

BRUNCH SPECIALTY DRINKS

Bloody Mary \$16
Freshly-made tomato juice, celery-wasabi foam

Cava Mimosa \$14
Seasonal citrus selection. Sparkling wine with freshly squeezed fruit juice and fruit flavored air

Sangria Blanca Pitcher \$52
Cava sangria, tableside presentation

Sangria Rojo Pitcher \$48
Red wine sangria, tableside presentation

Tableside "Nitro" Blood Orange Screwdriver \$20
Frozen liquid nitrogen blood orange and vodka

Spanish Coffee \$14
Our take on the Irish Coffee; Premium Brandy, cold whipped cream and orange sugar rim

NON-ALCOHOLIC OPTIONS

"Evolving" Ice Tea Selections: Framboise, Mandarin, Pineapple \$6
Freshly-brewed premium tea served with a choice of three different flavored ice cubes

House Made Lemonade \$6
Freshly-squeezed lemon juice, rosemary syrup

Freshly Squeezed Juice Blends \$9
Please ask your server for our current offering

Freshly Blended Smoothie \$10
Hibiscus, raspberry and lime made to order

EVERYONE "VIVA LOS HUEVOS"

12 Tiny Eggs Sunny Side Up Huevos a la Cubana "Andy Garcia"*	\$12
Eggs Benedict "New Way" Serrano ham or Iberico ham	\$12 / \$18
Tortilla de Patatas "New Way" Potato foam, egg 63, caramelized onions	Per Person \$5
Pisto vegetable stew, tomato, egg 63	\$9
Olive Oil Pancakes or Whole Wheat Pancakes Maple syrup and seasonal mixed berries Bourbon barrel-aged maple syrup	\$14 Add \$8
Air Bread with Smoked Salmon Stuffed with tzatziki yogurt	Per Person \$5
"Torrijas" Spanish Toast Served with vanilla ice cream	\$14
Greek Yogurt Parfait Apricot Honey Mixed Berries (Non-fat) Plain	\$12

*This dish contains bacon. Andy Garcia not included.

BRUNCH INSPIRED TASTING MENU	Per Person \$40
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TRADITIONAL TAPAS

JAMONES Y EMBUTIDOS

Catalan style toasted bread, tomato	
Jamón Serrano Fermin (2 oz) Dry cured ham	\$15
Jamón Ibérico Fermin (2 oz) Dry cured, free-range Ibérico ham	\$26
Jamón Ibérico de bellota Fermin (2 oz) Acorn-fed, free-range Ibérico ham	\$36
Fermin platter (2 oz) Assortment of all three	\$32
Embutidos platter Chorizo, lomo, salchichon	\$18

TRADITIONAL TAPAS

QUESOS

Picos, quince jam, almond

Manchego 'Pasamontes' / Sheep

Firm, piquant and buttery, DO Manchego

Valdeón / Cow and Goat

Creamy, sharp blue, DO Valdeón

Murcia al vino / Goat

Semi-soft, sweet and smooth, wine cured rind, DO Murcia

La Serena / Sheep

Creamy, lightly bitter, DO Extremadura

Idiazábal / Sheep

Firm, sharp and wood-smoked, DO Idiazábal

Selection of Three / Five

\$15/\$25

LATAS Y CONSERVAS

In celebration of the Spain's great canning tradition

White asparagus yogurt, black olives

\$11

Mussels olive oil, vinegar, pimentón

\$8

West coast oysters lemon, black pepper

\$12

Sea urchin pipirrana, Andalusian vegetables

\$14

King crab raspberries, raspberry vinegar

\$16

SOPAS

Gazpacho estilo Algeciras, traditional gazpacho

Cup \$5

Bowl \$7

Wild mushroom soup Idiazábal cheese, golden egg yolk

\$8

VERDURAS

Sautéed wild mushrooms hazelnut praline

\$10

Catalan spinach apple, pine nuts, raisins

\$8

Stuffed piquillo peppers goat cheese

\$9

Escalivada Catalan style roasted red pepper, onion, eggplant

\$8

Endive goat cheese, oranges, almonds

\$8

Papas Canarias salty wrinkled potatoes, mojo verde

\$8

Wild mushroom rice Idiazábal cheese

\$10

Pa'amb tomaquet Catalan Style toasted bread, Manchego, tomato

\$8

TRADITIONAL TAPAS

PESCADO Y MARISCO

"The ultimate Spanish tapa!" Ensaladilla rusa potatoes, carrots, mayo, tuna belly	\$8
Sautéed shrimp garlic, guindilla pepper	\$12
Buñuelos codfish fritters, honey alioli	\$8
Rossejat paella-style pasta, shrimp	\$12
Sea scallops Romesco sauce	\$12
Tuna roasted peppers, sesame, Pedro Ximenez dressing	\$14

CARNES

Butifarra Senator Moynihan, Catalan pork sausage, white beans, mushrooms	\$9
Beef hanger steak piquillo pepper confit	\$10
Boneless chicken wings green olive purée	\$9
Croquetas de pollo chicken and béchamel fritters	\$8
Braised veal cheeks California oranges	\$12

MODERN TAPAS

SOME LITTLE STARTERS

Bagel and Lox cone	Per Person	\$5
Californian cone Guacamole with tomato hearts	Per Person	\$5
Sweet potato chips Yogurt, tamarind, star anise		\$10
Olives Modern and traditional		\$10

SALADS

Organized Caesar Quail egg, parmesan		\$8
Apples and fennel Manchego cheese, walnuts, Cava vinegar		\$7
Baby beets Citrus, pistachio, Sherry dressing		\$8
Dragon fruit Lime air, chile piquin,		\$11
Not your everyday Caprese Cherry tomatoes, liquid mozzarella		\$12
Brussels sprouts Lemon purée, apricots, grapes, lemon air		\$8

MODERN TAPAS

VEGETABLES

Ajo blanco White gazpacho, tomatoes, grapes, raisins	Per Person	\$5
Sautéed cauliflower "couscous" Cauliflower purée, harissa, lemon, fried quinoa		\$8
"Corn on the cob" Baby corn, corn nuts, popcorn shoots		\$12
Japanese eggplant Honey-dashi, yogurt, bonito flakes		\$8
Ottoman carrot fritters Apricots, pistachio sauce		\$7
Oven roasted cipolini onions Clementines, passion fruit, pumpkin seed oil		\$8
Watermelon tomato skewers Pedro Ximénez reduction, lemon dressing		\$8
Jicama wrapped guacamole Micro cilantro, corn chips		\$9

SEAFOOD

Japanese taco Grilled eel, shiso, cucumber, wasabi, chicharron		\$10
Just shrimp cocktail "Yeah Right"		\$12
Tuna ceviche and avocado roll jicama, micro cilantro, coconut dressing		\$12

SOME LITTLE SANDWICHES

"Philly cheesesteak" Air bread, cheddar, Wagyu beef	Per Person	\$8
"Hilly cheesesteak" Air bread, cheddar, mushrooms	Per Person	\$7
American caviar Crème fraîche, blinis	Per Person	\$10
Foie gras (3 each) Quince, brioche		\$15
Sea urchin (3 each) Avocado, steamed buns		\$12
Crab meat steamed buns (3 each) Pickled Japanese cucumbers		\$18

THE BAZAAR™ BY JOSÉ ANDRÉS
AT SLS HOTEL AT BEVERLY HILLS

WINE BY THE GLASS

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SPANISH AND GLOBAL SPARKLING

NV	Reserva Heredad, Segura Viudas	Cava	17
NV	Rosado-Pink, Codorniu	Cava	12
2005	Blanc de Blancs, Schramsberg	North Coast, Cal	20
NV	Brut Souverain, Henriot	Champagne, Fra	25

SPANISH AND GLOBAL WHITE

2006	Ercavio, Más que Vinos, Airén	La Mancha	9
2007	Burgans, Burgans, Albariño	Rías Baixas	11
2006	José Pariente, Dos Victorias, Verdejo	Rueda	16
2007	Chardonnay Santa Barbara, Au Bon Climat	Santa Barbara, Cal	14
2007	Grüner Veltliner, Kalmuck	Wachau, Aus	14
2007	Sauvignon Blanc, 75 Wine Company	Napa Valley, Cal	11

SPANISH ROSE

2008	Artazuri Rosado, Artazu, Garnacha	Navarra	12
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SPANISH AND GLOBAL RED

2007	Pétalos, Descendientes de J. Palacios, Mencía	Bierzo	17
2004	Reserva, Beronia, Tempranillo-Graciano-Mazuelo	Rioja	14
2006	Finca L'Argatà, Celler Joan d'Anguera, Syrah-Cabernet-Garnacha-Carinena	Montsant	19
2005	Cabernet Sauvignon, Vinifera	Napa Valley, Cal	22
2006	Barbera d'Asti Le Orme, M Chiarlo	Piemonte, Ita	13
2007	Pinot Noir Cep, Peay Vineyards	Sonoma Coast, Cal	23
2006	Cabernet Franc Bourgueil, Breton	Loire, Fra	18

SPANISH FORTIFIED

—	Oloroso Asunción, Alvear, Pedro Ximenez	Montilla-Moriles	16
—	Manzanilla La Gitana, Hidalgo, Palomino Fino	Sherry	9
—	Fino Tío Pepe, Gonzalez Byass, Palomino Fino	Sherry	9
—	Amontillado Napoleón, Hidalgo, Palomino Fino	Sherry	10