

# 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*  
**Fresh Sea Urchin** 26 *Grilled pan de cristal, pancetta*  
**Gazpacho Shot** 3/ea *Tomato, cucumber, bell pepper*  
**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*

## FROM THE MEAT BAR

**The Classic Beef Tartare\*** 32  
*Beef sirloin, Savona mustard, Parker house rolls*  
**Vittore Carpaccio 1950** 28 *Tenderloin, Parmesan, capers*  
**"Beefsteak" Tomato Tartare** 26 *Gem Lettuce, Kalamata Olive*  
**Salmon Tartare\*** 24 *Avocado, wasabi, seaweed cracker*  
**Bison Buffalo-Style\*** 24 *Make your own taco, pickled celery, Bleu cheese, Buffalo wing sauce*  
**Capa Negra Jabugo (Huelva), Spain** 2oz/70 or 1oz/35  
**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 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*  
**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, Bluefin Tuna, fresh wasabi, seaweed, ginger, 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  
*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.*

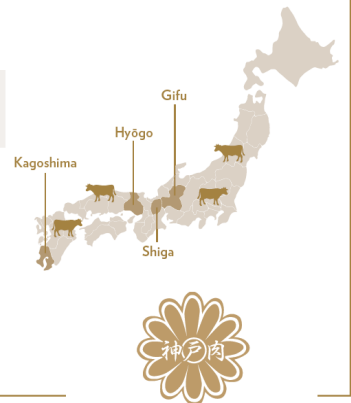
**Kobe Eye of the Rib** 65/oz  
*(Hyōgo Prefecture, Japan)*

**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*

## 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*