

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* 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*
Croquetas de Pollo 14 *Chicken-bechamel fritters*
Gazpacho Shot 3/ea *Tomato, cucumber, bell pepper*
Fresh Sea Urchin 26 *Grilled pan de cristal, pancetta*
Sloppy Joe (2 per order) 12 *Beef Bolognese, steamed bun*
Caviar Cone* 20/ea *Crème Fraîche, Carelian caviar, gold leaf*
Bagel & Lox Cone* 6/ea *Dill cream cheese, salmon roe*
Albondigas* 14/3pc *Spanish meatballs, Saffron tomato glaze, Aji Amarillo Alioli, charred Quindilla peppers*
Pink Oyster Mushrooms and Cream 20 *Locally grown Desert Moon Mushroom, fried egg*
Cauliflower Cous Cous 18 *Pinenut, pomegranates, preserved lemon, Harissa broth*

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 *Gem Lettuce, Kalamata Olive*
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
Capa Negra Jabugo (Huelva), Spain 2oz/70 or 1oz/35
Fermín, Salamanca, Spain 2oz/75 1oz/40
Cinco Jotas Jabugo, Andalucía, Spain 2oz/80 or 1oz/45
Each order comes with a side of Pa Amb Tomaquet, Catalan-style toasted pan de cristal, fresh tomato
Selection of 6 assorted Embutidos and Jamon 2oz/30

FROM THE FIRE PIT

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

OUR BIG GUYS, COOKED JOSE'S WAY

Vaca Vieja Chuleton* (Mindful Meats, 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

NOT SO BIG GUYS

Chateaubriand, Tenderloin, Holstein* 85/16oz.
(Brandt Beef, CA) Perigord sauce, pommes soufflé
Bone-In Shortloin, Washugyu/Angus blend* 140/20oz
(Lindsay Ranch, OR) Miso-mustard sauce
Bone-In Striploin Charolais/Angus blend 95/20oz
(Double-R Ranch, Loomis, WA) Miso-mustard sauce

OUR SMALL GUYS

Rack of Lamb* 60/16 oz (Merino, NZ) *Aji Amarillo sauce*
Flat-Iron Steak, Angus/Hereford* 45/8oz.
(Klingeman Farm, WA) Valdeón blue cheese sauce
Secreto Iberico Pork* 45/10 oz *Roasted Apple*
Skirt Steak, American Wagyu/Black Angus* 42/8oz.
(Rosewood, TX) Rosemary-mustard sauce
Butifarra Catalan-Style Pork Sausage* 38/16oz.
Grilled pan de cristal, fresh tomato, honey alioli
Josper-Roasted Half Jidori Chicken* 28 *Potato puree*
Rossejat Paella-style Pasta 26 *Gulf shrimp, pork, Alioli*
Grilled Pulpo a la Gallega 22 *Galician-style octopus, potato, pimentón*

FROM THE RAW BAR

Shrimp & King Crab Cocktail 32 *Cocktail sauce, avocado*
Crudo, Sashimi...Sashimi, Crudo...Same Thing* 22
New Zealand Salmon, fresh wasabi, seaweed, ginger, soy
Salmon Tartare* 24 *Avocado, wasabi, seaweed cracker*
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
1/2 dozen Applewood-smoked oysters, apple mignonette

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

SOUPS & SALADS

Lucia Salad 15 *Cesar dressing, endive, air crouton*
Ensalada Mixta 13 *Campari tomato, Spanish onion, Sherry vinaigrette*
Foie Gras Soup 13/ea *Corn espuma, brioche croutons*

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 *Lemon Buerre Blanc, honey, smoked almonds*

POTATOES

Potato Purée *Butter, butter, more butter, some potato* 19
Straw Fries 13 *Traditional potatoes that will remind you of your childhood, with malt vinegar*
Patatas Bravas 14 *Fried potatoes, spicy tomato sauce, alioli*