

# JOSÉ'S ULTIMATE TASTING

*Let us take you on a culinary journey with one of our exceptional tasting menus. 295/person*

## Jamón Ibérico de Bellota

*hand-cut from the famous acorn-fed, black-footed spanish pig*

## Marinated `Ferran Adriá' Olives\*

*modern & traditional gordal olives*

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## Caviar Cone\*

*ossetra caviar, horseradish crème fraîche, gold leaf*

## Cotton Candy Foie Gras

*crispy corn nuts*

## Smoke & Ice Oysters\*

*applewood-smoked oysters, apple mignonette air*

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## Gazpacho

*pipirrana, extra virgin olive oil*

## The Bazaar "Caesar" Salad

*gem leaves, idiazabal, jamón crisp*

## Bison Buffalo Style\*

*pickled celery, bleu cheese, buffalo wing sauce*

## "The Classic" Beef Tartare\*

*beef sirloin, egg yolk, mustard sauce, anchovy, parker rolls*

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## ENHANCE YOUR MEAL 145

### Fire Roasted King Crab\*

*brown butter dashi brûlée, sobrasada crumble*

## Ribeye Steak Chuleton, Washugyu\*

*Lindsey Ranch, OR*

## Japanese A5 Wagyu Beef\*

*selected cuts from different prefectures.*

## Setas al Ajillo

*forest mushroom, garlic-chicken jus, egg yolk*

## Buttered Potato Purée

*butter, butter, more butter, some potatoes*

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## Tarta de Queso

*basque cheesecake, hazelnut praline, chestnut honey*

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

# THE BAZAAR TASTING MENU

*Let us take you on a culinary journey with one of our exceptional tasting menus. 215/person*

## **‘Bagel & Lox’ Cone\***

*marinated salmon roe, dill cream cheese*

## **José’s Taco\***

*jamón ibérico de bellota, ossetra caviar, gold leaf, nori*

## **Super-Giant Pork-Skin Chicharrón**

*greek yogurt, wasabi, furikake*

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## **“Beefsteak” Tomato Tartare**

*tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves*

## **“The Classic” Beef Tartare\***

*beef sirloin, egg yolk, mustard sauce, anchovy, parker rolls*

## **Shrimp Cocktail**

*piquillo cocktail sauce, avocado*

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## **‘Not Your Everyday’ Caprese Salad**

*cherry tomatoes, liquid mozzarella, pesto*

## **Sobrasada Toast**

*pan cristal, drunken goat cheese, honey, chives*

## **Chicken Croquetas**

*chicken-bechamel fritters*

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## **Ribeye Steak Chuleton, Washugyu**

*Lindsey Ranch, OR*

## **Piquillo Peppers “Julian de Tolosa”**

*confit piquillo peppers*

## **Buttered Potato Purée**

*butter, butter, more butter, some potatoes*

## **Brussels Sprout Petals**

*apricots, grapes, lemon air, lemon purée*

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## **Spanish Flan**

*crema catalana, fresh passionfruit, orange, almond brittle*

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# 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** .25oz/ 15 1oz/ 45

*add pà amb tomàquet, catalan-style toasted pan de cristal, fresh tomato* 15

**Embutidos\*** 20

*spanish and domestic cured meats platter*

## LITTLE SNACKS

**Bagel & Lox Cone\*** 12/ea

*dill cream cheese, salmon roe*

**Caviar Cone\*** 22/ea

*ossetra caviar horseradish crème fraîche, gold leaf*

**José's Taco\*** 25/ea

*jamón ibérico de bellota, ossetra caviar, gold leaf, nori*

**Ferran Adrià Modern Olives** 14

*modern & traditional gordal olives*

**Super-Giant Pork-Skin Chicharrón** 14

*greek yogurt, wasabi, furikake*

**Croquetas de Pollo** 16

*chicken-bechamel fritters*

**Patatas Bravas** 14

*fried potatoes, spicy tomato sauce, alioli*

**Cotton Candy Foie Gras** 12

*crispy corn nuts*

**Neptune's Pillow\*** 18/2pc

*tuna sashimi, rocoto mayo, airbread*

## LITTLE SANDWICHES

**A5 "Philly Cheesesteak" \*** 17/ea

*airbread, cheddar, wagyu beef*

*(ask for hilly. veg)*

**Sobrasada Toast** 13

*pan cristal, drunken goat cheese,*

*honey, chives*

**Sloppy Joe** 13/2pc

*beef bolognese, straw potatoes,*

*fried-steam bun*

**Pork Belly Banh Mi** 16

*foie gras mousse, pickles, cilantro,*

*fried-steam bun*

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## FROM THE RAW BAR

**Ponzu Oysters\*** 31/6pc

*citrus ponzu, ginger, salmon roe*

**Smoked Oysters\*** 28/6pc

*applewood-smoked oysters, apple mignonette air*

**Shrimp Cocktail\*** 32

*piquillo cocktail sauce, avocado*

**Ora King Salmon Tiradito\*** 18

*avocado, red onion, yuzu ponzu*

**Bluefin Tuna & Fried Egg\*** 32

*o-toro sashimi, quail eggs, ossetra caviar, soy dashi broth*

## FROM THE JAMÓN 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.*

**The Classic\*** 32

*beef sirloin, egg yolk, mustard sauce, anchovy, parker rolls*

**"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.*

**Wagyu Carpaccio\*** 48

*japanese wagyu, horseradish crème fraîche, caramelized onion, migas, capers*

**Bison Buffalo Style\*** 26

*pickled celery, bleu cheese, buffalo wing sauce*

## SOUPS AND SALADS

**Gazpacho** 8

*pipirrana, extra virgin olive oil*

**Onion Soup** 12

*"cappuccino" cup, apple, brioche, foie gras*

**The Bazaar "Caesar" Salad** 24

*gem leaves, idiazabal, jamón crisp*

**'Not Your Everyday' Caprese Salad** 16

*cherry tomatoes, liquid mozzarella, pesto*

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## MEATS 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 ensalada mixta; gem lettuce, piparra pepper, tomatoes.*

**1/4 SUCKLING PIG** (*Fermin, Salamanca, Spain*) **190**

**WHOLE SUCKLING PIG** (*9-11lb*) limited daily quantities pre orders recommended. **620**

## OUR BIG GUYS, COOKED JOSÉ'S WAY 46°C

### BEEF RIB STEAK CHULETÓN

*bone-in ribeye, oak-wood fired*

**“Vaca Vieja” 8-10 Year-Old Black Angus\*** **95/lb**

*(Stemple Creek, CA)*

**Rosewood\*** **120/lb.**

*(Ennis, TX)*

**Washugyu\*** **115/lb.**

*(Lindsay Ranch, OR)*

**Akaushi\*** **125/lb**

*(Flatonia, TX)*

## NOT SO BIG GUYS

**Bone-In Strip Loin, Akaushi\*** **150/20oz**

*(Flatonia, TX) miso-mustard sauce*

**Beef Tenderloin Rossini\*** **110/8oz**

*(Margaret River, Australia) seared foie gras, périgordine sauce*

**Beef Cheeks “Eisenhower Stew”\*** **38**

*braised beef cheeks, potato, carrots, demi-sec tomatoes*

**Pork Chops\*** **70**

*(Waucoma, IA) moruno style, zaalouk*

**Lamb Bacon\*** **45**

*(Superior Farms, CO) wood oven slow cooked, natural jus glaze, preserved lemon*

**Miso Chicken\*** **32**

*mustard caviar, dates, mustard greens, ajillo chicken jus*

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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\* 60/oz**

*Hasegawa farm, Saitama Prefecture*

### **Ohmi Wagyu\* 60/oz**

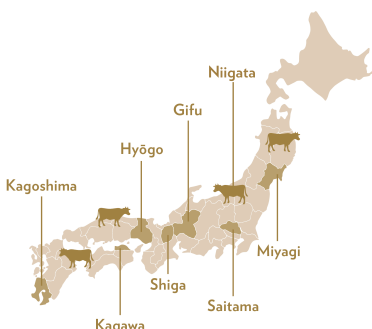
*Okaki Farm, Shiga Prefecture*

### **Satsuma Wagyu\* 60/oz**

*Kamichiku, Kagoshima Prefecture*

### **Snow-Aged Wagyu\* 60/oz**

*Murakami, Niigata Prefecture*



## FROM THE SEA

### **Grilled Kinmedai 65**

*japanese snapper, saffron butter sauce, black garlic escabeche*

### **Grilled Pulpo a la Gallega 28**

*galician-style octopus, potato, pimentón*

### **Fire Roasted King Crab 145**

*brown butter dashi “brûlée”, sobrasada crumble*

### **Arroz Meloso De Cangrejo\* 63**

*saffron, crab, spanish fried egg*

## VEGETABLES & POTATOES

### **Brussels Sprout Petals 16**

*apricots, grapes, lemon air, lemon purée*

### **Brown Butter Cauliflower 22**

*egg yolk emulsion, idiazabal crisp, lemon, fresh herbs*

### **Piquillo Peppers 14**

*“julian de tolosa” confit piquillo peppers*

### **Josper Roasted Leeks 16**

*winter truffle, hazelnut, caña de cabra goat cheese*

### **Setas al Ajillo 24**

*forest mushroom, garlic-chicken jus, egg yolk*

### **Okinawa Sweet Potato 16**

*smoked butter-miso, fresno pepper, citrus*

### **Buttered Potato Purée 18**

*butter, butter, more butter, some potatoes*

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