

BAZAAR MEAT BY JOSÉ ANDRÉS

70 per person

MOTHER'S DAY BRUNCH

FOR THE TABLE

Fruit and Granola Parfait

Croissant

Lemon Loaf

FIRST WAVE

Bagel & Lox Cone

marinated salmon roe, dill cream cheese, brick dough

Croquetas de Jamón

jamón-bechamel fritters

À LA CARTE CAVIAR SERVICE

Hackleback American Sturgeon *accompanied with:*

egg, red onion, chives, capers
45/2oz

hand-carved Jamón Ibérico de Bellota 35/1oz | *half dozen oysters with lemon wedge*
Capa Negra 35/1oz | *Cinco Jotas* 40/2oz
each served with *Pa Amb Tomàquet* 24/2oz

SECOND WAVE

Extra Virgin Olive Oil Pancakes

Corned Beef Hash

with 63° egg, peppers, scallion

Josper Smoked Pulled Pork

pan tomate, alioli

Patatas Bravas

spicy tomato sauce, alioli

Setas al Ajillo

button mushrooms, garlic, onion purée

FROM THE GRILL

Available à la carte

Merino Lamb Rack, New Zealand 60/16oz

Skirt Steak, Ennis TX 42/8oz

Josper-Roasted Half Jidori Chicken 28

Strip Loin, Charolais/Angus Blend
Double-R Ranch, Loomis, WA 95/20oz

POSTRES

Vanilla Conchas

with Abuelita chocolate espuma

POSTRES À LA CARTE

Vanilla Bean, Coffee Ice Cream 12

Chocolate Chip or Korova Chocolate Cookie 2

KIDS MENU

25 per person 12 and under

Mini Lemon Loaf Slice and Granola Parfait

Extra Virgin Olive Oil Pancakes

Patatas Bravas
ketchup

Mini Conchas

BOTTOMLESS MIMOSAS & SANGRIAS

Mimosa 29

Cava, fresh-squeezed orange juice

Sangria Blanco y Rojo 29

Cava or spiced red wine-based sangria

EASTER COCKTAILS & MOCKTAILS

Bloody Mary 13

Tito's vodka, Bazaar Meat bloody mary mix

Flamingo Shuttle 8

sparkling guava

Aperol Españoles 13

Aperol, cava, club soda, orange

Coconut Charter 8

sparkling coconut

Carajillo 13

Licor 43, espresso



Consuming raw or undercooked egg, meat, oysters or seafood may increase your risk of food-borne illnesses. A 20% gratuity will be added to parties of six or more. You must be 21 or older to consume alcohol. Please drink responsibly.