



BARDEA STEAK

DE  '22

RAW BAR

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oysters
naked | 22
composed | 7 ea
shrimp cocktail | 20

smoked salmon tart | 5 ea
caper relish, dill cream cheese
beef tartare | 5 ea
*caramelized onion, st. malachi,
mushroom xo*

SNACKS

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brioche pull-aparts | 8
cultured honey butter

avocado | 12
passionfruit, pineapple mostarda

fried calamari | 17
pepper, olive, tamarind

chicago beef roll | 14
provolone, horseradish, giardiniera

shrimp taco | 14
green goddess, calabrian chile

tater tots | 15
crab, aji amarillo (add caviar +15)

creamed chipped beef croquette | 15
wagyu bresaola, truffle, sausage gravy

beef empanada | 14
cooper sharp, caramelized onion

chicken cutlet sando | 16
broccoli rabe, sun-dried tomato, long hot aioli

lamb gnocchi | 18
ricotta, red curry, coconut

pork tostada | 14
chipotle, pineapple

pork bao bun | 14
papaya, black garlic, ponzu

wagyu swedish meatball | 15
red currant, stracciatella

THE STEAK LIST

THE BREEDS

THE CUTS

PIEDMONTESE

Originating from Piedmont in Northern Italy, it is considered a genetically-gifted cow due to its double-muscling. It is very lean but also very tender. It's one of the healthiest

beef options, both high in protein but lower in fat than chicken.

filet

8 oz \$48

ABERDEEN ANGUS

100% Grassfed Prime Angus from the Carolinas. The deep marbling and complexity

only speak to the pedigree of this heritage breed cattle.

ny strip

14 oz \$49

delmonico

"boneless ribeye"

16 oz \$55

AUSTRALIAN WAGYU

Australia is one of the world's premier Wagyu breeders. It showcases great marbling and a grassy-flavor with a leaner texture.

hanger steak

6 oz \$32

french onion-bone marrow au jus,
fennel-pistachio pesto

HOLSTEIN

A dual-purpose cow. This cattle is most-known for its dairy, but it also produces delicious beef with a creamy almost buttery texture.

picanha

chimichurri crema

8 oz \$34

AMERICAN WAGYU

A crossbreed of Japanese Wagyu and American Black Angus, called "Washugyu". The best of both worlds - heavy marbled but with a bold, beefy finish. (These cuts are butchered daily, so sizes will vary.)

washugyu ribeye

30-50oz

\$5/oz

washugyu porterhouse

30-50oz

\$5/oz

THE BUTCHERS FEAST

A STEAK TASTING | 180

COMPLETE YOUR EXPERIENCE | +30

ADD ONS

guava bernaise | 4

b1 sauce | 4

chimichurri | 4

beef garum au jus | 4

bone marrow butter | 8

caviar | 60

MORE THAN STEAK

whole bronzino | mp
acqua pazza

heritage chicken | 25
nishiki rice, tamarind agrodolce

scottish salmon | 20
sticky rice, tahini cream cheese, guava

crossbreed burger | 20
*dry-aged washugyu smash patty, lettuce, onion,
tomato-bacon jam*

SIDES

loaded potato | 12
potato leek espuma, cheddar

carrot | 12
tahini yogurt, carrot cake crumble

mushrooms | 17
harissa, truffle, basil granola

mac n' cheese | 17

broccoli di ciccio | 15
lemon, pumpkin seed, chili crisp

house salad | 12
caesar, toasted almond, cured egg

smoked red cabbage | 15
dukkah, sage

EXECUTIVE CHEF
ANTIMO DIMEO

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Surcharge: As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

For your convenience a 20% gratuity will be added to parties of 6 or more.

bardeastreak.com • @bardeastreak • 608 N Market St, Wilmington, DE 19801