

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

Just a Nice, Ripe Melon 10 Over crushed ice, little accents
Cotton Candy Foie Gras 9 each, crispy amaranth
Super-Giant Pork Skin Chicharron 12
Greek yogurt, Za'atar spices
Croquetas de Pollo 14 Chicken-bechamel fritters
Albondigas 14/4pc Spanish meatballs, saffron & almonds
Chistorra Sausage 18 Chickpea stew, alioli, toasted bread
Avocado Toast 12 Grilled Pan cristal, avocado, alioli
***Add Carabineros Spanish shrimp 12
Ferran Adria Olives 16 *Modern & Traditional*

FROM THE RAW BAR

Crudo, Sashimi...Sashimi, Crudo...Same Thing* 22
Bluefin tuna, kanpachi or salmon, with pickled daikon, pickled seaweed, soy
Geoduck 22 *Yuzu, soy, lime ginger*

FROM THE MEAT BAR

The Classic Beef Tartare* 32
Beef sirloin, Savora mustard, Parker House rolls
Vittore Carpaccio 1950* 28 *Tenderloin, Parmesan, capers*
"Beefsteak" Tomato Tartare 26 *Romaine, black olive*
Salmon Tartare* 24 *avocado, wasabi, seaweed crackers*
Bison Buffalo-Style* 24 *make your own tack, pickled celery, bleu cheese, Buffalo wing sauce*

Jamón Ibérico de Bellota:
Hand-cut from acorn-fed, black-footed Spanish pigs;
Fermin, 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

Embutidos: 18/2oz: *Chorizo Iberico, Sabadiego, Molé, Cecina, Cabacero, Tripa, Salchichon, or Wild Boar*
Chef's Selection of 6 Assorted Embutidos and Jamon 4oz/30

Gazpacho Shots 3 each *Tomato, cucumber, green pepper*
Sloppy Joe (2 per order) 12 *Beef Bolognese, steamed bun*
Reuben Airbread 12 each *Corned beef, kraut, Swiss espuma*
"Neptune's Pillow" 16/4pc *Spicy tuna, kewpie mayo*
Creamy Rice with Morcilla 16 *Jamon, clam, crestas*
Fried Peppers Jimmy Nardello 16 *Shredded lamb, pomegranate, mint, feta*
Pistou with Smoked Salmon 15 *fried egg, sofrito*
Slow-Roasted Shortrib Salad 22 *young coconut, purple basil*

FRESH OYSTERS ON THE HALF SHELL

Fresh Oysters* 24/48

Ask your server for the Chef's daily selection. Half dozen or dozen with fruit vinegar, cocktail sauce, lemon, black pepper

Smoke & Ice Fresh Oysters* 24

½ dozen applewood-smoked oysters, apple mignonette

SOUPS & SALADS

The Lhardy's Madrid Beef* Consommé 12

Beef consommé, Sherry wine, quail egg, caviar

Lucía's Salad* 15 *Caesar dressing, anchovy, air croutons*

A Simple Tomato Salad 15 *You say tomato, José says tomate*

Pamplinas Salad 15 *sprouts, pipas, lemon dressing*

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

FROM THE FIRE PIT

"C'mon, guys...this is why you are here!" - José Andrés.

Wagyu/ Angus Ribeye Chuleton (Rosewood, TX) 78/lb.
Grass-Fed Wagyu Chuleton(First Light, New Zealand) 85/lb.
Dry-Aged Washugyu Chuleton(Lindsay Ranch, OR) 98/lb.

"Vaca Vieja" Mindful Meats Ribeye, Petaluma, CA 65/lb

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

Chateaubriand, Tenderloin, Holstein 85/16oz.
(Brandt Beef, CA) Perigord sauce, pommes soufflé

Strip Loin, Charolais/Angus blend 95/20oz.
(Double-R Ranch, Loomis, WA) Miso-mustard sauce

Bone-In Striploin, Wagyu/Angus Blend 140/20oz
(Lindsay Ranch, OR) Miso-mustard sauce

Dry-Aged Striploin, Grassfed Wagyu 110/20oz
(First Light, NZ) 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

Butifarra Catalan-Style Pork Sausage Spiral 42/20oz.
Grilled pan de cristal, fresh tomato, honey alioli

Josper-Roasted Half Jidori Chicken 28 *Potato puree*

Secreto Iberico Pork 45/10 oz *Roasted Plums*

Rack of Lamb 60/16 oz (Merino, NZ) *Aji amarillo sauce*
Hanger Steak 55/10oz (Red Top Farms, IA) *Mojo Picon*
Braised Lamb Neck 38 *Fried oysters, oyster catsup, potato*
Grilled Pulpo a la Gallega 22 *octopus, potato, pimentón*
Rossejat Paella-style Pasta 26 *Gulf shrimp, pork, alioli*

VEGETABLES

Grilled Asparagus *Romesco sauce* 15

Piquillo Peppers *"Julian de Tolosa" con t piquillo peppers* 15

Fire-Roasted Leeks *Leek ash dressing* 15

Setas al Ajillo *Button mushrooms, garlic, nasturtium* 15

Cauliflower *Pine nuts, preserved lemon* 15

POTATOES

Buttered Potato Purée *Butter, butter, more butter, some potatoes* 19

Straw Fries *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.