

# THE BAZAAR™ BY JOSÉ ANDRÉS

AT SLS HOTEL AT BEVERLY HILLS

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### CHOCOLATE BONBON SELECTION 3.00 each

- Lemon ginger
- Earl grey
- Saffron
- Star anise
- Coffee
- Rice crispy

### CHOCOLATE MINI-TABLETTES & LOLLIPOP 3.00 each

- DARK
- WHITE
- Maldon salt
- Red peppercorn
- Cocoa nibs
- Candy violet

#### LOLLIPOPS

- Orange confit
- Raspberry dust
- Black olive
- Cocoa nibs

### PÂTE DE FRUIT 3.00 each

- Passion fruit
- Saffron with edible paper
- Madagascar vanilla
- Berry

### CANDY & MORE 2.00 each

- Passion fruit marshmallow
- After eight (chocolate and fresh mint)
- Lime fizzy rocks
- Chocolate covered crispy raspberries
- Caramelized sunflower seeds
- Sesame croquant

### COOKIES 1.25 each

- Green tea
- Chocolate Prince
- Financier
- Volcano
- Coffee
- Chocolate chip
- Madeleine

### CAKES Small 12.00 / Large 48.00

- Coconut – white chocolate and passion fruit
- Dark chocolate – caramel and vanilla
- Orange almond crisp
- Lemon verbena

### FRESH ASSORTED PASTRY 4.00 each

- Croissant
- Cheese danish
- Pain au raisin
- Pain au chocolat
- Blueberry muffin
- Apricot danish

## SLS PATISSERIE

OFFERS ALL OF THE ABOVE ITEMS  
TO BE PURCHASED AND ENJOYED AT HOME

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### PÂTISSERIE DESSERTS

Coconut-Berries-Lime, Albert Adria	12.00
Traditional Spanish Flan Vanilla and fruit	12.00
Apples "Carlota" Bread pudding with saffron sauce	12.00
Pineapple and Fennel Salad Coconut and chilled pineapple soup	12.00
Creamy Chocolate Heart Coffee and cardamom	12.00
SLS Tres Chocolate Mousse	12.00
Greek Yogurt Panna Cotta Apricots and muscat gelatin	12.00
Ice Cream and Sorbet Selection	12.00

### SLS SELECTION BOXES

2-piece bonbon box	12.00	4-piece bonbon box	18.00
8-piece bonbon box	32.00		

### SLS HIGH TEA SERVICE

A playful twist on a classic tradition, High Tea showcases sweet and savory selections complemented by tea and coffee service that combines elements from European and Asian cultures.

Available every Friday, Saturday and Sunday from 3:00 pm to 5:00pm

José Andrés' favorite high tea dishes  
presented by our pastry chef Michael Gillet

Prix Fixe \$26.00

### SAVORY LITTLE SNACKS

Foie gras sandwich on toasted brioche bun  
Salmon roe cone  
Cucumber yogurt and tomato caviar  
Caviar with steamed bun  
Beet meringue with whipped goat cheese

### SECRETLY LUSTED SWEETS

Mint chocolate after eight  
Saffron pâte de fruit  
Hazelnut volcano cookie  
Chocolate bonbon

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## TEA

Emperor's Jasmine 8  
Scented seven times in the Imperial tradition with fresh jasmine blossoms

Gyokuro Asahi 8  
The most refined of all Japanese teas, produces a pale green liquor with a smooth and lingering taste

Imperial Green 8  
Exceptional 4th Grade Dragonwell with mild taste and a beautiful pale celadon liquor. Reputed to have valuable health-enhancing properties

Iron Goddess of Mercy (Ti Kuan Yin) 8  
The greatest of all oolong teas. The fragrance is top note and the flavor is robust and complex

Pu-Erh Tou Cha (bowl-shaped) 8  
Pu-erh has become known particularly for its cholesterol-reducing and digestive properties

White Tip Darjeeling 8  
Known as the "champagne of teas," Darjeeling is the most expensive and highly coveted of black teas

Classic Orange Pekoe 8  
This classic medium-bodied Ceylon tea with a smooth texture and makes a perfect cup any time of day

SLS Beverly Hills Blend 8  
Ceylon gives this blend a smooth body, while golden jasmine blossoms lend a sweet point and floral fragrance

Imperial Earl Grey 8  
Strong enough for an Earl, but refined enough for his Lady. This connoisseur-grade Earl Grey blends Ceylon, India and China estate teas with just a hint of Bergamot

Introspection 8  
A calming herbal infusion that focuses the palate on a balance between mint and chamomile, accented by allspice and cloves for a lingering finish. No caffeine

Organic Yerba Maté 8  
Maté is thought to promote good health, vitality and longevity, and is used to fight fatigue, detoxify the body, and to treat illness. No caffeine

Harmony 8  
Peppermint leaves, chamomile flowers, orange blossoms, and allspice—a complex fresh and minty herbal blend. No caffeine

Nobo Whole Fruit 8  
A unique blend of wild strawberries, blackberries and raspberries. No caffeine

## COFFEE

Espresso/Decaf 3

Black Cat - The hallmark of this blend is its body, balance and sweetness  
Designed specifically for espresso extraction  
It has a syrupy body and flavors of dark chocolate, cherries and mild spices

Freshly Brewed Coffee 4

To ensure that you are being provided only the freshest most flavorful coffee our offerings will change to reflect the seasonality of each growing region  
Please ask your server which coffee is in season

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DULCE - SWEET WINES			BT	GL
—	Solera Cream, Alvear (500ml)	Montilla-Moriles	66	
—	Pedro Ximenez 1927, Alvear (375ml)	Montilla-Moriles	75	19
2003	Pansal del Calas, Capcanes (500ml)	Montsant	96	24
2007	Semillon Botrytis, Peter Lehmann (375ml)	Barossa Valley	62	
2007	Moscato d'Asti Nivole, M. Chiarlo (375ml)	Piemonte	44	11
2000	Late Bottled Vintage, Quinta do Noval	Porto	77	19

## THE BAZAAR BY JOSÉ ANDRÉS KITCHEN PANTRY

Olive Oil Nunes del Prado	500 ML	32.00
Olive Oil Merula	500 ML	17.00
Grand Reserva Sherry Vinegar	500 ML	124.00
Vinegar Pedro Ximénez	200 ML	22.00
Arroyabe Bonito in Oil	111 G	133.00
Rey de la Vera Sweet Pimentón	2.6 OZ	5.00
Mancho-Oro Saffron	1 G	172.00
Gourmet Marcona Almonds		
Blanched	1 KG	70.00
Roasted	1 KG	70.00
El Navarrico Fire Roasted		
Piquillo Peppers	8 OZ	8.00
Bomba Paella Rice	1 KG	30.00
Ventresca Tuna-Belly Fillets		
in Olive Oil Ortiz	4 OZ	38.00
Berberchos de Carril, Los Peperetes		44.00
White Asparagus		16.00
Tapas: A Taste of Spain in America		
Cookbook by Chef José Andrés		35.00