

# BAZAAR MEAT®

BY JOSÉ ANDRÉS

## SUMMER MENU 2020

### **Green Apple “Banh Mi” Sandwich**

*Thai basil, pickled veggies, duck liver*

### **Bagel & Lox Cone**

*Dill cream cheese, salmon roe*

### **Esquiexada Salad**

*Salted Cod, farm-ripe tomatoes, olives, basil seed*

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### **Cecina de Leon** *Cured beef leg, burrata cheese*

### **Padron Peppers**

*99 out of 100 are mild, one is super spicy! Jospier-roasted*

### **Suckling Lamb Shawarma**

*Grilled flatbread, piparra peppers, lemon, mint, honey*

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CHOICE OF:

### **Grilled Wagyu Flank Steak** *Israeli couscous, mojo rojo*

-or-

### **Brandt Beef Tenderloin,** *sauce “español”*

### **Patatas Bravas**

*Fried potatoes, spicy tomato sauce, alioli*

### **Jospier-Roasted Asparagus**

*Romesco sauce*

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### **DESSERTS**

*Cream puffs, assorted, tarts, little cakes*

\$99/person

*Wine Pairing \$25/person*

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