

TASTING MENU

CELEBRATING 10 YEARS OF THE BAZAAR BY JOSÉ ANDRÉS

125/person

Hamachi Cone* Bazaar Mar

brick, smoked Hamachi, yuzo-sesame mayo, radish

Super-Giant Pork-Skin Chicharrón Bazaar Meat

Greek yogurt, za'atar spices

California "Funnel Cake" Bazaar Mar

seaweed funnel cake, avocado, blue crab, tobiko, mayo, cucumber

Organized Caesar* Bazaar Beverly Hills

egg yolk sauce, parmesan

Cobia "Rosa"* Bazaar Mar

"rose" of leche de tigre, nasturtium leaf, sweet potato, corn nuts

Dragon Fruit Ceviche* Bazaar South Beach

tuna, pecans, lemon, hibiscus

Not Your Everyday Caprese Bazaar Beverly Hills

cherry tomatoes, liquid mozzarella

Bao con Lechón Bazaar South Beach

Chinese steam bun, pork belly

Bison Buffalo Style* Bazaar Meat

make your own taco, pickled celery, bleu cheese, Buffalo wing sauce

Mushroom Ramen Bazaar Beverly Hills

quail egg, nori, fried garlic

Tortilla Sacromonte* Bazaar Meat

egg omelet from the heart of the Gypsy neighborhood of Sacromonte, Granada, Spain, farm eggs, kidney, sweetbreads, bone marrow

Lion Fish Bazaar Mar

fried whole, tartar sauce

Cuban Coffee Rubbed Churrasco Bazaar South Beach

passion fruit, onion petals

Buttered Potato Purée Bazaar Meat

butter, butter, more butter, some potatoes

Brussels Sprouts Petals Bazaar Beverly Hills

apricots, grapes, lemon air, lemon purée

"Philly Cheesesteak" Bazaar Beverly Hills

air bread, cheddar, wagyu beef

Banana-Mojito Bazaar South Beach

mojito sorbet, mint, caramelized bananas

Nitro Coconut Floating Island Banana Bazaar Beverly Hills

passion fruit, vanilla

**Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.*