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.

### 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

**Gopalto** 18  
Ford's Gin, amontillado sherry, honey, ginger, sudachi and lemon juice, sesame oil

**LN2 Don't Be A Lemon!** 18  
Tableside 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  
(Tableside 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-béchamel 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

*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.
“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** 5 each
  - Tomato, cucumber, green bell peppers
- **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 Foieflêe** 12
  - Air waffles, foie espuma, peanut, honey
- **S’mores** 24
  - Foie gras, chocolate, marshmallow, graham crackers
- **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.

- **Rainbow Trout Roe** (Sasanian, France) 45
- **Royal Osietra** (Turnhout, Belgium) 185
- **Nordic Imperial** (Carelia, Varkaus, Finland) 350
- **Salmon Roe** (Quadra Island, BC)
- **Kaluga Hybrid** (Chengdu, China)
- **Supreme White Sturgeon** (Sacramento, CA)
- **Herring Roe** (North Sea, Iceland)
- **Rainbow Trout Roe** (Solex Catsmo, France)
- **Kaluga Hybrid** (Chengdu, China)

*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.
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.

Fermín, Salamanca, Spain 2oz/70 1oz/35
Cinco Jotas, Jabugo, Andalucía, Spain 2oz/80 1oz/40

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 tomate

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

*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.
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 140/200oz. (Lindsay Ranch, OR) Miso-mustard sauce

Bone-In Strip Loin, Charolais/ANGUS blend 95/200oz. (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 55/100z. (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 42/200oz. Grilled pan de cristal, fresh tomato, honey alioli

Roasted Jidori Chicken 55/2.5lb. Potato puree, garlic, thyme

*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 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 Shortribs** 40/oz
(Gifu Prefecture, Japan)

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

---

MEATS FROM THE SEA

Grilled Maine Lobster *Thai butter sauce, peanut, ginger* 70
Whole Turbot *(La Coruña, Spain) Josper-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 aioli, 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* 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
Patatas Bravas *Fried potatoes, spicy tomato sauce, alioli* 14

*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.