

BAZAAR MEAT®

BY JOSÉ ANDRÉS

"I will eat whatever makes me feel like a lion!" - José Andrés.

Bazaar Meat by José Andrés is a wild and wonderful celebration of the carnivorous, in all its forms. From the raw bar to the fire pit, we combine exceptional ingredients and impeccable technique to bring out the best in each cut. ¡Buen provecho!

LITTLE SNACKS & SANDWICHES

Cotton Candy Foie Gras 9 each *crispy amaranth*
Ferran Adria Olives Modern & Traditional 16 *Liquid green olive, stuffed Gordal olives, piquillo, anchovy*
Super-Giant Pork Skin Chicharron 12
Yogurt Espuma, Za'atar spice

FROM THE RAW BAR

King Crab Leg 30 per ¼ lb. *Dijonnaise*
King Crab & Shrimp Cocktail 32 *Cocktail sauce, avocado*
Crudo, Sashimi...Sashimi, Crudo...Same Thing* 22
Bluefin tuna, kampachi or salmon, with pickled daikon, pickled seaweed, soy

FROM THE MEAT BAR

The Classic Beef Tartare* 32
Beef sirloin, Savora mustard, Parker House rolls
Vittore Carpaccio 1950* 28 *Tenderloin, Parmesan, capers*
"Beefsteak" Tomato Tartare 26 *Romaine, black olive*
Salmon Tartare* 24 *Avocado, wasabi, seaweed crackers*
Bison Buffalo-Style* 24 *make your own taco, pickled celery, bleu cheese, Buffalo wing sauce*

Jamón Ibérico de Bellota:

Hand-cut from acorn-fed, black-footed Spanish pigs;

Fermín, Salamanca, Spain 2oz/70 1oz/35

Capa Negra, Jabugo (Huelva), Spain 2oz/70 or 1oz/35

Cinco Jotas, Jabugo, Andalucía, Spain 2oz/80 or 1oz/40
Each order comes with a side of Pà Amb Tomàquet, Catalan-style toasted pan de cristal, fresh tomato

Embutidos: 18/2oz: *Chorizo Iberico, Sabadiego, Molé, Cecina, Cabacero, Tripa, Salchichon, or Wild Boar*

Platter of 6 Assorted Embutidos and Jamon 4oz/30

FROM THE FIRE PIT

"C'mon, guys...this is why you are here!" - José Andrés.

"Vaca Vieja" *Mindful Meats Chuleton, (Petaluma, CA)* 65/lb
Wagyu/ Angus Ribeye Chuleton *(Rosewood, TX)* 78/lb.
Grass-Fed Wagyu Chuleton *(First Light, NZ)* 85/lb.
Dry-Aged Washugyu Chuleton *(Lindsay Ranch, OR)* 98/lb.

SUCKLING PIG *(Fermin, Salamanca, Spain)* 160/quarter

Chateaubriand, Tenderloin, Holstein 85/16oz.

(Brandt Beef, CA) Perigord sauce, pommes soufflé

Strip Loin, Charolais/Angus blend 95/20oz.

(Double-R Ranch, Loomis, WA) Miso-mustard sauce

Bone-In Striploin, Wagyu/Angus Blend 140/20oz

(Lindsay Ranch, OR) Miso-mustard sauce

Dry-Aged Striploin, Grassfed Wagyu 110/20oz

(First Light, NZ) Miso-mustard sauce

Flat-Iron Steak, Angus/Hereford 45/8oz.

(Klingeman Farm, WA) Valdeón blue cheese sauce

Skirt Steak, American Wagyu/Black Angus 42/8oz.

(Rosewood, TX) Rosemary-mustard sauce

Hanger Steak (Red Top Farms, IA) Hanger Steak 55/10oz

Butifarra Catalan-Style Pork Sausage Spiral 42/20oz.

Grilled pan de cristal, fresh tomato, honey alioli

Josper-Roasted Half Jidori Chicken 28 *Potato puree*

Secreto Iberico Pork 45/10 oz *Roasted Apple*

Rack of Lamb 60/16 oz *(Merino, NZ) Aji amarillo sauce*

Croquetas de Pollo 14 *Chicken-bechamel fritters*

Albondigas 14/4pc *Spanish meatballs, saffron & almonds*

Chistorra Sausage 18 *Chickpea stew, alioli, toasty bread*

Gazpacho Shots 3 each *Tomato, cucumber, green pepper*

Sloppy Joe (2 per order) 12 *Beef Bolognese, steamed bun*

Kobe Airbread 12 each *Kobe beef, onion jam, Parmesan*

FRESH OYSTERS ON THE HALF SHELL

Fresh Oysters* 24/48 *Ask your server for the Chef's daily selection. Half dozen or dozen with fruit vinegar, cocktail sauce, lemon, black pepper*

Smoke & Ice Fresh Oysters* 24

½ dozen applewood-smoked oysters, apple mignonette

SOUPS & SALADS

Crispy Kale Salad 15 *Smoked hazelnuts, lemon, honey*

"Not Your Everyday Caprese" Salad 15 *Liquid mozzarella, pesto, heirloom tomato*

TASTING THROUGH JAPAN

Selected cuts of traditional Wagyu and Kobe beef, prepared tableside on an ishiyaki stone.

Kobe Eye of the Rib 65/oz
(Hyōgo Prefecture, Japan)

Ohmi Wagyu Striploin 45/oz
(Shiga Prefecture, Japan)

Satsuma Wagyu Eye of the Rib 40/oz
(Kagoshima Prefecture, Japan)

Hida Wagyu Shortrib 40/oz
(Gifu Prefecture, Japan)

Satsuma Wagyu Tenderloin 35/oz
(Kagoshima Prefecture, Japan)



KOBE BEEF ASSOCIATION MEMBER

VEGETABLES

Grilled Asparagus *Romesco sauce* 15

Piquillo Peppers *"Julian de Tolosa"* 15

Fire-Roasted Leeks *Leek ash dressing* 15

Setas al Ajillo *Button mushrooms, garlic, nasturtium* 15

POTATOES

Potato Purée *Butter, butter, more butter, some potatoes* 19

Straw Fries *Traditional potatoes that will remind you of your childhood, with malt vinegar* 13

Patatas Bravas *Fried potatoes, spicy tomato sauce, alioli* 14

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

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THE CLASSICS

Super-Giant Pork-Skin Chicharrón
Greek yogurt, za'atar spices

Ferran Adrià Olives, Modern & Traditional
*Liquid green olive, gordal olives stuffed with piquillo
pepper and anchovy*

Bagels & Lox Cone*
Dill cream cheese, salmon roe

Croquetas de Pollo
Chicken-bechamel fritters

The Classic Tartare*
*Beef sirloin, savora mustard, egg yolk, hp sauce, anchovy,
Parker House rolls*

Lucía's Salad*
Endive Caesar salad, Parmesan, anchovy, air croutons

Chateaubriand, Tenderloin
Brandt Beef, CA, Holstein
Perigord sauce, pomme soufflé

Buttered Potato Purée
Butter, butter, more butter, some potatoes

Grilled Asparagus
Romesco sauce

Desserts
Cream puffs, assorted tarts, little cakes

125/person

COMPLEMENT YOUR MENU WITH AN ADDITIONAL COURSE

Kobe Eye of the Rib* 65/oz.
“Vaca Vieja” Mindful Meats Rib Eye 45/6 oz.

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
A 20% suggested gratuity is added to parties of 6 or more.

WINES BY THE GLASS

FORTIFIED

NV	Orlean Borbon , Manzanilla <i>Palomino Fino</i>	Jerez	8
NV	Emilio Lustau , Oloroso Don Nuno <i>Palomino Fino</i>	Jerez	16

SPARKLING

NV	Billecart-Salmon , Brut Réserve <i>P. Noir-P. Meunier-Chardonnay</i>	Champagne	29
2015	Raventós i Blanc , Cuvée José Brut	Conca Riu Anoia	15

WHITE

2017	Morgadio <i>Albariño</i>	Rías Baixas	15
2018	Henri Bourgeois , Les Baronnes Blanc <i>Sauvignon Blanc</i>	Sancerre	19
2015	A Coroa <i>Godello</i>	Valdeorras	14
2018	Dr. Hermann , H <i>Riesling</i>	Mosel	14
2017	Frank Family <i>Chardonnay</i>	Napa Valley	20

ROSÉ

2015	Dominio de Erugen , Protocolo <i>Tempranillo-Bobal</i>	Tierra de Castilla	12
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RED

2017	Siduri <i>Pinot Noir</i>	Willamette Valley	19
2011	Bouchard , Vigne de l'Enfant Jesus, 1er Cru <i>Pinot Noir</i>	Burgundy	62
2018	Bibi Graetz , Casamatta Rosso <i>Sangiovese</i>	Toscana	13
2011	La Rioja Alta , Barquito Gran Reserva <i>Tempranillo Blend</i>	Rioja	31
2016	Emilio Moro <i>Tempranillo</i>	Ribera del Duero	18
2015	Peju <i>Cabernet Sauvignon</i>	Napa Valley	27
2011	Pavillon Rouge de Château Margaux <i>Bordeaux Blend</i>	Bordeaux	92
2014	Pintia <i>Tinta de Toro</i>	Toro	45
2016	Sine Qua Non , "Ratsel" <i>Syrah</i>	California	115
2015	Caymus , Special Selection <i>Cabernet Sauvignon</i>	Napa Valley	84

BEERS

Almanac Farm to Barrel Series <i>Sour/Wild Ale</i>	28
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Brewed with produce from local farms in Northern California and barrel-aged using a variety of wood.

Kirin Light <i>Lager</i>	10
Stella Euro Pale <i>Lager</i>	10
North Coast Pranzster <i>Belgian Style Golden Ale</i>	13
Rogue Hazlnut <i>American Brown Ale</i>	13
Left Hand Nitro <i>Milk Stout</i>	15
Dogfish Head 90 Minute IPA <i>India Pale Ale</i>	13
Ommegang Brut IPA <i>India Pale Ale</i>	15
Allagash & Dupont, Brewers' Bridge <i>Farmhouse Ale</i>	15
Weihenstephaner Hefe Weissbier <i>Hefeweizen</i>	13
Coedo Shikkoku <i>Black Lager</i>	18
Delirium Tremens <i>Belgian Strong Pale Ale</i>	18

*A 20% suggested gratuity will be added to parties of 6 or more.
You must be 21 or older to consume alcohol. Please drink responsibly.*

SPECIALTY COCKTAILS

Ultimate Gin Tonic	20
<i>Hendrick's gin, Fever-Tree tonic, makrut, lemon peel, lime wheel and juniper berries</i>	
Salt Air Margarita	18
<i>Milagro tequila, Combier, lime, topped with salt air</i>	

THE CLASSICS

Apollo #3	18
<i>Grey Goose La Poire vodka, St. Germain, vermouth, ginger, lemon, soda</i>	
Enriched Tom Collins	18
<i>Ransom old tom gin, lemon, maple, chocolate bitters, club soda</i>	
The Rebel	18
<i>Colonial rum blend, allspice dram, lemon, honey, sesame</i>	
Reverse Irish Coffee	18
<i>Irish whiskey, aquavit, cold brew coffee, vanilla, tres leches espuma</i>	
Aladdin Manhattan "Smoked"	18
<i>Buffalo Trace bourbon, sweet vermouth, aromatic and orange bitters</i>	
Foggy Hill Negroni	20
<i>Del Maguey Vida mezcal, Aperol, Cynar, sweet vermouth</i>	
Leña Y Campo	18
<i>Jamaican and pineapple rums, vermouth, Montenegro, oloroso, chocolate bitters, cedar smoke</i>	

SANGRIAS

Sangria Roja	18
<i>Spiced red wine, gin, brandy and citrus</i>	
Sangria Cava – Zahara DLA	18
<i>Cava, gin, vermouth, seasonal fruit and citrus</i>	