



AMARA REOPENS ITS DOORS WITH BEEFBAR

AMARA has been busy behind closed doors during the short winter break, working diligently and eagerly awaiting the imminent launch of Beefbar. A luxurious dining destination that is set to take centre stage and redefine the culinary landscape with its exquisite offerings and an unparalleled ambience.

This glamorous modern meat restaurant first debuted in Monte Carlo in 2005 and has since become a global sensation, opening in key locations around the world. This spring it opens its doors for the first time in Limassol with the aim of transforming and enriching the island's culinary landscape.

Beefbar founder Riccardo Giraudi and executive chef Thierry Paludetto are gaining worldwide recognition for their unique concept; a steakhouse that breaks away from rigid traditional codes with its glamorous lines, clear personality, modern luxury feel and 360-degree experience. The Beefbar menu offers a selection of simple yet delicious dishes that combine sexy street food concepts with premium cuts of meat sourced from Australia, Japan and the United States, as well as iconic sides, mains and desserts.

The restaurant itself, with its clean architectural lines and warm, glamorous aesthetic, complements the culinary journey with an atmosphere that is both relaxed and elegant. This underlines Giraudi's commitment to turning meat dishes into an art form and creating a unique experience for every guest.

