

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 aioli, veal tomato sauce, fried potatoes

Cotton Candy Foie Gras 10 each

crispy corn nuts

Marinated 'Ferran Adrià' Olives* 14

modern & traditional

José's Taco* 20/pc

jamón Ibérico de bellota, Ossetra caviar, gold leaf, nori

Super-Giant Pork-Skin Chicharrón 14

Mexican crema espuma, chilli spice, lime

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, straw potatoes

Sobrasada Toast 13

pan cristal, drunken goat cheese, honey, chives

"Philly Cheesesteak"* 13

airbread, cheddar, Wagyu beef

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

piquillo cocktail sauce, avocado

Neptune's Pillow 22/4pc

spicy bluefin tuna, kewpie mayo

Live Scallop* 32

*pipirrana, mandarin, valencian
sherry-orange vinaigrette*

Ora King Salmon Tiradito* 18

avocado, red onion, yuzu ponzu

OYSTERS ON THE HALF SHELL*

ask your server for the daily selection.

Fresh Oysters* 24/6pc 48/12pc
*fruit vinegar, piquillo cocktail sauce,
lemon, black pepper*

Smoke Oysters* 24/6pc
*applewood-smoked oysters,
apple mignonette*

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

^Based on market availability.

CAVIAR SERVICE

Polyodon Spathula Bjork* 30g
(Petrossian, China)
120

Oscietra Royal Bjork* 30g
(Turnhout, Belgium)
240

served with crème fraîche and cones

SOUPS & SALADS

Gazpacho Estilo Algeciras 9
tomato, cucumber, green bell peppers

Oxtail Consommé 16
Omage to Lhardy's Madrid, quail egg, Ossetra caviar

Lucía's Salad* 16
endive Caesar salad, parmesan, boquerones, air croutons

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

FROM THE MEAT BAR

Jamón Ibérico de Bellota

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

Cinco Jotas, Jabugo, Andalucía, Spain 1oz/45 .25oz/15

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

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

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

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

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

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

^Based on market availability.

FROM THE FIRE

“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 gem lettuce, piparra peppers, pickles, mojo verde

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

WHOLE SUCKLING PIG (9-11lb) 620

Available with 24-hour notice

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)

“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) Périgordine sauce, straw potatoes

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

Secreto Ibérico Pork* 62/10oz
pan con tomate, Ibérico potato purée

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

Merino Lamb Rack 60/16oz
(New Zealand) oakwood fired, lamb gastrique, stone fruit

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

Roasted Half Jidori Chicken 32/1.5lb
potato purée, garlic, thyme

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

^Based on market availability.

TASTING THROUGH JAPAN

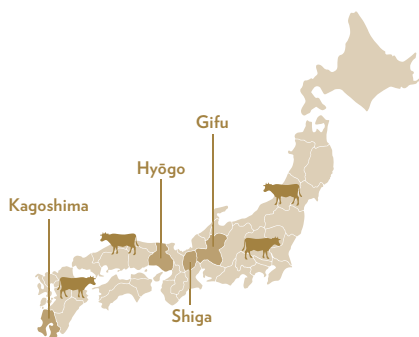
Selected cuts of traditional Wagyu and Kobe beef, prepared tableside on an Ishiyaki stone.

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)



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 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-orange 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

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

^Based on market availability.

JOSÉ'S WAY TASTING

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

Cotton Candy Foie Gras
corn nuts

Marinated 'Ferran Adrià' Olives
modern & traditional

Bagels & Lox Cone*
dill cream cheese, salmon roe

Smoke & Ice Oysters*
applewood-smoked oysters, apple mignonette

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

Chef's Selection of Cured Meats

Croquetas de Pollo
chicken béchamel fritters

For the table

Rosewood Texas Ribeye Wagyu/Black Angus
Spanish-style bone-in rib eye, oak-wood fired

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

Setas al Ajillo
button mushrooms, garlic, nasturtium

Grilled Asparagus
black garlic romesco sauce

Desserts
Cream puffs, assorted, tarts, little cookies

COMPLIMENT YOUR MENU WITH AN ADDITIONAL COURSE

Kobe Eye of the Rib 65/oz
"Vaca Vieja" Mindful Meats Ribeye 45/6oz

**Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
^Based on market availability.*

THE ULTIMATE TASTING

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

Caviar Cone*

crème fraîche, Carelian caviar, chive

Cotton Candy Foie Gras

corn nuts

Marinated 'Ferran Adrià' Olives

modern & traditional

Shrimp Cocktail

piquillo cocktail sauce, avocado

"Not Your Everyday Caprese Salad"

liquid mozzarella, pesto, campari tomato

Bison, Buffalo-Style*

compressed celery, blue cheese, buffalo wing sauce

Jamón Ibérico de Bellota

Cinco Jotas, Andalucía, Spain

Sobrasada Toast

drunken goat cheese, honey, chives

"Beefsteak" Tomato Tartare

tomato, black olive, romaine leaves

The Classic Tartare

beef sirloin, Savora mustard, egg yolk, HP sauce, anchovy

Japanese A5 Wagyu Beef

prepared tableside on an Ishiyaki stone

Washugyu Ribeye

Lindsay Ranch, OR

Grilled Asparagus

black garlic romesco sauce

Seasonal Mushrooms

Jasper-roasted onion purée

Buttered Potato Purée

butter, butter, more butter, some potatoes

Desserts

cream puffs, assorted, tarts, little cookies

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

^Based on market availability.