### 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Albondigas</td>
<td>Spanish meatball, saffron aioli, veal tomato sauce, fried potatoes</td>
<td>15</td>
</tr>
<tr>
<td>Cotton Candy Foie Gras</td>
<td>10 each crispy corn nuts</td>
<td></td>
</tr>
<tr>
<td>Marinated ‘Ferran Adrià’ Olives</td>
<td>modern &amp; traditional</td>
<td>14</td>
</tr>
<tr>
<td>José’s Taco</td>
<td>jamón Ibérico de bellota, Ossetra caviar, gold leaf, nori</td>
<td>20/pc</td>
</tr>
<tr>
<td>Super-Giant Pork-Skin Chicharrón</td>
<td>Mexican crema espuma, chilli spice, lime</td>
<td>14</td>
</tr>
<tr>
<td>Croquetas de Pollo</td>
<td>chicken béchamel fritters</td>
<td>15</td>
</tr>
<tr>
<td>Patatas Bravas</td>
<td>fried potatoes, spicy tomato sauce, alioli</td>
<td>14</td>
</tr>
<tr>
<td>Sloppy Joe</td>
<td>beef bolognese, steamed bun, straw potatoes</td>
<td>(2 per order) 13</td>
</tr>
<tr>
<td>Sobrasada Toast</td>
<td>pan cristal, drunken goat cheese, honey, chives</td>
<td>13</td>
</tr>
<tr>
<td>“Philly Cheesesteak”</td>
<td>airbread, cheddar, Wagyu beef</td>
<td>* 13</td>
</tr>
</tbody>
</table>

#### FROM THE RAW BAR

**Bagels & Lox Cone** | dill cream cheese, salmon roe | 11 each |
**Caviar Cone** | crème fraîche, Carelian kaluga caviar | 20 each |
**Shrimp Cocktail** | piquillo cocktail sauce, avocado | 32 |
**Neptune’s Pillow** | spicy bluefin tuna, kewpie mayo | 22/4pc |
**Live Scallop** | pipirrana, mandarin, valencian sherry-orange vinaigrette | 32 |
**Ora King Salmon Tiradito** | avocado, red onion, yuzu ponzu | 18 |

**OYSTERS ON THE HALF SHELL**
ask your server for the daily selection.

**Fresh Oysters** | fruit vinegar, piquillo cocktail sauce, lemon, black pepper | 24/6pc 48/12pc |
**Smoke Oysters** | applewood-smoked oysters, apple mignonette | 24/6pc |

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

*Based on market availability.*
### Gazpacho Estilo Algeciras
- 9 tomato, cucumber, green bell peppers

### Oxtail Consommé
- 16 Ome to Lhardy’s Madrid, quail egg, Ossetra caviar

### Lucía’s Salad*
- 16 endive Caesar salad, parmesan, boquerones, air croutons

### 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

### Greens Salad
- 15 gem lettuce, tomato, onion, sherry dressing

### Josper Grilled Gems
- 15 anchovy vinaigrette, parmesan, herb oil, capers

### Not Your Everyday Caprese
- 18 cherry tomatoes, liquid mozzarella

### TARTARES

**The Classic***
- 32 beef sirloin, Savora mustard, egg yolk, HP sauce, anchovy, Parker House rolls

**Ora King 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

**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

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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 gem lettuce, piparra peppers, pickles, mojo verde

**SUCKLING PIG** (Fermin, Salamanca, Spain) 180/quarter

**WHOLE SUCKLING PIG** (9–11 lb) 620

Available with 24-hour notice

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**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)

**Special feature**

Ask server

**Westholme Wagyu** 120/lb.
(Queensland, Australia)

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**NOT SO BIG GUYS**

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chateaubriand, Tenderloin, Holstein 85/16oz</td>
<td>85</td>
</tr>
<tr>
<td>Bone-In Strip Loin, Washugyu/Angus 145/20oz</td>
<td>145</td>
</tr>
<tr>
<td>Bone-In Strip Loin, Charolais/Angus blend 95/20oz</td>
<td>95</td>
</tr>
<tr>
<td>Secreto Ibérico Pork* 62/10oz</td>
<td>62</td>
</tr>
<tr>
<td>Skirt Steak, American Wagyu/Black Angus 45/8oz</td>
<td>45</td>
</tr>
<tr>
<td>Merino Lamb Rack 60/160z (New Zealand)</td>
<td>60</td>
</tr>
<tr>
<td>Butifarra Catalan-Style Pork Sausage 38/14oz</td>
<td>38</td>
</tr>
<tr>
<td>Roasted Half Jidori Chicken 52/1.5lb</td>
<td>52</td>
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**FROM THE FIRE**

“C’mon, guys...this is why you are here!” - José Andrés.
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 Tri Tip 35/oz
(Kagoshima Prefecture, Japan)

Satsuma Wagyu Tenderloin 45/oz
(Kagoshima Prefecture, Japan)

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 28
Galician-style octopus, chorizo, potato, pimentón

Maine Lobster Thermidor 90
Josper-roasted, forest mushrooms, lobster butter espuma

VEGETABLES & POTATOES

Grilled Asparagus 15
black garlic 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
labneh yogurt, carrot-organge gastrique, sumac

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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