

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

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

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

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

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

"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

'Not Your Everyday' Caprese Salad

cherry tomatoes, liquid mozzarella, pesto

Sobrasada Toast

pan cristal, drunken goat cheese, honey, chives

Chicken Croquetas

chicken-bechamel fritters

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

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 billy. 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
reccomended. **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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