

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 Chicharrón* 12 *Yogurt Espuma, Za'atar spice*
Croquetas de Pollo 14 *Chicken-bechamel fritters*
Gazpacho Shot* 3 each *Tomato, cucumber, bell pepper*
Sloppy Joe (2 per order) 12 *Beef Bolognese, steamed bun*
Albondigas* 14/4pc *Spanish meatballs, saffron & almonds*
Caviar Cone 20 *Crème Fraîche, Cavelian caviar, chive*
Bagel & Lox Cone* 6 each *Dill cream cheese, salmon roe*
Mozzarella Sphere 8 each *Black Truffle, smoked Hazelnut, sage*
Kobe Airbread 12 each *Kobe beef, Parmesan, onion puree*

FROM THE MEAT BAR

The Classic Beef Tartare* 32
Beef sirloin, Savora mustard, Parker House rolls
Vittore Carpaccio 1950* 28 *Tenderloin, Parmesan, caper*
"Beefsteak" Tomato Tartare 26 *Gem lettuce, Kalamata Olive*
Bison Buffalo-Style* 24 *make your own taco, pickled celery, bleu cheese, Buffalo wing sauce*
Beef & Parmesan Grissini* 26 *Caramelized onion, Parmesan espuma*
Jamón Ibérico de Bellota:
Hand-cut from acorn-fed, black-footed Spanish pigs;
Fermin, 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 RAW BAR

King Crab Leg 30 per ¼ lb. *Dijonnaise*
King Crab & Shrimp Cocktail 28 *Cocktail sauce, avocado*
Crudo, Sashimi...Sashimi, Crudo...Same Thing* 22
Bluefin Tuna, Salmon with fresh wasabi, pickled seaweed, soy
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

Bibb Salad* 15 *Lado Lemono dressing, almonds, apples, blue cheese crumbles*
"Not your everyday Caprese Salad" 15 *Liquid mozzarella, pesto, Campari tomato*
Lhardy's Madrid Beef Consommé 12 *quail egg, caviar*

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)



FROM THE FIRE PIT

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

Vaca Vieja Chuleton* *(Mindful Meats, Petaluma, CA)* 65/lb
Wagyu/ Angus Ribeye Chuleton* *(Rosewood, TX)* 78/lb.
Dry-Aged Washugyu Chuleton* *(Lindsay Ranch, OR)* 98/lb.
Grass-Fed Wagyu Chuleton* *(First Light, NZ)* 85/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*
Adobo Shortrib 25 *Charred pineapple, scallions*
RCC 100% Wagyu Denver Steak 75 *Piquillo chimichurri*
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*
Secreto Iberico Pork* 45/10 oz *Roasted Apple*
Josper-Roasted Half Jidori Chicken* 28 *Potato puree*

Rack of Lamb* 60/16 oz *(Merino, NZ)* *Aji amarillo sauce*
Butifarra Catalan-Style Pork Sausage Spiral* 42/20oz.
Grilled pan de cristal, fresh tomato, honey alioli
Rossejat Paella-style Pasta 26 *Gulf shrimp, pork, alioli*
Grilled Pulpo a la Gallega *Galician-style octopus, potato, pimentón* 22

VEGETABLES

Grilled Asparagus 15 *Romesco sauce*
Piquillo Peppers Confit 15 *"Julian de Tolosa"*
Setas al Ajillo 15 *Button mushrooms, garlic, nasturtium*
Josper Roasted Leeks 15 *Leek ash dressing*

POTATOES

Potato Purée *Butter, butter, more butter, some potato* 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.