

# THE BAZAAR®

BY JOSÉ ANDRÉS

***Welcome to The Bazaar.***

*Here you can take a voyage around the world and  
back, a journey through the markets and bazaars  
of Spain and beyond, with a surprise around  
every corner.*

*I'm happy you're here with us to experience the  
mysteries of cooking over fire; the wonders of a perfect  
cut of meat or an exquisite piece of fish; the joys  
of a beautiful bottle of wine.*

***So sit back, have a drink, and let the show begin.***

—José Andrés

## COCKTAILS

### Milk Punch 24

*toki whiskey, yuzu, lemongrass, nutmeg, clarified dairy*

### Gopalito 23

*fords gin, amontillado, lemon, sudachi, honey, ginger, toasted sesame*

### Ultimate G&T 23

*hendrick's gin, fever tree indian tonic, lime, lemon, juniper, lemon verbena*

### Margarita de Graná 24

*milagro blanco tequila, magdala, pomegranate-hibiscus-red wine reduction, lime, salt air*

### Bronze 21

*fords gin, blanc vermouth, cynar, tempus fugit kina l'aero d'or*

### Anvil 20

*banks 5 & appleton estate rare rums, lime, sugar, orange oil*

### Surfer Rob Roy 25

*amontillado, sweet vermouth, whiskey, coconut, plantain, cinnamon*

### Divine Wind 21

*chrysanthemum-infused mizu shōchū, magdala, clarified lime, butterfly pea tea, citrus-infused singani perfume*

### Andrés & Cooper 30

*del maguey ibérico mezcal, yzaguirre gran reserva sweet vermouth, amontillado, cynar, ibérico ham*

### Sangría de Sake 23

*sake, roku gin, japanese citrus, lemongrass, grapefruit, oka kura sweet bermutto*

### Leatherette 26

*torres 20-yr brandy, rye whiskey, sherry, sweet vermouth, lavender, rested in goat leather*

### Foggy Hill Shochu Negroni 32

*tinsei muggi hokka, aperol, cynar, sweet vermouth, orange and thyme aromatized cloud*

### Emerald Coin 21

*seedlip grove 42, honeydew, lemongrass, lime, celery*

## SPIRIT-FREE

### Candlelight Negroni 21

*everleaf mountain, wilfreds aperitif, everleaf marine*

## BEER

### Hitachino Nest White Ale 14

*witbier | 5.5% | japan | 12oz*

### Mahou - Cinco Estrellas 14

*lager | 5.5% | spain | 12oz*

### Other Half - Green Flowers 15

*west coast IPA | 6.8% | brooklyn | 16oz*

### Reissdorf 14

*kölsch | 4.8% | germany | 12oz*

## NON ALCOHOLIC BEER & BUBBLES

### Athletic - Upside Dawn 12

*Golden Ale | Connecticut | 12oz*

### Best Day Brewing 11

*Hazy IPA | California | 12oz*

### Copenhagen Sparkling Tea 19

*Denmark*



*The Bazaar is a proud partner of the **Cork Collective** which collects and recycles used cork stoppers, turning them into valuable community resources, reducing waste and supporting community projects. For more information, please visit [corkcollective.org](https://corkcollective.org).*

## SHERRY

|                                                                                                |         |
|------------------------------------------------------------------------------------------------|---------|
| <b>Fino</b> - El Maestro Sierra, El Puerto de Santa Maria, Jerez, Spain                        | 12 / 22 |
| <b>Fino</b> - Lustau ' <i>Almacenista José Luis González Obregón</i> ', Jerez, Spain           | 11 / 20 |
| <b>Manzanilla</b> - Bodegas Del Rio <i>Solera, Sanlúcar de Barrameda, Jerez, Spain</i>         | 10 / 18 |
| <b>Manzanilla</b> - Barbadillo, <i>Pastora</i> , Sanlúcar de Barrameda, Jerez, Spain           | 12 / 22 |
| <b>Amontillado</b> - La Cigarrera, <i>Viejo</i> , Sanlúcar de Barrameda, Jerez, Spain          | 22 / 32 |
| <b>Oloroso</b> - Bodegas Tradición, 30 Años, Jerez de la Frontera, Jerez, Spain                | 22 / 32 |
| <b>Agostado Cortado</b> Cota 45 Perruno, Uva Rey, Palomino Fino Unfortified, Jerez, Spain 2020 | 21 / 31 |

## SPARKLING

|                                                                                       |    |
|---------------------------------------------------------------------------------------|----|
| 2020 <b>Brut Nature</b> - <i>Raventós i Blanc Cuvée José</i> , Conca Riu Anoia, Spain | 22 |
| 2021 <b>Brut Rosé</b> - <i>Raventós i Blanc De Nit</i> , Conca Riu Anoia, Spain       | 21 |
| NV <b>Extra Brut</b> - Egly-Ouriet <i>Les Premices</i> , Champagne, France            | 48 |

## WHITE

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| 2022 <b>Arinto +</b> - Susana Esteban <i>Aventura</i> , Alentejo, Portugal | 19 |
| 2023 <b>Albariño</b> - Fulcro <i>A Pedreira</i> , Rías Baixas, Spain       | 25 |
| 2022 <b>Malvasia Sitges</b> - Cisteller, Penedes, Spain                    | 29 |
| 2022 <b>Godello</b> - Rafael Palacios Louro, Valdeorras, Spain             | 19 |
| 2020 <b>Xarel·lo</b> Celler Pardas, Penedes, Spain                         | 24 |
| 2023 <b>Jade Gross</b> - <i>Chiquita</i> , Rioja, Spain                    | 42 |

## ROSÉ

|                                                                     |    |
|---------------------------------------------------------------------|----|
| 2023 <b>Castelao</b> - Mainova <i>Moinante</i> , Alentejo, Portugal | 19 |
| 2024 <b>Ameztoi</b> - <i>Rubentis</i> , Getariako Txakolina, Spain  | 20 |

## RED

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| 2019 <b>Mencia</b> - Adegas Saiñas Secular, Riberia Sacra, Spain                               | 27 |
| 2021 <b>Garnacha</b> - Amigos del Tiempo <i>El Morisco</i> , Cebreros, Spain                   | 26 |
| 2021 <b>Touriga Nacional</b> - Quinta la Costa do Pinhao <i>Gradual</i> , Douro, Portugal      | 19 |
| 2012 <b>Tempranillo</b> - Lopez de Heredia Vina Tondonia Reserva, Rioja, Spain                 | 38 |
| 2020 <b>Cariñena, Cabernet Sauvignon</b> - Celler Cesca Vicent <i>Lo Piot</i> , Priorat, Spain | 25 |

## SAKE

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| NV <b>Junmai Sparkling</b> - Fukucho Seaside - Chugoku                   | 20 |
| NV <b>Junmai Ginjo</b> - Kawatsaru Olive - Kagawa                        | 22 |
| NV <b>Kimoto Junmai</b> - Yuho <i>Rhythm of the Centuries</i> - Ishikawa | 23 |

## JOSÉ'S CREATIVE EXPERIENCE

185 per person | wine flight 150 per person

*full table participation required*

**"If you are with me, this is how we start. Are you with me??"**

**Jamón Ibérico de Bellota**

*hand-cut from the famous acorn-fed, black-footed spanish pig*

**Marinated "Ferran Adrià" Olives\***

*manzanilla olive avant-garde style, and traditional gordal*

**WHY NOT ADD.... WAGYU & CAVIAR +15 PP**

*wagyu beef tartare, dry-aged fat, ossetra caviar, shiso tempura*

### The tapas way of life

**Japanese Sea Urchin Cone\***

*fresh uni, yuzu-kosho mayo, shiso leaf, nori seaweed, wasabi*

**Cotton Candy Foie Gras**

*foie gras, masago arare, matcha*

**Potatoes Pau Gasol**

*fried pressed potatoes, labneh, cured egg yolk, ossetra caviar*

### An homage to the classics, Bazaar style

**José's Favorite Waldorf Salad**

*endive, celery, blue cheese, walnuts*

**Croquetas de Pollo**

*béchamel chicken fritters*

**Bluefin Tuna and Fried Egg\***

*chu-toro sashimi, quail eggs, soy dashi broth*

**"This is what we've been waiting for"**

**Spanish Octopus**

*potato espuma, fried potatoes, chorizo*

**Rainbow Carrots**

*labneh, orange, togarashi*

**Pluma Ibérico de Bellota Pork\***

*ibérico pork shoulder, mojo verde & nori chimichurri, potato purée*

**"Everything good must come to an end, does it?"**

**Japanese Baby Peaches**

*burrata, hazelnuts, brioche croutons*

**Mochi Valenciano**

*mandarin semifreddo, vanilla yuzu mochi, matcha cream*

## THE JAMÓN EXPERIENCE

### JAMÓN IBÉRICO DE BELLOTA

*hand-cut from the famous acorn-fed, black-footed spanish pig.*

**Cinco Jotas, Jabugo, Andalucía, Spain 1oz / 40 .25oz / 15**

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

## LITTLE STARTERS

**Marinated "Ferran Adrià" Olives 14**

*liquid manzanilla olives and traditional gordal*

**Japanese Sea Urchin Cone\* 24/pc**

*fresh uni, yuzu-kosho mayo, shiso leaf, nori seaweed, wasabi*

**José's Taco 24/pc**

*jamón ibérico de bellota, ossetra caviar, quail egg, nori*

**Cotton Candy Foie Gras 14/pc**

*foie gras, masago arare, matcha*

**Neptune's Pillow\* 18/2pc**

*blue fin tuna, rocoto pepper, sesame, wasabi*

**Wagyu Air Bread\* 18/pc**

*japanese beef, manchego cheese espuma, caramelized onion jam*

**Croquetas de Pollo 14/4pc**

*béchamel chicken fritters*

**Tuna "Empanadilla" 18/4pc**

*donostiarra sauce, herb-garlic oil*

**Potatoes Pau Gasol 36/4pc**

*pressed potatoes, labneh, cured egg yolk, ossetra caviar*

## RAW BAR & CRUDOS

**Oysters & Hibiscus\* 32/6pc**

*hibiscus aguachile, yogurt, lime air*

**Scallop Crudo 22**

*tomato ponzu, tomato oil, sea lettuce*

**Bluefin Tuna and Fried Egg\* 24**

*chu-toro sashimi, quail eggs, soy dashi*

**The Classic Beef Tartare\* 30**

*sirloin, crispy shiso, egg yolk, mustard, anchovy*

## VEGETABLES

**José's Favorite Waldorf Salad 16**

*endive, apple, blue cheese, walnuts*

**Japanese Baby Peaches 18**

*burrata, hazelnuts, brioche croutons*

**Brussels Sprouts 16**

*lemon pith purée, apricot, lemon air*

**Rainbow Carrots 18**

*labneh, orange, togarashi*

**Honey-Miso Eggplant 16**

*honey-miso, pine nuts, sesame, crispy rice pearls*

**Grilled Edamame 14**

*edamame in the pods, vegetable tare, togarashi*

## SEAFOOD

**Spanish Octopus 28**

*potato espuma, fried potatoes, chorizo*

**Seared Scallops 38**

*sobrassada xo sauce, brown butter-dashi espuma*

**Halibut 55**

*tomato miso, fermented black bean rub*

## MEAT

**Pennsylvania Gold Half Chicken 52**

*black garlic aioli, garlic chips*

**Pluma Ibérico de Bellota\* 62**

*ibérico pork shoulder, mojo verde & nori chimichurri, potato purée*

**Skirt Steak, American Wagyu/Black Angus 54**

*soy glazed, pickled vegetables, gem lettuce hearts*

**Washugyu Strip Loin Steak\* 84**

*strip loin steak, piquillo pil pil, kombu buttered rice*

*\*A gratuity of 20% will be added to parties of 6 or more.*

*\*These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness. .*