

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 pa amb tomàquet, catalan-style toasted pan de cristal, fresh tomato 15

LITTLE SNACKS

Albondigas 15

spanish meatball, saffron alioli, veal tomato sauce, fried potatoes

Cotton Candy Foie Gras 10/ea

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 13/2pc

beef bolognese, steamed bun, straw potatoes

Sobrasada Toast 13

pan cristal, drunken goat cheese, honey, chives

A5 "Philly Cheesesteak" * 17/ea

airbread, cheddar, wagyu beef

CAVIAR SERVICE

Ossetra Classic Caviar * 30g

(Sasanian, China)

150

Imperial Ossetra Caviar* 30g

(Sasanian, Belgium)

280

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/ea
dill cream cheese, salmon roe

Caviar Cone* 20/ea
crème fraîche, classic ossetra caviar

Shrimp Cocktail 32
piquillo cocktail sauce, avocado

Neptune's Pillow 22/4pc
spicy bluefin tuna, kewpie mayo

Scallop Ceviche* 32
leche de tigre, cancha, sweet drop peppers

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

Smoked 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
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

Not Your Everyday Caprese 18
pesto, tomato, mozzarella sphere

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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

QUARTER SUCKLING PIG (Fermin, Salamanca, Spain) 180

WHOLE SUCKLING PIG (9-11lb) 620

Limited availability. Pre-orders recommended. Whole Pigs require 24-hour notice.

OUR BIG GUYS, COOKED JOSE’S WAY 46 °C

BEEF RIB STEAK CHULETÓN

bone-in ribeye, oak-wood fired, starting at 1.5lbs

“Vaca Vieja” 8-10 Year Old Holstein/Black Angus 105/lb.

(Stemple Creek Ranch, CA)

Wagyu/Black Angus 115/lb.

(Rosewood, TX)

Washugyu/Angus 114/lb.

(Lindsey Ranch, OR)

Akaushi 116/lb.

(Flatonia, TX)

NOT SO BIG GUYS

Chateaubriand, Tenderloin, Holstein 92/16oz

(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, Akaushi 150/20oz

(Flatonia, TX) 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 89/16oz

(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 50/1.5lb

potato purée, garlic, thyme

Seasonal Truffles 30/3g

shaved table-side

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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* 55/oz

Hasegawa farm, Saitama Prefecture

Ohmi Wagyu* 60/oz

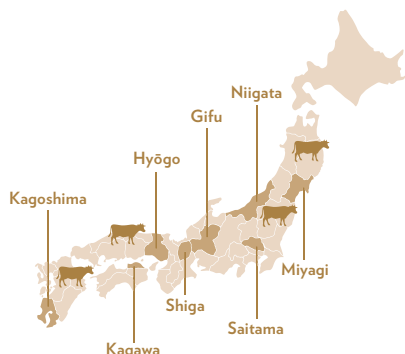
Okaki Farm, Shiga Prefecture

Satsuma Wagyu* 50/oz

Kamichiku, Kagoshima Prefecture

Snow-Aged Wagyu* 57/oz

Murakami, Niigata Prefecture



KOBE BEEF ASSOCIATION MEMBER

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

MEATS FROM THE SEA

Rossejat Paella-style Pasta 27

gulf shrimp, alioli

Grilled Pulpo a la Gallega 29

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

Brussels 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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