

SUSHI BAR

SEARED TUNA CARPACCIO 18

Red Onions, Cucumbers, Micro Greens & Truffle Oil-Ponzu Sauce

SPICY TUNA OR SALMON TARTAR SCOOPES 18

Creamy Spicy Tuna or Salmon Served on Crispy Rice Bites Topped with Tobiko

BAKAR CEVICHE 23

24 Hours Cured in Lemon Fresh Water Assorted Fish & Yuzu Avocado Cucumber Salad

NIGIRI & SASHIMI

Sashimi 2 Pieces

TUNA 8 | YELLOW TAIL 8 | SMOKED SALMON 6 | SALMON 8 | WAGYU 16

ROLLS AND HAND ROLLS

Cucumber 6	Avocado 7	California 8
Tuna Avocado 9	Yellow Tail Cucumber 9	Spicy Tuna 9
Salmon Avocado 9	Smoked Salmon Cucumber 8	Spicy Salmon 9

VEGETABLE ROLL 14

*String Beans, Cucumber, Avocado, Carrots & Asparagus
(Choice of Black or White Rice)*

CHEF'S SPECIAL ROLLS

RAINBOW ROLL 19

*California Roll, Topped with
Tuna & Salmon, Yellowtail and Avocado*

FUSION ROLL 21

*Tuna & Salmon, Yellowtail and Avocado,
Wrapped in Cucumber*

BAKAR'S SPECIAL ROLL 23

*Warm Chilean Sea Bass, Cucumber,
Torched Salmon, Avocado & Reduction
of Teriyaki Sauce*

TROPICAL ROLL 21

*Spicy Crab, Avocado, Cucumber Wrapped
with Mango & Mango Reduction Sauce*

SALMON PHOENIX ROLL 23

*Salmon, Cucumber Topped with Avocado,
Spicy Tuna, Tempura Flakes,
Teriyaki Sauce & Wasabi Mayo*

WAGYU ROLL 28

*Cucumber, Asparagus and Avocado
Topped with Seared Wagyu, Truffle Oil &
Daikon Sprouts*

SOUPS

VIOLET'S CHICKEN SOUP 16

*Fresh Seasonal Vegetables, Shredded Chicken
Simmered in an Aromatic Broth*

PORCINI MUSHROOM SOUP 18

*Smooth Wild Mushroom Purée Finished with a Touch of Truffle
Oil, Herbed Croutons & Crispy Onions*

BEEF RAMEN SOUP 26

*Slow Braised Beef, Hard-Boiled Egg, Cremini Mushrooms,
String Beans & Cilantro in a Rich Beef Marrow Soy Broth*

COLD APPETIZERS

EDAMAME OR SHISHITO PEPPERS 9

Steamed or Deep Fried & Sprinkled with Sea Salt

CLASSIC CAESAR SALAD 16

Romaine Hearts, Cherry Tomatoes, Hard-Boiled Egg, Garlic Croutons & Homemade Cesar Dressing

BAKAR HOUSE SALAD 18

Mixed Greens, Cucumbers, Cherry Tomatoes, Chickpeas, Red Onions & Red Wine Oregano Vinaigrette

SEASONAL SALAD 21

*Mixed Greens, Cucumbers, Roasted Tomatoes, Green Olives, Carrots, Grilled Asparagus, Pumpkin Seeds
& Lemon Honey Dressing*

DUCK SALAD 33

*Duck Legs, Mixed Greens, Cherry Tomatoes, Walnuts, Dried Cranberries, Roasted Carrots & Reduced
Balsamic Red Wine Vinaigrette*

36 DAY'S BEEF FILET MIGNON CARPACCIO 36

*Mixed Greens, Cherry Tomatoes, Red Onions, Avocado & Lemon Dijon Vinaigrette Served with Herb
Crosthini*

BAKAR SIGNATURE BEEF JERKY 49

Smokey Tender Cuts of Seasoned Dried Beef; Plain, Spicy & Teriyaki Flavors

CHARCUTERIE BOARD 51

*Selection of Homemade Cured & Dried Meats Bresaola, Dried Salami's, Prosciutto, Basturma &
Pepperoni Served with Hummus, Cornichons, Black Olives, Garlic & Herb Toasted Baguette, and Whole
Grain Mustard Sauce*

HOT APPETIZERS

BUFFALO CHICKEN 26

Sweet & Spicy Chicken Bites Over House Made Guacamole

DRY AGED BEEF SLIDERS 28

Sized Mini Burger Bites Served with Plum Tomato, Pickles & Thousand Island Dressing

24 HOURS BRASED CHIPOTLE & BBQ PULLED BEEF TACOS (3 PIECES) 33

Served in Crunchy Tortilla with Pico de Gallo, House Made Guacamole & Salsa Verde

SHORT RIBS CIGAR OR BAKAR DRY MEAT CIGAR 27

Crispy Rolls Stuffed with BBQ Sauce Braised Short Ribs or Cured Meat with House Made Guacamole

BEEF & LAMB MERGUEZ SAUSAGES 29

Juicy House Made Sausages Over Saffron Chickpeas Couscous, Roasted Pepper & Onions

BEEF TONGUE 41

Grilled Tongue, Portobello Mushrooms, Asparagus and Cherry Tomatoes & Oregano Vinaigrette Reduction

LAMB RIBLETS (5 PIECES) 48

Lamb Ribs served over Mashed Potatoes & Whole Grain Truffle Sauce

SIGNATURE WAGYU BEEF GRILLED SHORT RIBS (5 PIECES) 51

Slices of Marbled Marinated Beef

SWEET BREADS 51

Pan Seared Sweet Bread Medallions with Sautéed Lemon Artichoke & Peas

BONELESS SHORT RIBS (4 PIECES) 52

Tender Meat Cubes Served with Gnocchi, Grilled Asparagus, Roasted Tomatoes Drizzled with Red Wine BBQ Demi, Garnished with Crispy Sweet Potato

ENTRÉES

BAKAR'S BBQ SMOKED BEEF DINO RIB 58

Served with Crispy Onions, Bakar Chips & Homemade BBQ Glaze

SIGNATURE BLACK TRUFFLE BURGER (10 OZ) 39

Juicy Burger Topped with Crispy Pastrami & Black Truffle Paste with Classic Garnish Lettuce, Tomatoes, Onions, Pickles and Chips & Thousand Island Dressing

DUCK BREAST 56

Served with Roasted Red Potatoes, Carrots, Broccoli & Special Bakar Sauce

HERB CRUSTED FREE RANGE CHICKEN 41

French Cut Half Chicken with Paprika Roasted Potatoes, Served with Wild Mushroom, Asparagus, Cherry Tomatoes & Chicken Demi Glaze Sauce

WHOLE BRANZINO 40

Seasonal Sautéed Vegetables, Roasted Truffle Potatoes & Garlic Pepper Reduced Lime Sauce

SCOTTISH SALMON 39

Pan Roasted Filet with Couscous, String Beans, Carrots, & Lemon Pea Sauce

CHILEAN SEA BASS 45

Flakey Succulent Seared White Fish, Gnocchi, Broccoli & Beurre Blanc Sauce

FROM THE GRILL

*Served with Mixed Greens Salad, Oven Roasted Tomato & Roasted Potatoes
Peppercorn Sauce & Mushroom Red Wine Shallot Sauce
(All Cuts are USDA Prime, Aged for 36 Days)*

FILET MIGNON	11 OZ	62
CENTER CUT RIB-EYE	14 OZ	71
BAKAR'S RESERVE	11 OZ	71
COWBOY STEAK	24 OZ	83
HANGER STEAK	11 OZ	59
FILLET SPLIT	11 OZ	49
BABY LAMB CHOPS	4 PIECES	83

EXTRA SIDES

Sea Salt & Parsley Truffle Hand Cut Potato Fries 14
Truffle Potato Puree 14
Grilled Gaelic Herb Portobello Mushrooms 12
Vegetables – Steamed or Herb Grilled 12
Sautéed Onions & Mushrooms 12
Steamed Asparagus/String Beans/Broccoli 12

DESSERTS

CHOCOLATE LAVA 17
RUSTIC APPLE TART GALETTE 17
TIRAMISU 17
TRIPLE CHOCOLATE 17
STRAWBERRY BAVARIAN 17

ASK THE MASHGIACH ABOUT OUR SELECTION OF SBD PRODUCTS