

CLASSIC COCKTAILS

Jose's Gin Tonic 20

Hendrick's Gin served with Fever-Tree Tonic, kaffir lime leaf, lemon peel, lime wheel and juniper berries

Salt Air Margarita 18

Classic margarita with Milagro Tequila and Combier, topped with salt air

Gopalito 18

Fords Gin, amontillado sherry, honey, ginger, sudachi and lemon juice, sesame oil

LN2 Don't Be A Lemon! 18

Tablesideside cocktail made with Bacardi Superior Rum, elderflower liqueur, lemon, and grapefruit juice, tarragon, pomegranate, orange bitters and liquid nitrogen.

SPECIALTY COCKTAILS

Daiquiri Potente 18

Appleton Estate rum, lime, orange zest

El Compadre 18

Buffalo Trace Bourbon, Aperol, lemon juice

Magic Mojito 18

Bacardi Superior Rum, mint, lime juice, bitters, strained over cotton candy

Cross Eyed Mary 18

Bacardi 8 Rum, lemon juice, honey, passion fruit espuma, coffee dust

Sangria Roja 18

Red wine, macerated syrup, seasonal fruit

White Sherry Sangria 18

Cava, Manzanilla sherry, Combier, seasonal fruit

Liquid Cherry Martini 1888 18 *Haymans Old Tom Gin, Yzaguirre sweet vermouth, Pierre Ferrand orange curacao, Boker's Bitters*

Ben Franklin's Punch 18

Lepanto Spanish Brandy, lemon, nutmeg, clarified milk

Aladdin Manhattan "Smoked" 18 *Buffalo Trace Bourbon, sweet vermouth, aromatic, orange bitters*

Foggy Hill Negroni 20

Del Maguey Vida mezcal, Aperol, Cynar, sweet vermouth

Blurred Borders 18

Don Julio Reposado Tequila, serrano syrup, Peychaud's Bitters, absinthe rinse, cedar and smoke

Leatherette (Leather aged) 18

Spanish brandy, rye whisky, amontillado sherry, sweet vermouth, leather

Moonlight Sonata 35

Glenmorangie Signet, Cynar, Pierre Ferrand dry Curaçao, Applewood smoke (Tablesides Presentation)

*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. ^Based on market availability.

TASTING MENUS

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

THE CLASSICS 125/person

Super-Giant Pork-Skin Chicharrón

Greek yogurt, za'atar spices

Ferran Adrià Olives, Modern & Traditional

Liquid green olive, gordal olives stuffed with piquillo pepper and anchovy

Bagels & Lox Cone*

Dill cream cheese, salmon roe

Croquetas de Pollo

Chicken-bechamel fritters

The Classic Tartare*

Beef sirloin, savora mustard, egg yolk, hp sauce, anchovy, Parker House rolls

Lucía's Salad*

Endive Caesar salad, Parmesan, anchovy, air croutons

Chateaubriand, Tenderloin, Brandt Beef, CA, Holstein

Perigord sauce, pomme soufflé

Buttered Potato Purée

Butter, butter, more butter, some potatoes

Grilled Asparagus

Romesco sauce

Desserts

Cream puffs, assorted tarts, little cakes

JOSE'S WAY 185/person

Cotton Candy Foie Gras

Crispy amaranth

Ferran Adrià Olives, Modern & Traditional

Liquid green olive, gordal olives stuffed with piquillo pepper and anchovy

Bagels & Lox Cone*

Dill cream cheese, salmon roe

Smoke & Ice Fresh Oysters*

Apple wood-smoked oysters, apple mignonette

The Classic Tartare*

Beef sirloin, savora mustard, egg yolk, hp sauce, anchovy, Parker House rolls

Chef's Selection of Cured Meats

"Beefsteak" Tomato

Tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves

Rosewood Texas Rib Eye/Wagyu/Black Angus

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

Cauliflower Steak

Pine nuts, preserved lemon

Buttered Potato Purée

Butter, butter, more butter, some potatoes

Grilled Asparagus

Romesco sauce

Desserts

Cream puffs, assorted tarts

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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!

LITTLE SNACKS & SANDWICHES

Cotton Candy Foie Gras 9 each

Crispy amaranth

Ferran Adrià Olives,

Modern & Traditional 16

Liquid green olive, gordal olives stuffed with piquillo pepper and anchovy

José's Asian Taco* 16

Jamón ibérico de bellota, toasted nori, flying fish roe

Super-Giant Pork-Skin Chicharrón 12

Greek yogurt, za'atar spices

Croquetas de Pollo 14

Chicken-bechamel fritters

Bagels & Lox Cone* 6 each

Dill cream cheese, salmon roe

Gazpacho Shots 3 each

Tomato, cucumber, green bell peppers

SANDWICHES

Sloppy Joe (2 per order) 12

Beef Bolognese, steamed bun

Reuben Airbread 12 each

Corned beef, sauerkraut, Swiss espuma

Kobe Airbread 15 each

Kobe beef, onion jam Parmesan espuma

THE Foieffle 12

Air waffles, foie espuma, peanut, honey

S'mores 24

Foie gras, chocolate, marshmallow, graham crackers

Uni Bread* 26/4pc

Fresh Urchin, toasted bread, lardo

Neptune's Pillow 16/4pc

Spicy tuna, kewpie mayo

"California Roll" Funnel Cake 15 each

avocado, king crab, tobiko

FROM THE RAW BAR

Live Scallops* 24^

Watermelon radish, daidai sauce, sweetie drops

Sea Urchin* 24

Soy, pickled ginger, lemon

Geoduck* 22^

Yuzu, soy sauce, lime, ginger

King Crab Leg 30 per ¼ lb.

Dijonnaise

King Crab & Shrimp Cocktail 32

Cocktail sauce, avocado

Kona Abalone* 26

Shiitake Mushroom, soy, seaweed

Kampachi "Rosa" Ceviche* 22

"Rose" of leche de tigre, nasturtium, sweet potato, cancha

Crudo Sashimi...Sashimi Crudo...

Same Thing* 22

Bluefin tuna, kampachi or salmon with pickled daikon, pickled seaweed, soy

FRESH OYSTERS ON THE HALF SHELL

Ask your server for the Chef's daily selection.

Fresh Oysters* 24/48

Half dozen or dozen with fruit vinegar, cocktail sauce, lemon, black pepper

Smoke & Ice Fresh Oysters* 24

Half dozen applewood-smoked oysters, apple mignonette

CAVIAR FLIGHTS 2 OZ.

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

45

Rainbow Trout Roe
(Sasanian, France)

Salmon Roe
(Quadra Island, BC)

Herring Roe
(North Sea, Iceland)

185

Royal Oscietra
(Turnhout, Belgium)

Kaluga Hybrid
(Chengdu, China)

Rainbow Trout Roe
(Solex Catsmo, France)

350

Nordic Imperial
(Carelian, Varkaus, Finland)

Supreme White Sturgeon
(Sacramento, CA)

Kaluga Hybrid
(Chengdu, China)

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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.

The Classic* 32

Beef sirloin, Savora mustard, egg yolk, hp sauce, anchovy, Parker House rolls

Salmon* 24

Salmon roe, capers, yuzu, 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* 28

Tenderloin of beef, black pepper, Parmesan cheese, capers, croutons, Sherry dressing

Bison Buffalo Style* 26

Make your own taco, pickled celery, bleu cheese, Buffalo wing sauce

Beef & Parmesan Grissini* 26

Washugyu beef, espuma, caramelized onion purée

EMBUTIDOS

Jamón Ibérico de Bellota

Hand-cut from the famous acorn-fed, black-footed Spanish pig.

Fermin, Salamanca, Spain 2oz/70 1oz/35

Cinco Jotas, Jabugo, Andalucía, Spain 2oz/80 1oz/40

Cinco Jotas
ESTABLISHED 1978

Each order comes with a side of Pà Amb Tomàquet, Catalan-style toasted pan de cristal, fresh tomato

Hand-carved domestic Hams: 18/2oz

Mangalitsa Ham, Klingeman Farms, WA

Wild Boar Prosciutto, Fossil Farms, NJ

Surryano Peanut-fed Ham, Edwards Farm, VA

Salumis: 18/2oz

Chorizo Iberico, Sabadiego, Molé, Cecina, Cabacero, Tripa, Salchichon, Wild Boar

Chef's Selection of Six Assorted Salumis and Hams 3oz/60

SOUPS & SALADS

Gazpacho Estilo Algeciras 9

Tomato, cucumber, green bell peppers

The Lhardy's Madrid Beef*

Consommé 12

Beef consommé, Sherry wine, quail egg, caviar

Lucía's Salad* 15

Endive Caesar salad, Parmesan, anchovy, air croutons

Pamplinas Salad 15

Sprouts, Pipas, lemon dressing

A Simple Tomato Salad 15

You say tomato, José says tomato

ADVENTUROUS EATERS

Tortilla Sacromonte* 22

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

Morcilla with Uni* 25

Spanish blood sausage, fresh sea urchin

Rossejat Paella-style Pasta 26

Gulf shrimp, pork, alioli

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FROM THE FIRE PIT

“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, lettuce, onions, tomatoes.

SUCKLING PIG (Fermin, Salamanca, Spain) 160/quarter

SUCKLING LAMB (North Island, New Zealand) 130/hind leg, 70/front leg

WHOLE SUCKLING PIG (9-11lb) available with 24 hours notice, 540

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 (Mindful Meats, CA) 65/lb.

Wagyu/Black Angus (Rosewood, TX) 78/lb.

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

Grass-Fed Wagyu (First Light, New Zealand) 85/lb.

“VACA VIEJA” RIB EYE TASTING PORTION 45/6 oz.

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) Perigord sauce, pommes soufflé

Bone-In Strip Loin, Washugyu/Angus 140/20oz.

(Lindsay Ranch, OR) Miso-mustard sauce

Bone-In Strip Loin, Charolais/Angus blend 95/20oz.

(Double-R Ranch, Loomis, WA) Miso-mustard sauce

Flat-Iron Steak, Angus/Hereford 45/8oz.

(Klingeman Farm, WA) Valdeón blue cheese sauce

Skirt Steak, American Wagyu/Black Angus 42/8oz.

(Rosewood, TX) Rosemary-mustard sauce

Hanger Steak 55/10oz.

(Red Top Farms, IA) Mojo Picon

Veal Chop 42/12oz.

(Superior Farms, CA) Mojo verde

Secreto Ibérico de Bellota 50/8 oz.

(Fermin, Salamanca, Spain) Apple-mustard sauce

Merino Lamb Rack 60/16 oz.

(New Zealand) Oakwood fired, Aji Amarillo

Braised Lamb Neck 38

Fried oysters, oyster catsup, fried potatoes

Butifarra Catalan-Style Pork Sausage Spiral 42/20oz.

Grilled pan de cristal, fresh tomato, honey alioli

Roasted Jidori Chicken 55/2.5lb.

Potato puree, garlic, thyme

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TASTING THROUGH JAPAN

Selected cuts of traditional Wagyu and Kobe beef, prepared tableside on an ishiyaki stone.

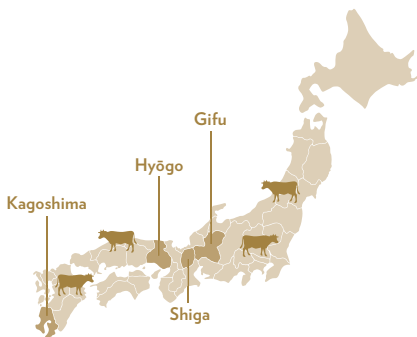
Kobe Eye of the Rib 65/oz
(Hyōgo Prefecture, Japan)

Ohmi Wagyu Striploin 45/oz
(Shiga Prefecture, Japan)

Satsuma Wagyu Eye of the Rib 40/oz
(Kagoshima Prefecture, Japan)

Hida Wagyu Shortrib 40/oz
(Gifu Prefecture, Japan)

Satsuma Wagyu Tenderloin 35/oz
(Kagoshima Prefecture, Japan)



KOBE BEEF ASSOCIATION MEMBER

MEATS FROM THE SEA

Grilled Maine Lobster *Thai butter sauce, peanut, ginger* 70

Whole Turbot *(La Coruña, Spain) Jospier-roasted* 75

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

VEGETABLES

Grilled Asparagus *Romesco sauce* 15

Piquillo Peppers *“Julian de Tolosa” confit piquillo peppers* 15

Fire-Roasted Leeks *Leek ash dressing* 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 *Pine nuts, preserved lemon* 15

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

Roasted Bell Peppers *in their own juices, balsamic* 13

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

Patatas Bravas *Fried potatoes, spicy tomato sauce, alioli* 14

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