

# 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

#### **Albondigas 15**

*Spanish meatball, saffron tomato sauce, fried parsley*

**Cotton Candy Foie Gras 10 each**  
*crispy amaranth*

#### **Ferran Adrià Olives, Modern &**

#### **Traditional 16**

*liquid green olive, Gordal olives stuffed with piquillo pepper and anchovy*

#### **José's Taco\* 20/pc**

*jamón Ibérico de bellota, toasted nori, caviar*

#### **Super-Giant Pork-Skin Chicharrón 14**

*Greek yogurt, za'atar spices*

#### **Croquetas de Pollo 15**

*chicken béchamel fritters*

#### **Patatas Bravas 14**

*fried potatoes, spicy tomato sauce, alioli*

#### **Sloppy Joe (2 per order) 13**

*beef bolognese, steamed bun*

#### **Sobrasada Toast 13**

*drunken goat cheese, honey, chives*

### FROM THE RAW BAR

#### **Bagels & Lox Cone\* 11 each**

*dill cream cheese, salmon roe*

#### **Caviar Cone\* 20 each**

*crème fraîche, Carelian kaluga caviar*

#### **Shrimp Cocktail 32**

*cocktail sauce, avocado*

#### **Neptune's Pillow 18/5pc**

*spicy Bluefin tuna, Kewpie mayo*

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

#### **Same Thing\* 32**

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

#### **OYSTERS ON THE HALF SHELL\***

*ask your server for the daily selection.*

#### **Fresh Oysters\* 24/48**

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

#### **Smoke & Ice Oysters\* 24**

*half dozen applewood-smoked oysters, apple mignonette*

### 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\* 16**

*endive Caesar salad, Parmesan, anchovy, air croutons*

#### **Greens Salad 15**

*gem lettuce, tomato, onion, sherry dressing*

#### **Josper Grilled Gems 15**

*anchovy vinaigrette, Parmesan, herb oil, capers*

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*^Based on market availability.*

## CAVIAR SERVICE

*served with crème fraîche and cones*

120/30g

**Polyodon Spathula  
Bjork Caviar\***  
*(Okahoma, USA)  
Polyodontidae*

250/30g

**Oscietra Royal,  
Bjork Caviar\***  
*(Turnhout, Belgium)  
Acipenser Gueldenstaedtii*

## FROM THE MEAT BAR

### TARTARES

*Tartare first appeared in Escoffier's culinary guide in 1921, as a variant of "Beefsteak à l'Americaine" 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, lime, 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, Valdeón bleu cheese, Buffalo wing sauce*

### EMBUTIDOS

#### **Jamón Ibérico de Bellota**

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

**Ibérico, Fermin, Salamanca, Spain** 2oz/75 1oz/40

**Cinco Jotas, Jabugo, Andalucía, Spain** 2oz/80 1oz/45

#### **Embutidos** 60/6oz 30/3oz

*selection of Spanish and domestic cured meats*

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

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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)  
available with 24-hour notice 180/quarter

**WHOLE SUCKLING PIG** (9-11lb)  
available with 24-hour notice 620

## 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** 68/lb.  
*(Mindful Meats, CA)*

**Wagyu/Black Angus** 98/lb.  
*(Rosewood, TX)*

**Washugyu/Angus** 99/lb.  
*(Lindsay Ranch, OR)*

### **“VACA VIEJA” RIB EYE TASTING PORTION** 48/6oz

*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** 85/16oz  
*(Brandt Beef, CA) Périgord sauce, pommes soufflé*

**Bone-In Strip Loin, Washugyu/Angus** 145/20oz  
*(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  
*(Piedmontese, NE) Valdeón blue cheese sauce*

**Secreto Ibérico Pork\*** 50/10oz  
*roasted fruit*

**Skirt Steak, American Wagyu/Black Angus** 45/8oz  
*(Rosewood, TX) rosemary-mustard sauce*

**Merino Lamb Rack** 60/16oz  
*(New Zealand) oakwood fired, Aji Amarillo*

**Butifarra Catalan-Style Pork Sausage** 38/14oz  
*grilled pan de cristal, fresh tomato, honey alioli*

**Roasted Half Jidori Chicken** 32/1.5lb  
*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.*

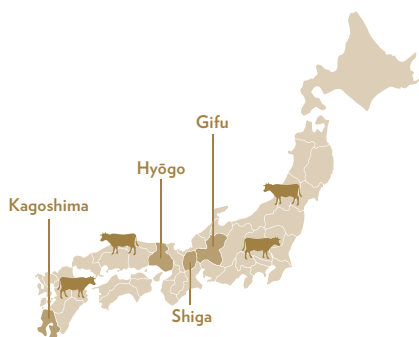
**Kobe Eye of the Rib** 65/oz  
*(Hyōgo Prefecture, Japan)*

**Ohmi Wagyu Striploin** 50/oz  
*(Shiga Prefecture, Japan)*

**Satsuma Wagyu Eye of the Rib** 45/oz  
*(Kagoshima Prefecture, Japan)*

**Hida Wagyu Shortrib** 40/oz  
*(Gifu Prefecture, Japan)*

**Satsuma Wagyu Tenderloin** 35/oz  
*(Kagoshima Prefecture, Japan)*



KOBE BEEF ASSOCIATION MEMBER

**A5 Wagyu Selection** 150/3oz  
*a preselected tasting*

## MEATS FROM THE SEA

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

**Grilled Pulpo a la Gallega** 24  
*Galician-style octopus, potato, pimentón*

**Thai Lobster** 90  
*Jasper-roasted, peanuts, tobiko, mint, chiles*

## VEGETABLES & POTATOES

**Grilled Asparagus** 15  
*romesco sauce*

**Piquillo Peppers** 15  
*“Julian de Tolosa” confit piquillo peppers*

**Roasted Leeks** 15  
*truffle, smoked hazelnut, Cana de Cabra*

**Setas al Ajillo** 15  
*button mushrooms, garlic*

**Brussel Sprout Petals** 16  
*apricots, grapes, lemon air, lemon purée*

**Rainbow Carrots** 15  
*Greek yogurt, smoked pepper, sherry dressing*

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

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

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