

BAZAAR MEAT®

BY JOSÉ ANDRÉS

BAR CENTRO MENU

Fresh Oysters (Chef's Choice)*
Fruit vinegar, cocktail sauce, lemon, black pepper 3 each

Gazpacho Shot
Tomato, cucumber, green bell peppers 3

Croquetas de Pollo or Jamón
Creamy bechamel filling fritters 5

Pork-Skin Chicharrón
Greek yogurt, za'atar spices 6

Cotton Candy Foie Gras
Crispy amaranth 8

Beef Tartare Sliders*
Beef sirloin, savora mustard, quail egg, parker house rolls 10

“Beefsteak” Tomato
Balsamic vinegar, olive oil, cucumber, black olive, romaine leaves 13

Grilled Pulpo a la Gallega
Galician style octopus, potato, pimenton 12

Beef & Parmesan Grissini*
Washbugyu beef, espuma, caramelized onion purée 8

Sloppy Joe
Beef bolognese, fried straw potatoes, steamed bun 6

Kobe Beef Airbread*
Onion jam, parmesan espuma 12

Suckling Pig Sandwich
Crispy skin, caramelized onions, honey mustard, pan de cristal 10

Featured Drinks | Available 5-7pm

La Invencible
Bols Genever, Amontillado sherry, PX sherry, bitters 8

Scarlet Pimpernel
Tito's vodka, Paven, lemon juice, raspberries, mint, bitters, cava 8

Featured Wines by the Glass
Red or white 8

Featured Beers
Stella Artois, Kirin Light 6

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. You must be age 21 or older to consume alcohol. A 20% suggested gratuity will be added to parties of 6 or more.