elk kebab | 18**  
*peach, black tahini, straciatella*

**chicken yakitori | 15**  
*leek, chili crisp*

**venison | 18**  
*coffee chili rub, oyster mushroom, tamarind*

**ostrich | 22**  
*chamoy, pineapple, cayuga blue*

## SIDES

**mac'n cheese | 15**  
*fusilloni, chicharron*

**cream of spinach pot pie | 17**

**loaded potato | 15**  
*potato leek espuma, cheddar*

**scallion salad | 13**  
*carrot, celery, sunflower seed*

**house salad | 13**  
*cured egg, toasted almond, caesar*

## PLATES

**iberico solomillo | 20**  
*chili, pistachio*

**wagyu yakiniku | mp**  
*nishiki rice, harissa ssamjang*

**plantain tamale | 22**  
*oxtail barbacoa, salsa verde*

**old spot pork belly | 18**  
*red yuzu hoisin, cucumber*

**lamb loin | 28**  
*parsnip, apricot*

**poussin | 21**  
*piccata*

**kangaroo chili | 21**  
*roman gnocchi, cannellini bean*

**santa carota brisket | 17**  
*beet mole "bbq", carrot kimchi*

**flanken ribs | 20**  
*Korean BBQ rub*

**swordfish | 18**  
*eggplant, bergamot, tomato*

## FEED THE TABLE

**the bird | 50**  
*chicken, guinea hen, foie  
gras butter*

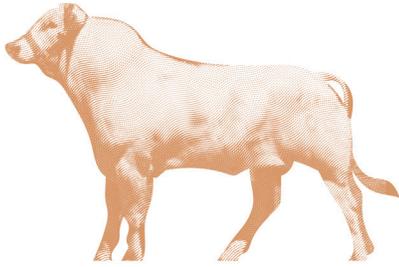
**pekin duck | 90**  
*21 day dry aged, local  
buddhist*

**striped bass | 40**  
*yellow pepper beurre  
monte, grapefruit*

**chef's tasting menu | 250 per person**  
*a complete meat experience*

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# THE BREEDS



**CHIANINA**

**ribeye** | \$6/oz  
feeds 2-4

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

**filet** | \$7/oz  
feeds 1-2

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. One of the first relationships I built with an independent farmer was one that breeds this cattle in El Paso, Texas and is one of the only farms that breeds this type of cattle.



**PIEDMONTESE**

**tomahawk** | \$3/oz  
feeds 2-4

**outside skirt** | \$4.5/oz  
truffle koji, endive  
feeds 1-2

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.



**WAGYU**

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

**JAPANESE WAGYU**  
**a5 striploin** | \$40/oz  
snow aged  
feeds 1-2

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, New Mexico, and Japan which gives us 3 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. New Mexico is a delightful combination of the two, the best of both worlds.



**ANGUS**

**ny strip** | \$3.5/oz  
feeds 1-2

**bone-in filet** | \$4/oz  
feeds 1-2

**delmonico** | \$5/oz  
feeds 2-4

Americas go to beef breed.

**Aberdeen Angus**  
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**

**ribsteak** | \$6/oz  
aged in kombu butter  
feeds 2-4

**picanha** | \$4/oz  
chimichurri crema  
feeds 1-2

**bone-in strip** | \$4/oz  
feeds 2-4

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.

## A TASTING OF DIFFERENT BREEDS

ZABUTON | 110

FLAT IRON DUO | 80

HANGER FLIGHT | 60

### ADD ONS

goji bernaise | 4

lobster butter | 6

beef garum au jus | 4

b1 sauce | 4

au poivre | 5

trio- select three | 12