

## 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 AGED BEEF FILET MIGNON CARPACCIO 34

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

### 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 27**

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

### **24 HOURS BRASED CHIPOTLE & BBQ PULLED BEEF TACOS (3 PIECES) 30**

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

### **SHORT RIBS CIGAR OR BAKAR DRY MEAT CIGAR 26**

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

### **BEEF & LAMB MERGUEZ SAUSAGES 28**

*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) 51**

*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 56**

*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 54**

*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 42**

*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)*

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

## 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**