

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!

SOME LITTLE STARTERS

Cotton Candy Foie Gras *Crispy amaranth* 8 each

Ferran Adrià Olives, Modern & Traditional *Liquid green olive, gordal olives stuffed with piquillo pepper and anchovy* 15

José's Asian Taco* *Jamón ibérico de bellota, toasted nori, flying fish roe* 25

Pork-Skin Chicharrón *Greek yogurt, za'atar spices* 14

Croquetas de Pollo *Chicken-bechamel fritters* 12

Bagels & Lox Cone* *Dill cream cheese, salmon roe* 6 each

S'mores *Foie gras, chocolate, marshmallow, graham crackers* 30

RAW BAR

Spot Prawns *Steamed, head on, ginger salt* 55 ^

Live Scallops* *Green pepper, onion, tomato, togarashi* 28 ^

Sea Urchin* *Soy, wasabi, pickled ginger, lemon* 22

Poached Maine Lobster *Golf sauce* Half 40 Whole 75

Geoduck* *Yuzu, soy sauce, lemon, ginger* 26 ^

Bluefin Tuna Sashimi* *Fresh wasabi* 48

King Crab Legs *Dijonnaise* 28/quarter lb.

King Crab & Shrimp Cocktail *Cocktail sauce, avocado* 32

Abalone* *Dashi gelée, lemon, soy, salmon roe* 35 ^

Clams* *Leche de tigre, Fresno pepper, cilantro* 22

CAVIAR FLIGHTS 2 OZ.

Not so classic service, with chives, crème fraîche, egg, shallot, pomme soufflé

Rainbow Trout Roe*, *Solex Catsmo, France*

Salmon Roe*, *Solex Catsmo, Caspian Sea*

Flying Fish Roe*, *Iceland* 95

Imperial Osetra*, *Noir Caviar Co., Israel*

Tsar Imperial Siberian*, *Petrossian, FL*

Rainbow Trout Roe*, *Solex Catsmo, France* 215

Kaluga*, *Noir Caviar Co., China*

Tsar Imperial Siberian*, *Petrossian, FL*

Tsar Imperial Shassetra*, *Petrossian, China* 420

OYSTERS

Fresh Oysters*

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

Smoke and Ice Fresh Oysters*

Apple wood-smoked kushi oysters, apple mignonette 18

Grilled Rappahannock Virginia Oysters

Butter, mace 18

^Based on market availability

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 Carpaccio 1950* *Washbugyu beef, black pepper, Parmesan cheese, capers, croutons, Sherry dressing* 24

Bison Carpaccio* *Make your own taco, pickled celery, bleu cheese, Buffalo wing sauce* 26

Beef Carpaccio & Parmesan Grissini* *Washbugyu beef, espuma, caramelized onion purée* 26

Yellowfin Tuna Carpaccio* *Anchovy dressing, tapenade* 18

CURED MEATS

Jamón Ibérico de Bellota* (Fermín, Salamanca, Spain) *Hand-cut from the famous black-footed Spanish pig, acorn-fed, free-range* 70

Peanut-Fed Surryano Ham* (Edwards Farms, Surry, VA) 23

Wild Boar Sausage* (Creminelli, Salt Lake City, UT) 23

Lomo Picante* (La Quercia, Norwalk, IA) 18

Salchichón* (Fermín, Salamanca, Spain) 20

Selection of Cured Meats* 60

Add Pà Amb Tomàquet, Catalan-style toasted pan de cristal, fresh tomato 6

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. We hand-cut each of our tartares to order.

The Classic* *Beef sirloin, savora mustard, egg yolk, HP Sauce, anchovy, Parker House rolls* 24

Beef & Oyster Tartare* *Fried egg, oyster sauce, pan de cristal* 24

Salmon Tartare* *Salmon roe, capers, yuzu, soy sauce, avocado, wasabi, seaweed crackers* 20

“Beefsteak” Tomato *Tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves* 18

SOUPS

Served by the cup

Foie Gras “Floating Island” *Foie gras soup, fresh corn espuma* 8

Gazpacho Estilo Algeciras *Tomato, cucumber, green bell peppers* 11

The Lhardy's Madrid Beef* *Consommé Beef consommé, Sherry wine, quail egg, caviar* 12

SOME LITTLE SANDWICHES

Foieffle *Air waffles, foie espuma, peanut butter, honey* 12

Pan Preñado *Spanish “pig in a blanket,” pork sausage, mustard* 12

Sloppy Joe *Beef bolognese, fried straw potatoes, steamed bun* 10

Suckling Pig *Crispy skin, caramelized onions, honey mustard, pan de cristal* 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.*

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FROM THE FIRE PIT

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

Suckling Pig (9-11 lb.)

This is the ‘heart and soul’ of Bazaar Meat! 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. Quarter 140 Whole 520

OUR BIG GUYS

Beef Rib Steak

Spanish-style bone-in rib eye, oak-wood fired

Washugyu Ranch, OR, Wagyu/Angus 80/lb.

Harris Ranch, CA Black Angus 50/lb.

More Than Meats the Eye

Chateaubriand, Brandt Beef, CA, 16 oz. *Perigord sauce, pomme soufflé* 75

Butifarra Spiral, Simply Sausage, MD, 24 oz. *Catalan-style pork sausage, grilled pan de cristal, fresh tomato, honey alioli* 42

Ibérico Pork Loin, Fermín, Spain, 16 oz. *Roasted Apples* 60

Roasted Chicken, Jidori, CA, Whole *Potato purée, garlic, thyme* 45

Meat from the Sea

Bluefin Tuna Belly Steak 16 oz.

Piquillo pepper confit, balsamic vinegar, extra virgin olive oil, maldon salt 120

Grilled Maine Lobster

Beurre Monté 75

Not So Big Guys

Bone In Strip Loin, Washugyu Ranch, OR, 22 oz.
Miso mustard sauce 105

Japanese Kobe Eye of the Rib, Hyogo Prefecture, Japan, 4 oz.
Mustard frills salad, fresh wasabi 100

Flat Iron, Washugyu Ranch, OR, 8 oz.
Valdeon blue cheese sauce 42

Skirt Steak, Mishima Reserve, WA, 8 oz.
Rosemary mustard sauce 38

Veal Chop, Superior Farms, CA, 16 oz.
Mojo verde 42

Pà Amb Tomàquet *Catalan-style toasted pan de cristal, fresh tomato* 12

VEGETABLES

Grilled Asparagus *Romesco sauce* 13

Piquillo Peppers “Julian de Tolosa” *Confit piquillo peppers* 10

Roasted Leeks *Salsa negra* 12

Setas al Ajillo *Button mushrooms, garlic, lemon, arbol chile* 12

Catalan Spinach *Apple, pine nuts, shallots, raisins* 12

Brussels Sprouts Petals *Apricots, grapes, lemon air, lemon purée* 12

Roasted Cauliflower Steak *Pine nuts, preserved lemon* 12

Baby Carrots *Greek yogurt, smoked pepper, Sherry vinegar* 12

Grilled Baby Corn *Mayonnaise, chile piquin, popcorn powder* 13

Roasted Red Pepper *Raw green bell pepper, balsamic vinegar* 12

MORE MEATS

Wagyu Beef Cheeks *Mojo rojo, oranges* 36

Braised Lamb Neck *Fried oysters, oyster catsup, fried potatoes* 25

Tortilla Sacromonte* *Egg omelet from the heart of the Gypsy neighborhood of Sacromonte, Granada, Spain, farm eggs, kidney, sweetbreads, bone marrow* 22

Morcilla with Uni* *Spanish blood sausage, fresh sea urchin* 25

Callos a la Vizcaína *Beef tripe stew with half Maine lobster* 29

Rabo de Toro *Ox tail, red-wine sauce, seasonal mushrooms, carrots, onions, potatoes* 14/person

SALADS

Greens Salad *Petit greens, sprouts, lemon dressing* 13

Lucía’s Salad* *Endive Caesar salad, Parmesan, anchovy, air croutons* 13

Romaine on Ice *Whole leaves, breakfast radishes, ranch dressing* 12

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

POTATOES

Delmonico *Potatoes, cream, cheddar cheese* 15

Anna *Thinly sliced layered potatoes* 13

Robuchon *Butter, butter, more butter, some potatoes* 15

Straw *Traditional potatoes that will remind you of your childhood, with malt vinegar* 12

SEAFOOD

Carabineros *Grilled Spanish red prawns* 36

Grilled Pulpo a la Gallega *Octopus, Galician style, potato, pimentón* 18

Fresh Sea Urchin* *Grilled pan de cristal, ibérico lardo* 26

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