

# 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!

## THE JAMÓN EXPERIENCE

### 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

## LITTLE SNACKS

### Albondigas 15

*Spanish meatball, saffron aioli, veal tomato sauce, fried potatoes*

### Cotton Candy Foie Gras 10ea

*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*

## CAVIAR SERVICE

**Ossetra Classic Caviar\* 30g**  
*(Sasanian, China)*

**120**

**Imperial Ossetra Caviar\* 30g**  
*(Sasanian, Belgium)*

**240**

*served with crème fraîche and cones*

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

*^Based on market availability.*

## FROM THE RAW BAR

**Bagels & Lox Cone\*** 11 each  
*dill cream cheese, salmon roe*

**Caviar Cone\*** 20 each  
*crème fraîche, classic Ossetra 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*

## FROM THE MEAT BAR

**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*

## SOUPS & SALADS

**Gazpacho Estilo Algeciras** 9  
*tomato, cucumber, green bell peppers*

**Oxtail Consommé** 16  
*Homage 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*

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## 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)*

### “VACA VIEJA” RIB EYE TASTING PORTION 64/10oz

*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*

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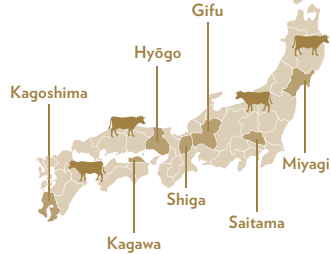
## TASTING THROUGH JAPAN

*Selected cuts of certified Japanese Wagyu beef from the following Prefectures.  
Ask your server for our daily selection.*

**Bushugyu Wagyu\* 47/oz**  
*Hasegawa farm, Saitama Prefecture*

**Ohmi Wagyu\* 50/oz**  
*Okaki Farm, Shiga Prefecture*

**Satsuma Wagyu\* 40/oz**  
*Kamichiku, Kagoshima Prefecture*



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*

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# 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*

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**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*

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*For the table*

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

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

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

**Grilled Asparagus**  
*black garlic romesco sauce*

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**Desserts**  
*Cream puffs, assorted tarts, little cookies*

**COMPLEMENT YOUR MENU WITH AN ADDITIONAL COURSE**

**Kobe Eye of the Rib 65/oz**  
**"Vaca Vieja" Mindful Meats Ribeye 64/10oz**

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# 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*

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## **"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*

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## **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*

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## **Japanese A5 Wagyu Beef**

*prepared tableside on an Ishiyaki stone*

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## **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*

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## **Desserts**

*cream puffs, assorted tarts, little cookies*

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