

# BAZAAR MEAT®

BY JOSÉ ANDRÉS

## BAR CENTRO MENU

**Cotton Candy Foie Gras** *crispy amaranth* 8

**Fresh Oysters** (Chef's Choice)\*

*Fruit vinegar, cocktail sauce, lemon, black pepper* 4 each

**Gazpacho Shot** *Tomato, cucumber, green bell peppers* 3

**Croquetas de Pollo** *Creamy bechamel filling fritters* 5

**Pork-Skin Chicharrón** *Greek yogurt, za'atar spices* 6

**Patatas Bravas** *Fried Potatoes, spicy tomato sauce, alioli* 8

**Grilled Pulpo** a la Gallega *Galician style octopus, potato, alioli* 12

**Sloppy Joe** *Beef bolognese, fried straw potatoes, steamed bun* 6

**Kobe Airbread** *Kobe beef, onion jam, parmesan espuma* 12

**Hand-Sliced Mangalitsa Ham** 8

**Pa'Amb Tomaquet** *Catalan-style crispy tomato bread* 6

**Albondigas** *Spanish Meatballs, saffron-almond sauce* 8

**Chistorra Sausage** *chickpea stem, pan cristal, alioli* 18

**The Bazaar Burger** *50/50 Wagyu shortrib and brisket blend, sesame bun, jowl bacon, special sauce, shredded lettuce, fries* 22

### Featured Drinks | Available 5-6pm

Blood and Sand

*Blended Scotch, Cherry Herring, sweet vermouth, orange* 8

Scarlet Pimpernel

*Tito's vodka, Paven, lemon juice, raspberries, mint, bitters, cava* 8

Featured Wines by the Glass

Red or White 8

Featured Beers

*Stella Artois, Kirin Light*

\*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.  
You must be age 21 or older to consume alcohol.