



吃吧 restaurant chiba



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appetizers

開胃菜

義大利嬾嬾冷肉起士拼盤

就用一盤令人目不暇給、豐盛滿載各式義大利風乾火腿、沙拉米臘腸、青醬莫札瑞拉小丸子搭配醃漬蔬菜、烤麵包的美味拼盤來啟動味覺的派對吧！

小 S 390 | 大 L 620

Big Italian Mama's Meat & Cheese Board

Kick off the party with our tasty platter of prosciutto, salami, mozzarella balls in pesto sauce, pickled vegetables, and crusty bread

歡樂海洋： 白酒奶油蒸海蛤+嫩烤美國大蘆筍

嚐一口飽滿彈牙的鮮甜海蛤，配上獨家厚製煙燻培根與蕃茄提味的白酒奶油湯汁，佐嫩烤美國大蘆筍，充份感受燻烤感的快樂海味！

390

Ocean Bliss： Happy Clams & Super Asparagus

Taste the sweet, ocean flavor of steamed fresh clams in white wine butter sauce, accented with smoked bacon and tomatoes, over crisp grilled asparagus

由我做煮：DIY 布魯斯凱塔

這道廣受喜愛最出名的義大利開胃菜，由蜂蜜松子白乳酪抹醬、橄欖油醃漬蕃茄搭配烤麵包組合，創造出屬於你個人風格的義式小點，享受混搭吃法！

380

Italian Job：DIY Bruschetta

Create the popular Italian starter your way with marinated tomatoes, ricotta cheese, pine nuts, and honey over crusty bread



以上費用以新台幣計，並加收 10% 服務費
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 淺嚐威尼斯：酥炸海鮮 + 小卷

酥炸鮮蝦、小卷裹杜蘭小麥粉，佐巴西里黃檸醬與蒜辣美乃滋

380

 **A Taste of Venice : Fritto Misto**

Fried fresh shrimps and calamari with spicy garlic mayo and gremolata

 惡魔炸雞翅

惡魔風義式香料蒜味雞翅，搭配辣中帶勁自製的霹靂霹靂紅辣醬

260

 **Chicken Wings alla Diavola**

Hot! Devil's style chicken wings with Italian spices, garlic, and piri piri hot sauce

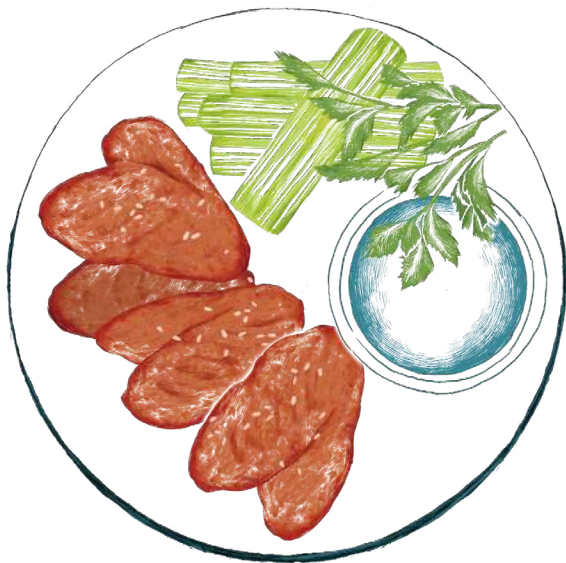
菇菇樂炒

新鮮迷迭香熱炒磨菇，搭配慢烤大蒜

260

Mushroom Delight

Savor flavorful sautéed mushrooms with fresh rosemary and roasted garlic



salads

沙拉

義腸香辣「切」沙拉

就用一大盤豐盛無比的傳統義式臘腸、輕熟型波瓦隆起士切絲、櫻桃蕃茄、綜合萵苣絲、酸黃辣椒、鷹嘴豆、奧勒岡紅酒油醋所組成的吃吧招牌家庭號沙拉滿足你味蕾的強烈渴望吧！

小 S 370 | 大 L 490

The Spicy Italian : Antipasto Salad

Please your taste buds with this hearty mix of pepperoni, provolone cheese, cherry tomatoes, shredded lettuce, pepperoncini, and chickpeas, with zesty oregano dressing

Omega-3 能量補給站： 煙燻鮭魚凱薩沙拉

營養豐富的煙燻大西洋鮭魚搭配鮮脆蘿蔓生菜、橄欖油蕃茄莎莎、香蒜麵包及帕瑪森起士，一次補足身體所需的 omega-3 脂肪酸與蛋白質

小 S 360 | 大 L 480

Omega-3 Booster： Smoked Salmon Caesar Salad

Load up on the essential omega-3 fatty acids and protein with this nutritious mix of Atlantic smoked salmon, crunchy romaine lettuce, tomato salsa, garlic crostini, and parmesan

纖維大進擊：蘋果沙拉

集結新鮮蘋果、高纖藜麥、日曬蕃茄、蜜糖胡桃及萊姆油醋醬、巴薩米可糖露於一盤，輕鬆攝取滿滿的纖維與蛋白質，讓你吃的美麗又健康

450

Fiber High: Apple Salad

Get a healthy dose of fiber and protein from this beautiful medley of fresh apples, quinoa, sun-dried tomatoes, and candy pecans, with tangy lemon-chili vinaigrette and balsamic syrup dressing



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SEE THE WORLD
THROUGH A DRONES EYE

THE NEW YORK TIMES

square pizza: detroit-style

底特律方型披薩

獨特風味的底特律披薩，麵團透過不同的低溫發酵製程與摺疊層次揉麵法，創造出麵糰獨一無二內部輕盈鬆軟有彈性及外部酥脆的口感。

黃金比例調配出的多種起士，包含白切達、莫札瑞拉、帕瑪森，透過美國進口特製的方型藍鋼烤盤 (blue steel pan) 焗烤，產生底特律披薩獨特的披薩邊緣焦脆、底端酥脆、內餡充滿多汁風味的口感。

底特律披薩獨特的餡料堆疊法與一般披薩製成相反，豐富的披薩餡料先鋪於餅皮，在披薩的餡料上方最後再淋上紅色的蕃茄醬汁或各式特製醬汁吃法，被稱為「Red Top」；透過焗烤後多種起士融化鎖於披薩餅皮中，吃一口可以同時享受到融化的鬆軟乳酪餡料以及獨特的邊緣焦化香脆起士。

Savor a totally different, insanely delicious pizza: Detroit-style pizza!

It's a square pizza that is light and chewy on the inside, yet crispy on the outside. Baked the authentic way in a blue steel pan imported from the US, the pizza has an extra crunchy crust, a crispy bottom, and a rich, buttery flavor.

Also known as a 'Red Top', the pizza is layered upside-down, with top pings on the crust and red sauce on top. In between, a symphony of cheeses, including white cheddar, mozzarella, and parmesan, stays gooey in the center; while caramelizing into a crispy crust on the edges.

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西門町男孩俱樂部

餅皮上繽紛鋪滿義式臘腸、茴香肉腸、火腿、青椒、蘑菇、洋蔥、橄欖、綜合起士及羅勒蕃茄醬的豐富配料組合

520

Ximending Boy's Club

A hearty combo of pepperoni, sausages, ham, green peppers, mushrooms, onions, olives, house blend cheese, and tomato-basil sauce

百萬富翁松露蘑菇

美味的三種菇類、培根、起士，搭配乳酪白醬，再以松露醬、白松露油與現磨肉荳蔻提味，為喜愛蔬食之老饕首選

560

Millionaire's Truffled Mushrooms

A gourmet treasure of three types of mushrooms, bacon, house blend cheese, and alfredo sauce, accented with truffle paste, truffle oil, and freshly grated nutmeg

西西里肉舖香辣腸

義式臘腸、醃漬黃辣椒、三種起士，搭配羅勒蕃茄醬的組合，達到鹹辣甜的絕佳平衡

450

Sicilian Butcher's Pepperoni

Spicy, crispy pepperoni, pepperocini, house blend cheese, and tomato-basil sauce

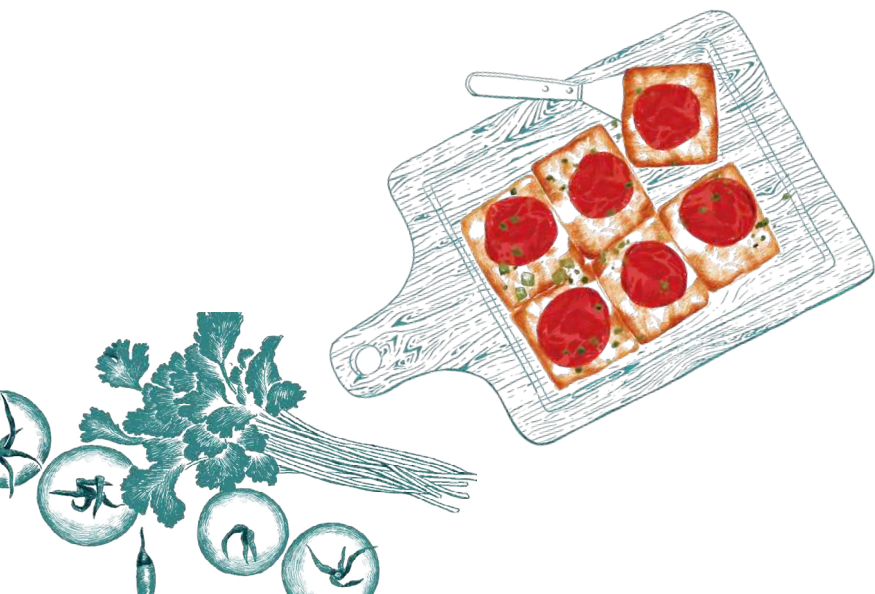
天天感恩節

烤火雞肉片、煙燻培根、酸甜蔓越莓、烤大蒜、綜合起士、乳酪白醬組成，再以現磨肉荳蔻提味

520

Happy Thanksgiving

Tender roasted turkey, bacon, cranberries, roasted garlic, house blend cheese, and alfredo sauce, accented with freshly grated nutmeg



蕃茄嘉年華

一場結合新鮮牛蕃茄、日曬蕃茄、櫻桃蕃茄、羅馬蕃茄醬四種不同滋味的蕃茄禮讚，佐以綜合起士、新鮮羅勒蕃茄醬

450

Margherita's Tomato Fest

A celebration of tomatoes! Tasty tomato-basil sauce made of fresh beef tomatoes, cherry tomatoes, sun-dried tomatoes, and roma tomato paste, fresh basil, and house blend cheese

PPAP 阿囉哈

香料鳳梨、火腿、培根、青蘋果、洋蔥、綜合起士、羅勒蕃茄醬的熱帶風情滋味

450

Tropical PPAP

A taste of tropical paradise with spicy pineapples, ham, bacon, fresh green apples, onions, house blend cheese, and tomato-basil sauce

辣妹合唱團



融合三種辣椒的激辣滋味、搭配特製的辣味烤大蒜美奶滋，獻給嗜吃辣的您

380

Spice Girls AOP

Spice up with green and red chilies, pepperoncini, fresh garlic, house blend cheese, and roasted garlic mayo



 蛋奶素蔬食 Lacto-ovo-vegetarian  辣 Spicy

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main

主菜

吃吧獨家進口 美國自然牛起士漢堡

5oz 美國 Brandt 穀飼 365 日自然牛肉、切達起士、蕃茄、生菜、紫洋蔥、酸瓜美奶滋

380

chiba Cheeseburger

5oz US natural Brandt beef from cows corn fed for more than 365 days, cheddar cheese, tomatoes, lettuce, red onions, and dill pickle mayo

酥炸米蘭式帶骨豬排

酥脆、多汁的帶骨炸豬排搭配櫻桃蕃茄、巴西里與莫札瑞拉小丸子

860

Fried Pork Chop Milanese

Crispy, juicy pork loin chops with fresh cherry tomatoes, mozzarella balls, and parsley

紐約客牛排

10oz USDA Choice 紐約客牛排，搭配烤蕃茄、芝麻葉，佐義式酸肉醬奶油

920

Steak Tagliata

10oz USDA Choice New York steak served with roasted tomatoes, arugula, and nduja butter

獵人式烤春雞

義式獵人春雞搭配燉蘑菇、櫛瓜、甜椒

780

Roasted Spring Chicken 'alla Cacciatore'

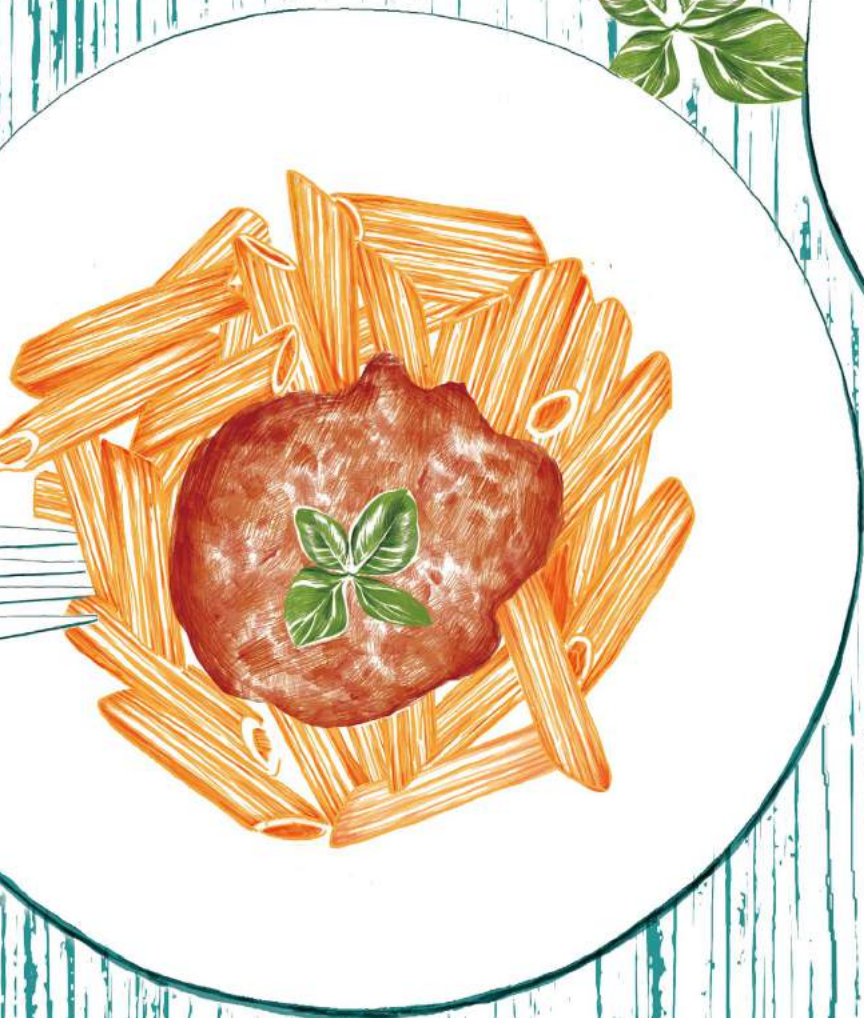
Italian hunter-style spring chicken with stewed mushrooms, zucchini, and peppers

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pasta & risotto

義大利麵 & 燉飯

碳烤鮮鮭米形麵

5oz 健康、多汁烤鮭魚菲力佐蕃茄、櫛瓜、蒔蘿奶油入味米形麵，灑上帕瑪森起士

580

Grilled Salmon with Orzo

5oz of healthy, juicy grilled salmon, tomatoes, zucchini, dill butter, and parmesan on a bed of delicious rice-shaped orzo pasta

金黃番紅花小牛膝燉飯

慢燉小牛膝，煙燻培根香炒苞子甘藍番紅花燉飯

620

Braised Veal Shanks with Saffron Risotto

Succulent braised veal shanks, smoked bacon, and brussel sprouts with creamy, earthy saffron risotto

墨魚海鮮細麵

墨魚汁細麵搭配小卷、鮮蝦、海蛤、大蒜、櫻桃蕃茄、羅勒，饒富風味

380

Seafood Spaghetti

Flavor-packed squid-ink spaghetti with squid, octopuses, clams, garlic, tomatoes, and basil

松露風味蘑菇寬麵

奶香濃郁寬麵搭配各式季節鮮菇、青豆、松露醬、帕瑪森起士，佐蒜味乳酪白醬

380

Fettuccine with Truffled Mushrooms

Creamy fettuccine with mixed mushrooms, peas, truffle paste, and parmesan, with housemade alfredo sauce

瑪薩拉紅酒肉醬粗管麵

滋味濃厚的瑪薩拉紅酒肉醬粗管麵，以香濃雞肝入味，搭配青醬風味白乳酪

380

Rigatoni Marsala Bolognese

Rich, comforting rigatoni with marsala bolognese, flavorful chicken livers, and pesto ricotta

焗烤時蔬千層麵

配料豐盛的焗烤千層麵，搭配慢燉蕃茄櫛瓜時蔬醬，灑上莫札瑞拉起士

390

Baked Vegetable Lasagna

Guilt-free lasagna with a hearty mix of flavorful zucchini and eggplant caponata, and mozzarella

 蛋奶素蔬食 Lacto-ovo-vegetarian

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desserts

甜品

現烤新鮮莓果鐵鍋鬆餅

濃郁鬆軟的手工鬆餅搭配新鮮莓果、香草冰淇淋，佐無花果黑醋糖漿

320

Ricotta Hotcake Skillet with Fresh Berries

Creamy, fluffy baked hotcake with fresh berries, vanilla ice cream, and fig vincotto

現烤焦糖蘋果鐵鍋鬆餅

濃郁鬆軟的手工鬆餅搭配蘋果、肉桂、香草冰淇淋，佐焦糖醬

280

Ricotta Hotcake Skillet with Apples

Creamy, fluffy baked hotcake with apples, cinnamon, vanilla ice cream, and caramel

心心相印格子鬆餅

香脆心型格子鬆餅搭配新鮮莓果、鮮奶油、香草冰淇淋與蜂蜜淋醬

360

Heart to Heart Waffles

Crunchy heart-shaped waffles with fresh berries, vanilla ice cream, whipped cream, and honey

經典起士蛋糕

綿密香濃的起士蛋糕搭配新鮮莓果、鮮奶油、香草冰淇淋、草莓醬

180

Classic Cheesecake

Rich, creamy cheesecake with fresh berries, vanilla ice cream, whipped cream, and strawberry sauce

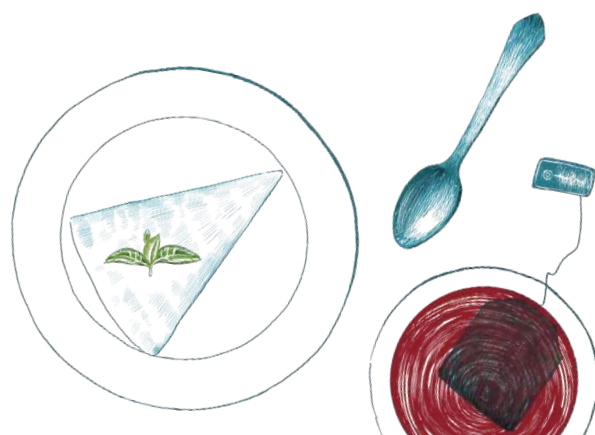
巧克力天堂樂園

細緻可口的比利時巧克力慕斯搭配新鮮莓果、鮮奶油、香草冰淇淋、焦糖醬

200

Chocolate Heaven

Decadent Belgium chocolate mousse with fresh berries, vanilla ice cream, whipped cream, and caramel sauce



drinks

飲品

無酒精雞尾酒

檸檬蘇打

新鮮萊姆汁、新鮮薄荷葉、自製蔗糖、蘇打汽水
杯 470ml | 瓶 1000ml

105 | 160

水果蘇打三重奏

櫻桃汁、葡萄柚汁、葡萄汁、可爾必思、雪碧

160

特調雞尾酒

橙汁氣泡酒

義大利汽泡酒、柳橙苦酒、汽泡水

250

薑甜莫西多

蘭姆酒、薑、新鮮鳳梨、新鮮薄荷葉、新鮮萊姆汁、薑汁汽水

250

內格羅尼

倫敦琴酒、甜香艾酒、金巴利

250

Mocktails (non-alcoholic)

Lemonada

Lemon, fresh mint leaves, syrup, soda water
glass 470ml | bottle 1000ml

Triple-Fruit Soda

Cherry, grapefruit, grape, calpis, sprite

Cocktails

Aperol Spritz

Sparkling wine, Aperol, sparkling water

Ginger Pineapple Mojito

Rum, ginger, fresh pineapple, fresh mint leaves, fresh lime juice, ginger ale

Negroni

Gin, sweet vermouth, Campari

未成年請勿飲酒
No drinking under the age of 18

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哈瓦那莫西多

哈瓦那蘭姆酒、自製蔗糖、新鮮薄荷葉、新鮮萊姆汁、蘇打汽水

280

草莓瑪格麗特

龍舌蘭、柑橘香甜酒、新鮮草莓、新鮮萊姆

280

白酒

杯 | 瓶

義大利卡帝托 皮耶里昂系列 經典歐維耶多 DOP

細膩富饒的熟成果香，爽口、濃郁、香醇、清新的桃子和梨子香味

180 | 780

澳洲「Beyond Chardonnay」 遠方夏多內白酒

豐富的桃類香氣與些許燻香橡木味，酸度高而清爽可口

780

澳洲邁爾斯莊園「莊園」 白蘇維儂樹密雍調配白酒

新鮮收割之青草香、青豆莢、蘆筍、百香果、荔枝的清爽香味

880

紐西蘭分水嶺酒莊白蘇維儂白酒

香百果與柑橘類的香氣，夾雜醋栗和青草香，帶有迷人的迷迭香味

1,200

未成年請勿飲酒
No drinking under the age of 18

Mojito

Havana Club rum, sugar, fresh mint leaves, fresh lime juice, soda water

Strawberry Margarita

Tequila, orange liqueur, fresh strawberries, lime, sugar

White Wine

Glass | Bottle

Cardeto Pierleone Orvieto DOP Classico, Italy

Delicate and refreshing, with a fruity aroma and a light, elegant flavor

Beyond Chardonnay, Australia

Rich and creamy, with aromas of ripe nectarines, toasty oak, spice and citrus

Miles from Nowhere Estate Series Sauvignon Semillon, Australia

Aromatic, youthful blend of sauvignon blanc and semillon with tropical fruit flavors, snow peas, herbaceous plants, and capsicum

Main Divide Sauvignon Blanc, New Zealand

Pungent and aromatic, with lush flavors of passionfruit, gooseberries, and ripe cantaloupe



紅酒

杯 | 瓶

智利鑑賞家酒莊 拓克諾卡本內蘇維翁紅酒

酒色深紅帶紫，有紅莓果、黑李以及巧克力氣息，口感均衡、和諧柔軟

150 | 580

澳洲「Beyond Shiraz」遠方希哈紅酒

酒色深紅帶紫，口感帶有希哈特有的辛香料味和可口的橡木香氣以及柔軟的櫻桃口感

780

澳洲邁爾斯「莊園」卡本那梅洛紅酒

森林系的果香味與細膩的單寧釀成的酒款帶有黑莓，桑椹和蜜李交織肉桂、荳蔻等辛香風味

880

紐西蘭分水嶺酒莊黑皮諾紅酒

酒色深紅寶石色澤，果味與辛香料交織著微微的燻烤氣息，單寧柔滑圓潤

1,200

氣泡酒

杯 | 瓶

義大利艾普西隆 繽紛特干型氣泡酒 - 黑瓶

手工採收的 **Glera** 葡萄釀製，帶有洋槐花，以及蘋果、檸檬和葡萄柚的馥郁果香；入口的感覺柔順飽滿

280 | 1,800

義大利艾斯特莊園 蘭布魯斯寇微甜白氣泡酒 富士蘋果般的風味及酸甜度

180 | 750

Red Wine

Glass | Bottle

Cono Sur Tocornal Cabernet Sauvignon, Chile

Pleasant notes of plum, raspberry, and sweet spices, with hints of chocolate and vanilla

Beyond Shiraz, Australia

Aromatic with pepper, spice, berry, and chocolate flavors, with hints of chocolate and vanillin oak

Miles from Nowhere Estate Series Cabernet Merlot, Australia

Soft and silky, with aromas of blackcurrant, mulberry, minty cassis, and spice, and flavors of fruits and vanillin oak

Main Divide Pinot Noir, New Zealand

Zesty and fruity, with smoky flavors and aromas of crushed herbs, oak spice, and fruits

Sparkling Wine

Glass | Bottle

Epsilon Prosecco Spumante Black Extra Dry, Italy

Soft and fruity, with aroma of acacia and notes of lemon, green apple, and grapefruit

Lambrusco Bianco dell' Emilia IGP, Italy

Pleasant and delicious, with an intense aroma of ripe grapes and a balance of freshness and acidity

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義大利艾斯特莊園
蘭布魯斯寇微甜粉紅氣泡酒
微妙的酸度變化帶有天然草莓氣息

180 | 750

Lambrusco Rosato dell' Emilia IGP, Italy
Refreshing and fruity, with aromas of rose petals and a semi-sweet flavor of berries

在地啤酒

Taiwan Beer

| | | | 瓶 Bottle |
|----------|--------------------|---------------|-----------|
| 台灣生啤酒 | Taiwan Draft Beer | 473ml 860ml | 140 250 |
| 北台灣雪藏白啤酒 | Taiwan White Beer | 330ml | 180 |
| 北台灣荔枝啤酒 | Taiwan Lychee Beer | 330ml | 180 |

進口啤酒

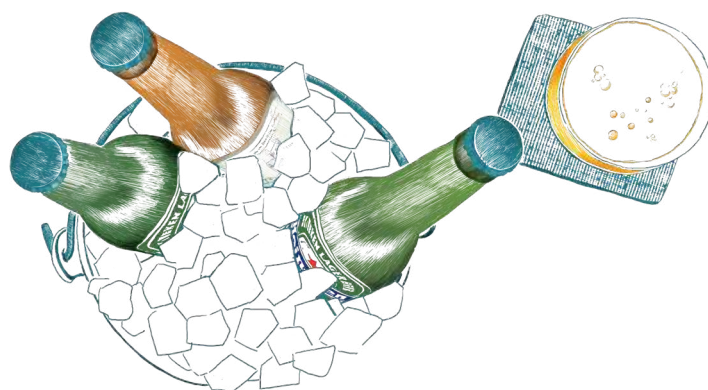
Imported Beer

| | | | 瓶 Bottle |
|--------------|--|-------|----------|
| 海尼根啤酒 (荷蘭) | Heineken (Netherlands) | 330ml | 160 |
| 可樂娜啤酒 (墨西哥) | Corona Extra (Mexico) | 355ml | 160 |
| 瑰比絲薑汁啤酒 (英國) | Crabbie's Alcoholic Ginger Beer (England) | 330ml | 180 |
| 豪格登白啤酒 (比利時) | Hoegaarden (Belgium) | 330ml | 180 |
| 健力士黑啤酒 (愛爾蘭) | Guinness Draught (Ireland) | 440ml | 180 |

詩莊堡蘋果酒

Strongbow Apple Cider

| | | | 瓶 Bottle |
|------------|------------------------|-------|----------|
| 金黃蘋果 (比利時) | Gold Apple (Belgium) | 330ml | 160 |
| 接骨木花 (比利時) | Elder Flower (Belgium) | 330ml | 160 |
| 綜合紅莓 (比利時) | Red Berries (Belgium) | 330ml | 160 |



未成年請勿飲酒
No drinking under the age of 18

鮮榨果汁**Fresh Juices**

杯 Glass

| | | |
|----------------------|---|-----|
| 哈利葡特 胡蘿蔔、蘋果、鳳梨、薑 | Harry's Vitamix Potion Carrot, apple, pineapple, ginger | 180 |
| 暮光之橙 胡蘿蔔、柳橙、鳳梨、檸檬 | Orange Twilight Carrot, orange, pineapple, lemon | 180 |
| 變形金剛 蘋果、鳳梨、芭樂、檸檬 | Transformer's Energon C Apple, pineapple, guava, lemon | 180 |
| 史瑞克大冒險 奇異果、鳳梨、蘋果 | Shrek's Super Tonic Kiwi, pineapple, apple | 180 |
| 綠巨人浩克 蘋果、芭樂 | Hunky Green Hulk Apple, guava | 180 |
| 柳橙汁 | Orange Juice | 140 |
| 胡蘿蔔汁 | Carrot Juice | 140 |
| 蘋果汁 | Apple Juice | 140 |
| 葡萄柚汁 | Grapefruit Juice | 140 |
| 奇異果汁 | Kiwi Juice | 140 |

咖啡**Coffee**

熱或冰 Hot or Iced

杯 Glass

| | | |
|----------------------|---|-----|
| 拿鐵 | Latte | 150 |
| 風味拿鐵 香草 榛果 焦糖 | Flavored Latte Vanilla Hazelnut Caramel | 160 |
| 焦糖瑪奇朵 | Caramel Macchiato | 160 |
| 卡布奇諾 | Cappuccino | 150 |
| 摩卡 | Mocha | 150 |
| 美式咖啡 | Americano | 100 |
| 義式濃縮 | Espresso | 60 |

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| 熱茶 | Hot Tea | | 杯 Cup |
|--------|--------------------------|--|-------|
| 皇家伯爵茶 | Earl Grey Tea | | 140 |
| 仕女伯爵茶 | Lady Grey Loose Tea | | 140 |
| 英式早餐茶 | English Breakfast Tea | | 140 |
| 薄荷圓舞曲茶 | Medley of Mint | | 140 |
| 香甜蜜桃茶 | Peach Tea | | 140 |
| 檸檬香橘茶 | Lemon & Orange Tea | | 140 |
| 有機洋甘菊茶 | Organic Chamomile Tisane | | 140 |
| 胭脂莓果茶 | Berry Blush Infusion | | 140 |

| 軟性飲料 | Soft Drinks | | 杯 Glass |
|--------------|-----------------------|-------|---------|
| 美國 A&W 沙士 | A&W Root Beer | 335ml | 90 |
| 可口可樂 | Coca Cola | 330ml | 80 |
| 健怡可口可樂 | Coke Light | 330ml | 80 |
| 零熱量可口可樂 | Coke Zero | 330ml | 80 |
| 雪碧 | Sprite | 330ml | 80 |
| 舒味思通寧水 | Schweppes Tonic Water | 350ml | 80 |
| 舒味思薑汁汽水 | Schweppes Ginger Ale | 350ml | 80 |
| 舒味思蘇打水 | Schweppes Soda Water | 350ml | 80 |
| 聖沛黎洛 天然氣泡礦泉水 | San Pellegrino | 250ml | 70 |
| 普娜 天然礦泉水 | Acqua Panna | 250ml | 70 |
| 沛綠雅 氣泡天然礦泉水 | Perrier | 330ml | 70 |



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