

# BAZAAR MEAT<sup>®</sup>

## BY JOSÉ ANDRÉS

### THE CLASSICS

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*

125/person

### COMPLEMENT YOUR MENU WITH AN ADDITIONAL COURSE

Kobe Eye of the Rib\* 65/oz.  
“Vaca Vieja” Mindful Meats Rib Eye 45/6 oz.

\*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.