

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
- Fried Oxtail Steamed Bun
Red braise 13
- 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

Med Martinez
Tanqueray gin, PX sherry, Luxardo Maraschino, sherry vinegar, olive oil 8

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

Daiquiri Brutal
Appleton Estate rum, lime juice, orange oil 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, Leffe Blonde or Anchor Porter 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.