

# BAZAAR MEAT<sup>®</sup>

## BY JOSÉ ANDRÉS

### **Caviar Cone\***

*Crème Fraiche, Carelian caviar*

### **Ferran Adrià Olives, Modern and Traditional**

*liquid green olive spheres, Gordal olives with piquillo and anchovy*

### **Smoked and Ice Fresh Oysters**

*Smoked oysters with fruit vinegar, cocktail sauce, lemon, black pepper*

### **King Crab and Shrimp Cocktail**

*Cocktail sauce, avocado*

### **Crudo, Sashimi...**

*Spanish bluefin tuna, Ora king salmon with wasabi, pickled ginger, spy*

### **"Not your everyday Caprese Salad"**

*Liquid mozzarella, pesto, campari tomato*

### *For the table*

### **Grilled Pulpo a la Gallega**

*Galician-style octopus, potato, pimentón*

### **Grilled Asparagus**

*Romesco sauce*

### **Setas al Ajillo**

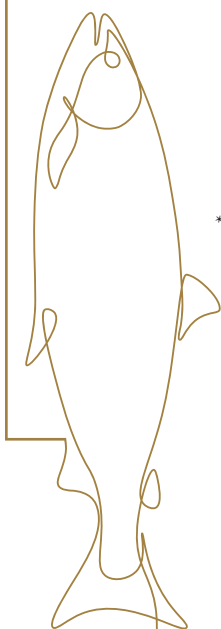
*Button mushrooms, garlic, onion puree, nasturtium*

## DESSERT

*Cream puffs, little cookies, assorted tarts*

*150/Person*

*\*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.*



## PESCATARIAN