

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!*

SOME LITTLE STARTERS

Cotton Candy Foie Gras *Crispy amaranth* 8 each
Ferran Adrià Olives, Modern & Traditional *Liquid green olive, gordal olives stuffed with piquillo pepper and anchovy* 16
José's Asian Taco* *Jamón ibérico de bellota, toasted nori, flying fish roe* 16
Super-Giant Pork-Skin Chicharrón *Greek yogurt, za'atar spices* 12
Croquetas de Pollo *Chicken-bechamel fritters* 14

Croquetas de Jamón *Creamy bechamel filling with jamón de bellota* 14
Bagels & Lox Cone* *Dill cream cheese, salmon roe* 6 each
Gazpacho Shots *Tomato, cucumber, green bell peppers* 3 each
Patatas Bravas *Fried potatoes, spicy tomato sauce, alioli* 14
Reuben *Corned beef, sauerkraut, Thousand Island, Swiss espuma, air bread* 12 each

FROM THE RAW BAR

SEAFOOD

Live Scallops* *Green pepper, onion, tomato, togarashi* 28 ^
Sea Urchin* *Soy, pickled ginger, lemon* 22
Geoduck* *Yuzu, soy sauce, lime, ginger* 26 ^
Salmon Sashimi* *Fresh wasabi* 24
King Crab Legs *Dijonnaise* 30/quarter lb.

King Crab & Shrimp Cocktail *Cocktail sauce, avocado* 32
Abalone* *Dashi gelée, lemon, soy, trout roe* 35 ^
Clams* *Leche de tigre, Fresno pepper, cilantro* 22

OYSTERS

Ask your server for the Chef's daily selection.

Fresh Oysters* *Half dozen or dozen with fruit vinegar, cocktail sauce, lemon, black pepper* 24/48
Smoke & Ice Fresh Oysters* *Half dozen applewood-smoked oysters, apple mignonette* 24
Grilled Oysters *Half dozen grilled oysters, butter, mace* 24

CAVIAR FLIGHTS 2 OZ.

Not so classic service, with chives, crème fraîche, egg, shallot, pomme soufflé

Rainbow Trout Roe* (Sasanian, France)
Salmon Roe* (Solex Catsmo, Caspian Sea)
Flying Fish Roe* (Iceland) 45
Osetra* (Carelian, Varkaus, Finland)
Malossol* (Carelian, Varkaus, Finland)
Rainbow Trout Roe* (Solex Catsmo, France) 185
Kaluga* (Noir Caviar Co., China)
Malossol* (Carelian, Varkaus, Finland)
Tsar Imperial Shassetra* (Petrossian, China) 350

^Based on market availability

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. We hand-cut each of our tartares to order.

The Classic* *Beef sirloin, Savora mustard, egg yolk, HP Sauce, anchovy, Parker House rolls* 32
Salmon* *Salmon roe, capers, yuzu, soy sauce, avocado, wasabi, seaweed crackers* 24
“Beefsteak” Tomato *Tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves* 26

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* *Tenderloin of beef, black pepper, Parmesan cheese, capers, croutons, Sherry dressing* 24
Bison Buffalo Style* *Make your own taco, pickled celery, bleu cheese, Buffalo wing sauce* 26
Beef & Parmesan Grissini* *Washbugyu beef, espuma, caramelized onion purée* 26

CURED MEATS

Jamón Ibérico de Bellota* (Fermín, Salamanca, Spain) *Hand-cut from the famous black-footed Spanish pig, acorn-fed, free-range* 70
Curemaster's Reserve Mangalitsa Ham* (Johnston County Hams, Smithfield, NC) 23
Wild Boar Sausage* (Creminelli, Salt Lake City, UT) 23
Lomo Picante* (La Quercia, Norwalk, IA) 18
Salchichón* (Fermín, Salamanca, Spain) 20
Chef's Selection of Cured Meats* 60
Add Pà Amb Tomàquet, Catalan-style toasted pan de cristal, fresh tomato 15

SOME LITTLE SANDWICHES

THE Foieffle *Air waffles, foie espuma, peanut butter, honey* 12
Sloppy Joe *Beef Bolognese, fried straw potatoes, steamed bun* 12 (2 per order)
S'mores *Foie gras, chocolate, marshmallow, graham crackers* 30

SOUPS

Gazpacho Estilo Algeciras *Tomato, cucumber, green bell peppers* 9
The Lhardy's Madrid Beef* *Consommé Beef consommé, Sherry wine, quail egg, caviar* 12

TASTING MENUS

Let us take you on a culinary journey with one of our exceptional tasting menus. Please ask your server for more details.

**Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. A 20% suggested gratuity is added to parties of 6 or more.*

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FROM THE FIRE PIT

“C’mon, guys...this is why you are here!” - José Andrés

Suckling Pig (9-11 lb.)

This is the ‘heart and soul’ of Bazaar Meat! 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.
160/quarter 540/whole (by pre-order only)

“VACA VIEJA” RIB EYE TASTING

In the European tradition, a more mature animal with more pronounced flavor, hand-selected eight-year-old working cows from Petaluma, CA

45/6 oz. tasting



KOBE BEEF ASSOCIATION MEMBER

Ishiyaki grilling stone, mustard frill salad, fresh wasabi

A5 Kobe Eye of the Rib* (Hyogo Prefecture, Japan) 50/oz.

A5 Wagyu Eye of the Rib* (Kagoshima Prefecture, Japan) 40/oz.

A5 Wagyu Tenderloin* (Kagoshima Prefecture, Japan) 35/oz.

OUR BIG GUYS COOKED JOSÉ’S WAY 46°C

Beef Rib Steak

Spanish-style bone-in rib eye, oak-wood fired

“Vaca Vieja” 8-10 Year-Old Holstein (Mindful Meats, CA) 65/lb.

Wagyu/Black Angus (Rosewood, TX) 75/lb.

Washugyu/Angus (Lindsay Ranch, OR) 98/lb.

MEATS FROM THE SEA

Grilled Maine Lobster *Beurre monté* 90/2 lb.

Whole Turbot (La Coruña, Spain) *Josper-roasted* 75/3 lb.

Grilled Pulpo a la Gallega *Galician-style octopus, potato, pimentón* 22

Fresh Sea Urchin* *Grilled pan de cristal, ibérico lardo* 26

MORE THAN MEATS THE EYE

Chateaubriand, Tenderloin, Holstein (Brandt Beef, CA) *Perigord sauce, pomme soufflé* 75/16 oz.

Roasted Jidori Chicken (CA) *Potato purée, garlic, thyme* 55/2.5 lb.

Butifarra Spiral *Catalan-style pork sausage, grilled pan de cristal, fresh tomato, honey alioli* 42/24 oz.

Merino Lamb Rack (New Zealand) *Oak-wood fired* 60/16 oz.

NOT SO BIG GUYS

Bone-In Strip Loin, Washugyu/Angus (Lindsay Ranch, OR) *Miso-mustard sauce* 140/20 oz.

Bone-In Strip Loin, Grass-Fed Angus (Strauss Farm, Franklin, WI) *Miso-mustard sauce* 95/20 oz.

Flat-Iron Steak, Angus/Hereford (Klingeman Farm, WA) *Valdeón blue cheese sauce* 45/8 oz.

Skirt Steak, American Wagyu/Black Angus (Rosewood, TX) *Rosemary-mustard sauce* 38/8 oz.

Veal Chop (Superior Farms, CA) *Mojo verde* 42/16 oz.

Denver Steak, Angus/Hereford (Klingeman Farm, WA) *Porcini mushrooms* 50/8 oz.

Secreto Ibérico de Bellota (Fermín, Salamanca, Spain) *Apple-mustard sauce* 45/8 oz.

Preso Ibérico de Bellota (Fermín, Salamanca, Spain) *Moruno marinade* 45/8 oz.

MORE MEATS

Tortilla Sacromonte* *Egg omelet from the heart of the Gypsy neighborhood of Sacromonte, Granada, Spain, farm eggs, kidney, sweetbreads, bone marrow* 22

Morcilla with Uni* *Spanish blood sausage, fresh sea urchin* 25

Wagyu Beef Cheeks *Mojo rojo, oranges* 38

Braised Lamb Neck *Fried oysters, oyster catsup, fried potatoes* 32

VEGETABLES & SALADS

Grilled Asparagus *Romesco sauce* 15

Piquillo Peppers “Julian de Tolosa” *Confit piquillo peppers* 13

Roasted Leeks *Charred chipotle sauce, fire* 15

Setas al Ajillo *Button mushrooms, garlic, nasturtium* 15

Catalan Spinach *Apple, pine nuts, shallots, raisins* 15

Brussels Sprouts Petals *Apricots, grapes, lemon air, lemon purée* 15

Cauliflower Steak *Pine nuts, preserved lemon* 15

Baby Carrots *Greek yogurt, smoked pepper, Sherry vinegar* 15

Roasted Red Pepper *Raw green bell pepper, balsamic vinegar* 15

Greens Salad *Petit greens, sprouts, lemon dressing* 15

Lucía’s Salad* *Endive Caesar salad, Parmesan, anchovy, air croutons* 15

Romaine on Ice *Whole leaves, breakfast radishes, ranch dressing* 15

A Simple Tomato Salad *You say tomato, José says tomate* 15

POTATOES

Delmonico Potatoes, cream, cheddar cheese 17

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

Papas Canarias *Salty wrinkled potatoes, mojo verde, mojo rojo* 13

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

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