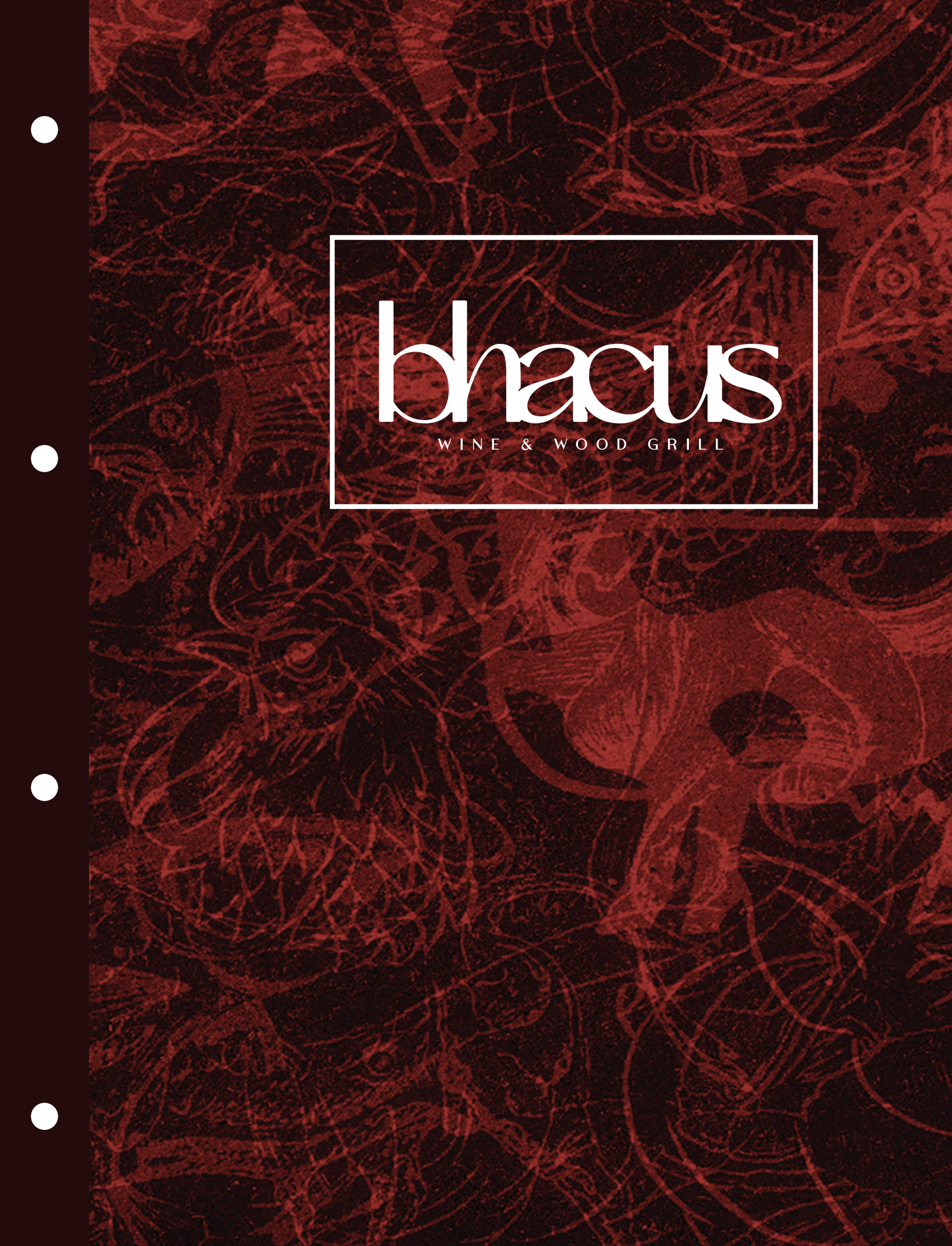




bhacus

WINE & WOOD GRILL

Welcome to Bhacus by AZUL Group, which also owns AZUL, COLCA, AZUL ITALIANO and XOUK restaurants in Shanghai. We opened in September 2022 to rave reviews and have since won several important awards, including shanghai WOW! BEST 50 2022 - Best Wine Themed Restaurant; That's Shanghai 2022, TimeOut 2022 and 2022 LUXURY LIVING - New Restaurant of the Year.

The concept of the restaurant is built around Wood Grill on Open Fire and the food is best enjoyed on a sharing basis with friends and family. If you are not familiar with our menu, we recommend you try our set menus which are representative of our cuisine and include some of the hot favourites.

Otherwise, start with some Snacks, Bites or Boards which are best when paired with wine, cocktails or beer. We also offer a large selection of tasty chilled and hot appetizers but the highlight of the meal would definitely be a MEAT or SEAFOOD from the grill.

All our desserts are freshly made in-house and we are also proud of the wide range of wines we carry. Do visit our wine room to pick a bottle of wine (or more) to accompany your dinner. We would be pleased to offer our suggestions if you need assistance.

We wish you a pleasant dining experience with us.

EDUARDO VARGAS

欢迎来到Azul 集团公下的Bhacus酒神、集团还拥有AZUL, COLCA, AZUL ITALIANO 以及 XOUK餐厅品牌。自2022年9月开业以来, Bhacus屡获殊荣, 包括上海沃画报2022年最佳50强-最佳葡萄酒主题餐厅、that's shanghai 2022, TimeOut 2022 以及 2022 年奢华生活 - 年度新餐厅等。

餐厅的特色是明火果木炭烤, 尤其适合与亲朋好友围坐共享。餐厅提供精心搭配的套餐, 包含必点佳肴与热门之选。

而餐厅亮点则是炭烤风味十足的肉类与海鲜, 也不乏时令美味冷、热菜肴。您亦可以从前菜小吃开始一餐, 搭配我们精挑细选的葡萄酒、鸡尾酒或啤酒等, 则更加惬意。

除此之外, 我们还提供在店现做的多款甜点。在此特别推荐您去葡萄酒室, 挑选一款我们引以为傲的精选美酒配餐。若有需要, 我们亦有专业人员(侍酒师)为您提供搭配建议。

祝您用餐愉快。

爱德华多·巴尔加斯

WINE & WOOD GRILL
bhacus

Boards 拼盘

SPANISH IBERICO HAM

50 GM | JOSELITO | 40 MONTHS | SHOULDER | TOMATO BREAD 🐮
西班牙伊比利亚火腿 | 50 克、小何赛、40个月、前腿、番茄面包

238

CHARCUTERIE BOARD

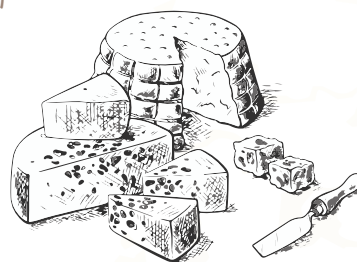
PORK & FOIE GRAS TERRINE | DUCK RILLETTE | TRUFFLE HAM | 🐮
WHOLE GRAIN MUSTARD
冻肉拼盘 | 猪肉鹅肝批、鸭肉酱、松露火腿、带籽芥末酱

198

ARTISANAL CHEESE PLATTER

LE FROMAGER DE PEKIN | 5 TYPES | BEIJING
法式手工奶酪拼盘 | 5种芝士 | 北京布乐奶酪坊

238



HOUSE BREAD (EXTRA PORTION)
自制手工面包 (另加)

28

🐮 = RECOMMENDED DISHES / 推荐单品

Snacks & Bites 小吃、一口食

BHACUS SNACK

48

PIG EAR CRISPS | MUSHROOM CHIPS | HARISSA AIOLI
BHACUS 小吃 | 香脆猪耳、香酥蘑菇、哈里萨蛋黄酱

PORK BELLY CRISPS

48

HERBED CRUST | LEMON CREAM | SPICE MIX 
五花小酥片 | 香草脆皮、柠檬奶油酱、干碟

EGGPLANT ROLL

48

HOMEMADE SAUSAGE | LEMON CREAM | SPICE MIX 
茄子卷 | 自制香肠、柠檬奶油、混合香料

TUNA BITE

38

RICE-NORI TUILLE | AVOCADO | WASABI MAYO (2 PIECES) 
金枪鱼塔塔 | 脆海苔片、牛油果酱、青芥辣蛋黄酱 (2片)

BEEF TARTARE

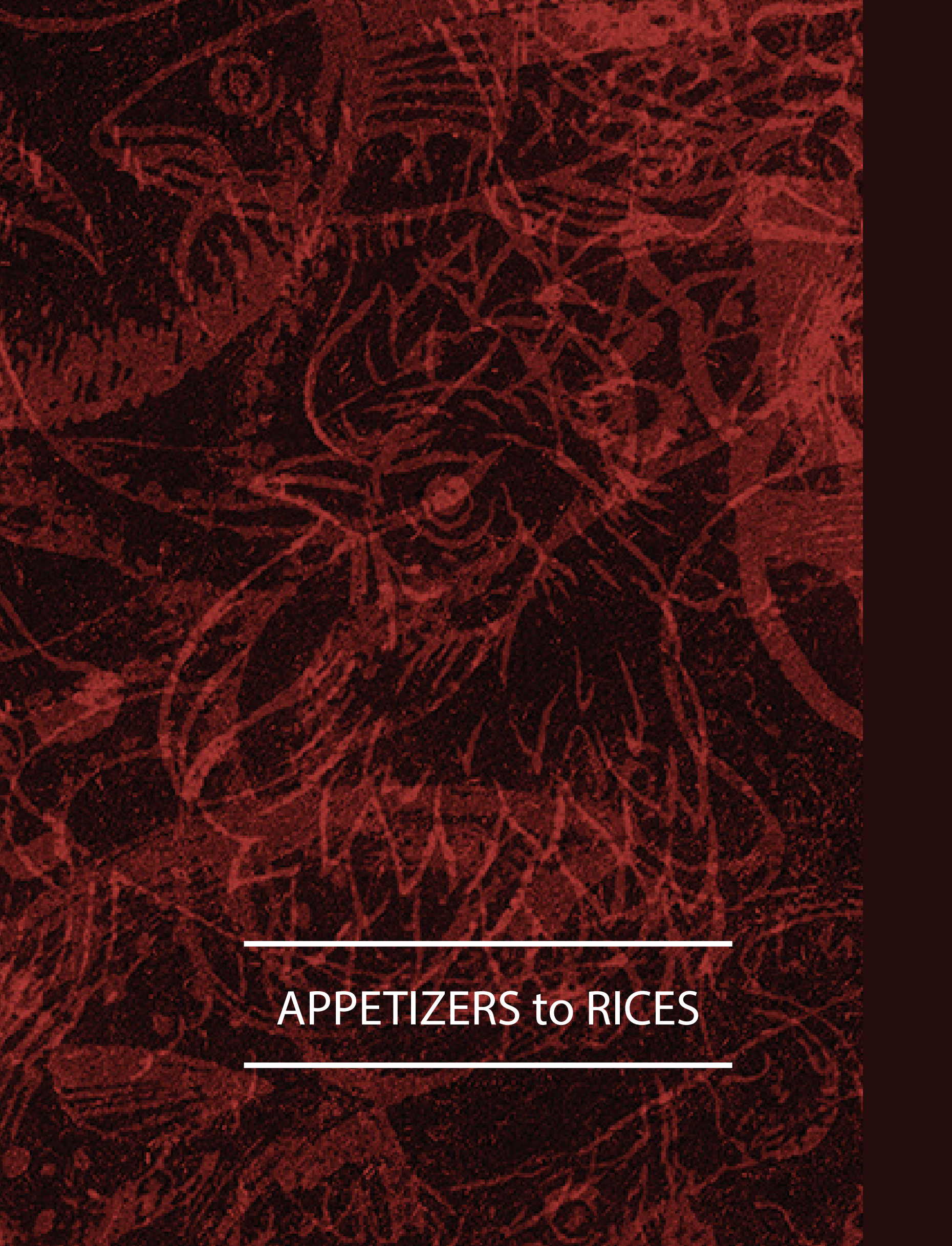
48

POTATO GRATIN | CAVIAR (2 PIECES) 
牛肉塔塔 | 芝士千层土豆、鱼子酱 (2片)

PRAWN KATAIFI

88

CRISPY | CILANTRO | SPICY YUZU DRESSING (4 PIECES)
龙须酥炸虾 | 香香脆脆、香菜、辣味柚子汁 (4只)



APPETIZERS to RICES

Salads 沙拉

BABY SQUID SALAD - 68

COMPRESSED WATERMELON | HERB SALAD | CITRUS SAUCE
嫩鱿鱼仔沙拉 | 柠檬渍西瓜、香草生菜沙拉、柑橘汁

CHARRED ROMAINE SALAD - 68

APPLE CIDER CAVIAR | GRILLED FETA CHEESE 🐮
炭烤罗马生菜心沙拉 | 苹果醋鱼子酱、扒菲达芝士

CITRUS, BEETS & ARUGULA SALAD - 68

HALLOUMI CROUTONS | CITRUS DRESSING 🐮
柑橘红菜头芝麻菜沙拉 | 哈罗米芝士丁、柑橘汁

PORK BELLY SALAD - 68

SLOW COOKED | GRILLED | CHICHARRON SALPICON
猪腩肉沙拉 | 慢煮、炭烤、香茅青柠沙拉

Cold Dishes 冷盘

FRENCH OYSTERS 6 PCS

LEMON | CHILI SAUCE 🐮
法国生蚝 6只 | 柠檬、辣椒汁

198

WATERMELON - TUNA CEVICHE

PASSION FRUIT TIGER'S MILK | PASSION FRUIT-MANGO SORBET
西瓜金枪鱼秘鲁刺身 | 百香果老虎奶、百香果芒果雪芭

98

TEQUILA CURED SALMON

BLACK BEAN MANGO SALSA | AVOCADO | FENNEL PICKLED | TARO CHIPS
特吉拉渍三文鱼 | 黑豆芒果莎莎、牛油果、醋渍茴香、香芋脆片

118

CARAMELIZED BURRATA

FURIKAKE | FIGS | TOMATO COMPOTE | PEPPERCORNS 🐮
焦糖布拉塔奶酪 | 日式佐料、无花果、腌制番茄、胡椒

148

LAMB TARTARE

KIMCHI | SOY CURED EGG YOLK | WILD RICE CRISP | TARO CHIPS 🐮
羊肉塔塔 | 韩国泡菜、酱油渍蛋、野米脆脆、香芋脆片

98

BEEF TATAKI

SMOKED WAGYU BEEF | CHIPOTLE DRESSING | TRUFFLE ASHES 🐮
生牛肉薄片 | 烟熏和牛、墨西哥辣椒蛋黄酱、松露屑

138

Hot Dishes 热菜

EGGPLANT ON THE JOSPER MISO - MAPLE GLAZE 果木炭烤茄子 味噌枫叶糖浆汁	68
BLACK CALAMARI STEW CHORIZO PIQUILLO CRISPY SQUID 墨鱼汁烩鱿鱼 西班牙辣肠、红甜椒、酥炸鱿鱼	88
CRISPY FROG LEGS SALSA VERDE PIQUILLO SAUCE 🐮 香酥牛蛙腿 香草青酱、西班牙红辣椒酱	88
BAKED RICOTTA MUSHROOM CONFIT BALSAMIC BROWN BUTTER TOAST 烤乳清干酪 油封蘑菇、香醋棕黄油、面包脆片	88
SPANISH STEW GRILLED OCTOPUS BEEF TRIPE - TOMATO STEW CHICKPEA MINT 西班牙烩牛肚及八爪鱼 番茄汁、鹰嘴豆、炭烤八爪鱼、薄荷	88
SAUTEED CLAMS CHAMPAGNE SAUCE CHORIZO MIGAS 炒蛤蜊 香槟汁、西班牙辣肠、西班牙面包粒	108
CHARCOAL OCTOPUS ROMESCO YUCA FOAM SHALLOTS CHORIZO CONFIT PAPRIKA OIL 🐮 果木炭烤八爪鱼 西班牙红椒酱、木薯泡沫、干葱、油封西班牙辣肠、红甜椒油	128
SICHUAN HALIBUT PICKLED VEGETABLE OKRA SPRING ONION 🐮 四川风味比目鱼 酸菜、秋葵、青葱	158
KING PRAWNS GRILLED SUMAC LEMON GARLIC BUTTER 大明虾 炭烤、印度甜椒粉、柠檬蒜香黄油	168

Sides 配菜

BABY CORN ON THE JOSPER - 58

CHIPOTTLE AIOLI | PARMESAN | BACON POWDER 🐮
娃娃玉米 | 墨西哥辣椒蛋黄酱、奶酪、培根粉

PORTOBELLO MUSHROOMS - 58

JOSPER | CAULIFLOWER PUREE | TOGARASHI | HARISSA 🐮
波托贝罗褐菇 | 花菜蓉、七味粉、辣椒橄榄油酱

CHARRED BROCCOLINI - 58

ANCHOVY VINAIGRETTE | ROOT VEGETABLE FOAM 🐮
炭烤西兰花苔 | 凤尾鱼油醋汁、根茎蔬菜泥

POMMES FRITTES - 58

TRUFFLE AIOLI | TRUFFLE SALT 🐮
薯条 | 松露蛋黄酱、松露盐

Rices 米饭

JUICY MUSHROOM RICE

98

MIXED MUSHROOMS | TRUFFLE OIL | PARMESAN
多汁蘑菇饭 | 什锦蘑菇、松露油、帕玛臣芝士

FOIE GRAS & WAGYU BEEF RICE (1/2 / FULL PORTION)

188 / 288

ORGANIC EGG | TRUFFLE SHAVINGS | IKURA 🐮
鹅肝和牛饭 (半份/整份) | 鸡蛋、新鲜松露片、鲑鱼籽

LOBSTER RISOTTO (1/2 / FULL LOBSTER)

388 / 668

BOSTON LOBSTER | VIALONE NANNO RICE | PRAWNS |
TOMATOES | SPINACH 🐮
意式龙虾饭 (半只/整只龙虾) |
波士顿龙虾、维亚诺内纳诺米、虾、番茄、菠菜

FROM THE GRILL

炭烤肉类

GRILLED SEABASS - 198

OCTOPUS-SHISHISO PEPPER SALSA | AJI SAUCE 🐮
炭烤海鲈鱼 | 慢煮八爪鱼 - 日本青椒莎莎、墨西哥辣椒酱

CHICKEN & POTATO - 148

BABY CHICKEN | SMOKED | ROASTED | POMME ANNA 🐮
春鸡&薯仔 | 春鸡、烟熏、炭烤、脆土豆

PORK SHOULDER - 178

CURED CUCUMBER | CURED CABBAGE |
FERMENTED CARROTS | FERMENTED MUSHROOMS 🐮
猪梅肉 | 什锦腌渍蔬菜 - 青瓜、卷心菜、胡萝卜、蘑菇

LENGUA - 178

BEEF TONGUE | GRILLED | POTATO CONFIT | PORCINI SAUCE
牛舌 | 炭烤、油浸薯仔、牛肝菌汁

LAMB STRIPLOIN - 248

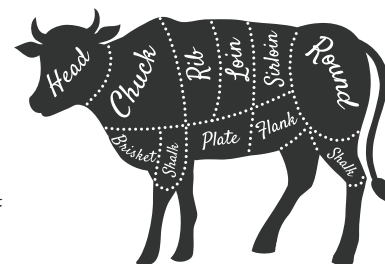
GOAT CHEESE | CUCUMBER | PEAS | LEMON PICKLED VINAIGRETTE
羊肉西冷 | 山羊芝士、青瓜、青豆、腌渍柠檬汁

CHARCOAL LAMB - 368

SMOKED | EGGPLANT | HARISSA | HAZELNUT CRUMBLE 🐮
果木炭烤羊排 | 烟熏、茄子泥、哈里萨辣椒酱、榛果脆

The Masters of the Grill

these cuts have been the most well-known cuts at the highest grade, just perfect in texture and flavor



Steaks 牛排

served with pommes frites, chimichurri, pinot noir mushroom, port peppercorn

TENDERLOIN

488

WAGYU M5 | AUSTRALIA | 200G 
牛里脊 | 澳洲M5和牛200克

STRIPLOIN

388 | 588

WAGYU M5 | AUSTRALIA | 250G, 400G
纽约客 | 澳洲M5和牛 250克、400克

RIB EYE

388 | 588

WAGYU M5 | AUSTRALIA | 250G, 400G 
肉眼 | 澳洲M5和牛 250克、400克

RIB EYE ON THE BONE

988

WAGYU M7 | URUGUAY | 1 KG
带骨肉眼 - 乌拉圭 | M7和牛1公斤

TOMAHAWK

1500 - 2250

WAGYU M5 | AUSTRALIA | 1.2KG TO 1.8KG (BY WEIGHT) | 125 / 100G 
战斧牛排 - 澳洲 | M5和牛 |
1.5公斤 - 1.8公斤 (按重量) | 每100克 125元

Beef Things 牛肉类

BHACUS BURGER - 128

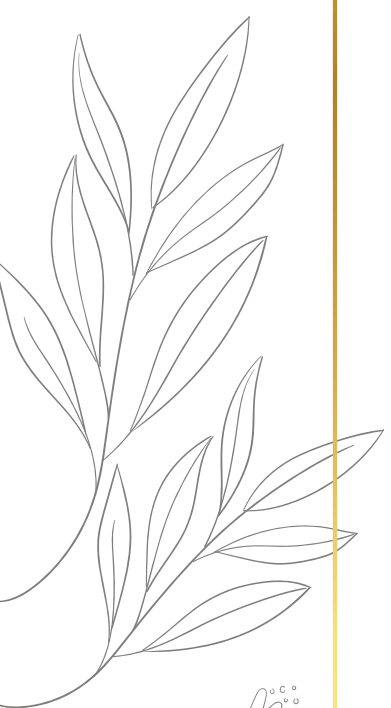
USA BEEF | 2 SMASHED PATTIES | CHEESE | ONION JAM | 
BACON | BRIOCHE | TRUFFLE FRIES
酒神汉堡 | 美国牛肉、双层肉饼、芝士、洋葱酱、
培根、汉堡面包、松露薯条

BEEF RIBS - 288

SLOW COOKED | CRISPY | SWEET THAI DRESSING | 
NAM PLA PRIK DIPPING
牛肋排 | 低温慢煮24小时、炭烤、泰式风味汁、酸辣汁



Desserts 甜品



MALBEC

88

DARK CHOCOLATE BALL | CHOCOLATE SURPRISE | 
CHOCOLATE TEXTURES
马尔贝克 | 黑巧克力球、巧克力惊喜、巧克力

SAKURA

68

SAKURA LEAF PARFAIT | SAKURA JELLY | FRUIT JAM 
樱花 | 樱花叶帕菲、樱花啫喱、混合水果酱、新鲜梅子

PINOT

68

CHOUX PUFF | WHITE COFFEE CREAM | 
MILK FOAM | MILK ICE CREAM
加州葡萄 | 泡芙、白咖啡奶油、牛乳泡沫、牛乳冰淇淋

MUSCAT

68

GUAVA MOUSSE | STRAWBERRY GLAZE |
GUAVA COMPOTE | GUAVA SORBET
麝香葡萄 | 番石榴慕斯、草莓酱、番石榴蜜饯、番石榴雪芭

THE SANDWICH

68

CACAO MACARONE CAKE | CARAMEL SAUCE | 
MOSCATEL ICE CREAM
夹心可可 | 马卡龙蛋糕、焦糖酱、麝香葡萄冰淇淋芭

COCONUT - ORANGE BLOSSOM

78

COCONUT PARFAIT | MOJITO JELLY | LEMON FOAM |
ORANGE BLOSSOM ICE CREAM
椰子-橙花 | 椰子帕菲、莫吉托啫喱、柠檬泡沫、橙花冰淇淋



