

SPECIALTY COCKTAILS

Ultimate Gin & Tonic 20

Hendrick's gin, Fever-Tree tonic, makrut, lemon peel, lime wheel and juniper berries

Salt Air Margarita 18

Milagro tequila, Combier, lime, topped with salt air

THE CLASSICS

Magic Mojito 18

Bacardi Superior rum, mint, lime juice, bitters, strained over cotton candy

Apollo #3 18

Grey Goose La Poire vodka, St. Germain, vermouth, ginger, lemon, soda

Ben Franklin's Milk Punch 18

Cardenal Mendoza brandy, nutmeg, lemon, clarified milk

Charente Mist 45

Remy Martin XO, oloroso sherry, black tea

Mediterranean Gin & Tonic 20

Gin Mare gin, Fever-Tree mediterranean tonic, lemon peel, lime peel, thyme

Enriched Tom Collins 18

Ransom old tom gin, lemon, maple, chocolate bitters, club soda

The Rebel 18

Colonial rum blend, allspice dram, lemon, honey, sesame

Aladdin Manhattan "Smoked" 18

Buffalo Trace bourbon, sweet vermouth, aromatic and orange bitters

Foggy Hill Negroni 20

Del Maguey Vida mezcal, Aperol, Cynar, sweet vermouth

Leña y Campo 18

Jamaican and pineapple rums, vermouth, Montenegro, oloroso, chocolate bitters, cedar smoke

SANGRIAS

Sangria Roja 18

Spiced red wine, gin, brandy and citrus

Sangria Cava 18

Cava, gin, vermouth, seasonal fruit and citrus

**Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
A 20% suggested gratuity is added to parties of 6 or more. ^Based on market availability.*

TASTING MENUS

Let us take you on a culinary journey with one of our exceptional tasting menus.

THE CLASSICS 125/person

Super-Giant Pork-Skin Chicharrón

Greek yogurt, za'atar spices

Ferran Adrià Olives, Modern & Traditional

Liquid green olive, gordal olives stuffed with piquillo pepper and anchovy

Croquetas de Pollo

Chicken-bechamel fritters

Wagyu Beef Jerky

Green Goddess

"The Classic" Beef Tartare*

Mindful Meats beef sirloin, savora mustard, HP sauce, anchovy, Parker House Rolls

José's Asian Taco

Jamón Ibérico de Bellota, toasted nori, flying fish roe

Chateaubriand, Tenderloin, Brandt Beef, CA, Holstein

Perigord sauce, pomme soufflé

Buttered Potato Purée

Butter, butter, more butter, some potatoes

Josper-roasted Asparagus

Romesco sauce

Desserts

Cream puffs, assorted tarts, little cakes

JOSÉ'S WAY 195/person

Cotton Candy Foie Gras

Crispy amaranth

Ferran Adrià Olives, Modern & Traditional

Liquid green olive, gordal olives stuffed with piquillo pepper and anchovy

Bagels & Lox Cone*

Dill cream cheese, salmon roe

Smoke & Ice Oysters*

Apple wood-smoked oysters, apple mignonette

"The Classic" Beef Tartare*

Mindful Meats beef sirloin, savora mustard, HP sauce, anchovy, Parker House Rolls

Chef's Selection of Cured Meats

"Beefsteak" Tartare

Tomato, balsamic vinegar, olive oil, cucumber, black olive, gem lettuce

Rosewood Texas Strip Loin/Wagyu/Black Angus

Spanish-style strip loin, oak-wood fired

Buttered Potato Purée

Butter, butter, more butter, some potatoes

Setas al Ajillo

Button mushrooms, garlic, nasturtium

Grilled Asparagus

Romesco sauce

Desserts

Cream puffs, assorted tarts, little cakes

COMPLIMENT YOUR MENU WITH AN ADDITIONAL COURSE

Kobe Eye of the Rib 65/oz

"Vaca Vieja" Mindful Meats Ribeye 45/6oz

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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

Cotton Candy Foie Gras 8 each

Crispy amaranth

**Ferran Adrià Olives,
Modern & Traditional** 16

*Liquid green olive, gordal olives stuffed
with piquillo pepper and anchovy*

José's Asian Taco* 16

*Jamón ibérico de bellota, toasted nori,
flying fish roe*

Super-Giant Pork-Skin Chicharrón 12

Greek yogurt, za'atar spices

Croquetas de Pollo 14

Chicken-bechamel fritters

Gazpacho Shots 3 each

Tomato, cucumber, green bell peppers

Patatas Bravas 14

Fried potatoes, spicy tomato sauce, alioli

Sloppy Joe (2 per order) 12

Beef Bolognese, steamed bun

Kobe Airbread 12 each

Kobe beef, onion jam Parmesan espuma

FROM THE RAW BAR

Bagels & Lox Cone* 6 each

Dill cream cheese, salmon roe

Caviar Cone* 20 each

Crème fraîche, Carelian kaluga caviar

King Crab & Shrimp Cocktail 32

Cocktail sauce, avocado

CRUDO, SASHIMI...

SASHIMI, CRUDO...

SAME THING* 32

*Spanish tuna, Ora king salmon with
wasabi, pickled ginger, soy*

**FRESH OYSTERS ON
THE HALF SHELL***

Ask your server for the Chef's daily selection.

Fresh Oysters* 24/48

*Half dozen or dozen with fruit vinegar,
cocktail sauce, lemon, black pepper*

Smoke & Ice Fresh Oysters* 24

*Half dozen applewood-smoked oysters,
apple mignonette*

BUILD YOUR OWN CAVIAR CONE* 115

Kaluga Hybrid* 28 grams

(Carelian, China)

Served with crème fraîche, brick dough cones, chives

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FROM THE MEAT BAR

TARTARES

Tartare first appeared in Escoffier's culinary guide in 1921, as a variant of "Beefsteak à l'Américaine" named for the tartar sauce with which it was served.

The Classic* 32

Beef sirloin, Savora mustard, egg yolk, hp sauce, anchovy, Parker House rolls

Salmon* 24

Salmon roe, capers, yuzu, soy sauce, avocado, wasabi, seaweed crackers

"Beefsteak" Tomato 26

Tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves

CARPACCIOS

First popularized at Harry's Bar in Venice around 1950, this dish is named after Venetian artist Vittore Carpaccio because of the red and white hues in his paintings.

Vittore 1950* 24

Tenderloin of beef, black pepper, Parmesan cheese, capers, croutons, sherry dressing

Bison Buffalo Style* 26

Make your own taco, pickled celery, bleu cheese, Buffalo wing sauce

EMBUTIDOS

Jamón Ibérico de Bellota

Hand-cut from the famous acorn-fed, black-footed Spanish pig.

Capa Negra, Jabugo, Huelva, Spain 2oz/70 1oz/35

Cinco Jotas, Jabugo, Andalucía, Spain 2oz/80 1oz/40

Cinco Jotas
JABUGO 1879

Embutidos 30/3 oz 60/6 oz

Chef's selection of Spanish and domestic cured meats

Add Pà Amb Tomàquet, Catalan-style toasted pan de cristal, fresh tomato 15

SOUPS & SALADS

Gazpacho Estilo Algeciras 9

Tomato, cucumber, green bell peppers

The Lhardy's Madrid Beef*

Consommé 12

Beef consommé, Sherry wine, quail egg, caviar

Lucía's Salad* 15

Endive Caesar salad, Parmesan, anchovy, air croutons

Greens Salad 15

Gem lettuce, tomato, onion, sherry dressing

A Simple Tomato Salad 15

You say tomato, José says tomato

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FROM THE FIRE PIT

“C’mon, guys...this is why you are here!” - José Andrés.

The ‘heart and soul’ of Bazaar Meat! Our young animals are nested in a Spanish cazuela and roasted in a wood-fired oven, this traditional method achieves a crispy skin and juicy interior. Served with ensalada mixta, lettuce, onions, tomatoes.

SUCKLING PIG (Fermin, Salamanca, Spain) 160/quarter

WHOLE SUCKLING PIG (9-11lb) available with 24 hours notice, 540

OUR BIG GUYS, COOKED JOSE’S WAY 46 °C

BEEF RIB STEAK CHULETÓN

bone-in ribeye, oak-wood fired

“Vaca Vieja” 8-10 Year-Old Holstein (Mindful Meats, CA) 65/lb.

Wagyu/Black Angus (Rosewood, TX) 78/lb.

Washugyu/Angus (Lindsay Ranch, OR) 98/lb.

“VACA VIEJA” RIB EYE TASTING PORTION 45/6 oz.

In the European tradition, a more mature animal with more pronounced flavor, hand-selected eight-year-old working cows from Petaluma, CA

NOT SO BIG GUYS

Chateaubriand, Tenderloin, Holstein 75/16oz.

(Brandt Beef, CA) Perigord sauce, pommes soufflé

Bone-In Strip Loin, Washugyu/Angus 140/20oz.

(Lindsay Ranch, OR) Miso-mustard sauce

Bone-In Strip Loin, Charolais/Angus blend 95/20oz.

(Double-R Ranch, Loomis, WA) Miso-mustard sauce

Flat-Iron Steak, Angus/Hereford 45/8oz.

(Klingeman Farm, WA) Valdeón blue cheese sauce

Skirt Steak, American Wagyu/Black Angus 38/8oz.

(Rosewood, TX) Rosemary-mustard sauce

Merino Lamb Rack 60/16oz.

(New Zealand) Oakwood fired, Aji Amarillo

Butifarra Catalan-Style Pork Sausage 38/16oz.

Grilled pan de cristal, fresh tomato, honey alioli

Roasted Half Jidori Chicken 28/1.5lb.

Potato purée, garlic, thyme

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TASTING THROUGH JAPAN

Selected cuts of traditional Wagyu and Kobe beef, prepared tableside on an ishiyaki stone.

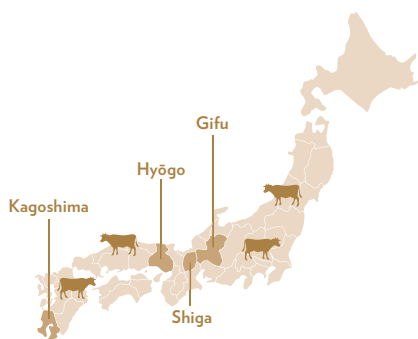
Kobe Eye of the Rib 65/oz
(Hyōgo Prefecture, Japan)

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

MEATS FROM THE SEA

Rossejat Paella-style Pasta *Gulf shrimp, alioli* 26

Fresh Sea Urchin* *Grilled Pan de cristal, ibérico lardo* 26/4pc

Grilled Pulpo a la Gallega *Galician-style octopus, potato, pimentón* 22

VEGETABLES & POTATOES

Grilled Asparagus *Romesco sauce* 15

Piquillo Peppers *“Julian de Tolosa” Confit piquillo peppers* 13

Roasted Leeks *Leek-ash dressing, fire* 15

Setas al Ajillo *Button mushrooms, garlic, nasturtium* 15

Brussels Sprouts Petals *Apricots, grapes, lemon air, lemon purée* 15

Buttered Potato Purée *Butter, butter, more butter, some potatoes* 19

Straw Potatoes *Traditional potatoes that will remind you of your childhood, with malt vinegar* 13

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