**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 outdo the best in each cut. ¡Buén provecho!

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**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 Chickepew stew, alioli, toasted bread
Grilled Toast 12 Grilled Pan cristal, avocado, alioli
***Add Carabineros Spanish shrimp 12

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**FROM THE RAW BAR**

King Crab Leg 30 per 1½ lb. Dijonnaise
King Crab & Shrimp Cocktail 32 Cocktail sauce, avocado
Crudo, Sashimi...Sashimi...Crudo...Same Thing* 22 Bluefin tuna, kanpachi or salmon, with pickled daikon, pickled seaweed, soy
Geoduck 22 Yuzu, soy, lime ginger

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**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 taco, pickled celery, bleu cheese, Buffalo wing sauce

Jamón Ibérico de Bellota:
Hand-cut from acorn-fed, black-footed Spanish pigs:
Fermin, Salamanca, Spain 20oz/70 1oz/35
Cinco Jotas, Jabugo, Andalucía, Spain 20oz/80 1oz/40
Each order comes with a side of Pá Amb Tomàquet, Catalan-style toasted pan de cristal, fresh tomato
Embustidos: 18/2oz: Chorizo Iberico, Sabadiego, Molé, Cecina, Cabacero, Tripa, Salchichon, or Wild Boar
Chef’s Selection of 6 Assorted Embustidos and Jamón 4oz/30

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**FROM THE FIRE PIT**

“C’mon, guys...this is why you are here!” - José Andrés.

Wagyu/ Angus Ribeye Chuleton (Rosewood, TX) 78/1lb.
Grass-Fed Wagyu Chuleton (First Light, New Zealand) 85/1lb.
“Vaca Vieja” Mindful Meats Ribeye, Petaluma, CA 65/1lb
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 Striplion, Wagyu/Angus Blend 140/200oz
(Lindsay Ranch, OR) Miso-mustard sauce
Dry-Aged Striplion, Grassfed Wagyu 110/200oz
(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 42/200oz.
Grilled pan de cristal, fresh tomato, honey alioli
Josper-Roasted Half Jidori Chicken 28 Potato puree
Secreto Iberico Pork 45/10 oz Roasted Plums

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**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

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**SOUPS & SALADS**

The Lhardy’s Madrid Beef Consommé 12 quail egg, caviar
Beef Shin Shabu-Shabu 15 Fatty Jamon broth, enoki mushrooms
Lucía’s Salad* 15 Caesar dressing, anchovy, air croutons
A Simple Tomato Salad 15 You say tomato, José says tomato
Pamplinas Salad 15 sprouts, pipas, lemon dressing

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**TASTING THROUGH JAPAN**

Selected cuts of traditional Wagyu and Kobe beef, prepared tableside on an 180ºc stone.
Kobe Eye of the Rib 60/oz
(Hachinohe Prefecture, Japan)
Ohmi Wagyu Striplion 65/oz
(Higo Prefecture, Japan)
Satsuma Wagyu Eye of the Rib 40/oz
(Kagoshima Prefecture, Japan)
Hida Wagyu Shorinku 40/oz
(Gifu Prefecture, Japan)
Satsuma Wagyu Tenderloin 15/oz
(Kagoshima Prefecture, Japan)

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**VEGETABLES**

Grilled Asparagus Romesco sauce 15
Piquillo Peppers “Julian de Tolosa” 15
Fire-Roasted Leeks Leek ash dressing 15
Setas al Ajillo Button mushrooms, garlic, nauturtium 15
Cauliflower Pine nuts, preserved lemon 15
Spicy Melon Kimchee Hibiscus ice, smoked oysters 15

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**POTATOES**

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.
SUMMER MENU

**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! Josper-roasted

**Suckling Lamb Shawarma**
Grilled flatbread, piparra peppers, lemon, mint, honey

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**CHOICE OF:**

**Grilled Wagyu Flank Steak**  
Israel couscous, mojo rojo

-or-

**Brandt Beef Tenderloin,** sauce “espanol”

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

**Josper-Roasted Asparagus**
Romesco sauce

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**DESSERTS**
Cream puffs, assorted, tarts, little cakes

$99/person

Wine Pairing $25/person

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Bazaar Meat®
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.

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WINES BY THE GLASS

FORTIFIED
NV Orlean Borbon, Manzanilla Palomino Fino Jerez 8
NV Emilio Lustau, Oloroso Don Nuno Palomino Fino Jerez 16

SPARKLING
NV Billecart-Salmon, Brut Réserve P. Noir-P. Meunier-Chardonnay Champagne 29
2015 Raventós i Blanc, Cavèc José Brut Conca Riu Anoia 15

WHITE
2017 Morgadio Albariño Rías Baixas 15
2018 Henri Bourgeois, Les Baronnes Blanc Sauvignon Blanc Sancerre 19
2015 A Coroa Godello Valdeorras 14
2018 Dr. Hermann, H Riesling Mosel 14
2017 Frank Family Chardonnay Napa Valley 20

ROSÉ
2015 Dominio de Erugen, Protocolo Tempranillo-Bobal Tierra de Castilla 12

RED
2017 Siduri Pinot Noir Willamette Valley 19
2011 Bouchard, Vigne de l’Enfant Jesus, 1er Cru Pinot Noir Burgundy 62
2018 Bibi Graetz, Casamatta Rosso Sangiovese Toscana 13
2011 La Rioja Alta, Barquillo Gran Reserva Tempranillo Blend Rioja 31
2016 Emilio Moro Tempranillo Ribera del Duero 18
2015 Peju Cabernet Sauvignon Napa Valley 27
2011 Pavillon Rouge de Château Margaux Bordeaux Blend Bordeaux 92
2014 Pintia Tinta de Toro Toro 45
2016 Sine Qua Non, “Ratsel” Syrah California 115
2015 Caymus, Special Selection Cabernet Sauvignon Napa Valley 84

BEERS
Almanac Farm to Barrel Series Sour/Wild Ale 28

Brewed with produce from local farms in Northern California and barrel-aged using a variety of wood.

Kirin Light Lager 10
Stella Euro Pale Lager 10
North Coast Pranqstler Belgian Style Golden Ale 13
Rogue Hazlnut American Brown Ale 13
Left Hand Nitro Milk Stout 15
Dogfish Head 90 Minute IPA India Pale Ale 13
Ommegang Brut IPA India Pale Ale 15
Allagash & Dupont, Brewers’ Bridge Farmhouse Ale 15
Weihenstephaner Hefe Weissbier Hefeweizen 13
Coedo Shikkoku Black Lager 18
Delirium Tremens Belgian Strong Pale Ale 18

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**SPECIALTY COCKTAILS**

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
<th>Ingredients</th>
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</thead>
<tbody>
<tr>
<td>Ultimate Gin Tonic</td>
<td>20</td>
<td>Hendrick’s gin, Fever-Tree tonic, makrut, lemon peel, lime wheel and juniper berries</td>
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<tr>
<td>Salt Air Margarita</td>
<td>18</td>
<td>Milagro tequila, Cumber, lime, topped with salt air</td>
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**THE CLASSICS**

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<tr>
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</thead>
<tbody>
<tr>
<td>Apollo #3</td>
<td>18</td>
<td>Grey Goose La Poire vodka, St. Germain, vermouth, ginger, lemon, soda</td>
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<tr>
<td>Enriched Tom Collins</td>
<td>18</td>
<td>Ransom old tom gin, lemon, maple, chocolate bitters, club soda</td>
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<tr>
<td>The Rebel</td>
<td>18</td>
<td>Colonial rum blend, allspice dram, lemon, honey, sesame</td>
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<tr>
<td>Reverse Irish Coffee</td>
<td>18</td>
<td>Irish whiskey, aquavit, cold brew coffee, vanilla, tres leches espuma</td>
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<tr>
<td>Aladdin Manhattan “Smoked”</td>
<td>18</td>
<td>Buffalo Trace bourbon, sweet vermouth, aromatic and orange bitters</td>
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<td>Foggy Hill Negroni</td>
<td>20</td>
<td>Del Maguey Vida mezcal, Aperol, Cynar, sweet vermouth</td>
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<tr>
<td>Leña Y Campo</td>
<td>18</td>
<td>Jamaican and pineapple rums, vermouth, Montenegro, oloroso, chocolate bitters, cedar smoke</td>
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**SANGRIAS**

| Sangria Roja                 | 18    | Spiced red wine, gin, brandy and citrus                                     |
| Sangria Cava – Zahara DLA    | 18    | Cava, gin, vermouth, seasonal fruit and citrus                              |

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