THE WINTER ISSUE

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ON A MISSION TO MAKE MANHATTAN SAFER
Live la dolce vida with Latin inspired indulgences at The Bazaar by Jose Andres in South Beach. While each Bazaar hot spot offers a one-of-a-kind and delectable dining experience, the South Beach space features signature plates with innovative cuisine reflective of both Latin American and Caribbean influences. Their creative and flavorful fare deliciously display the talents of famed chef Jose Andres and his ThinkFoodGroup team.

Fall in love at first bite at this beachfront eatery which offers tasty takes on creative cuisines and sleek scenery. Located in the SLH Hotel South Beach, guests can enjoy cocktails at the al fresco Bar Centro before moving to the mouthwatering part of the meal in one of two artsy dining rooms. With oversized columns featuring writing in various languages, an oversized pink bull head, dramatic red curtains and leather booths, the space near the hotel’s entrance is both playful and perfect for people watching. Further inside the lobby is the gently lit and whimsical Blancas, with calming off-white tones and natural woods.

Aside from serving seaside inspired favorites, their other tasty twists showcase the area’s Art Deco roots which are also reminiscent of the hotel, as well as inspirations from Singapore – in the 1930s, both Miami and Singapore embraced this architectural style for its extravagance mixed with contemporary design. Get your taste bud party started with Singapore inspired starters including the Caviar Cone, with Ossetra caviar, capers, eggs, onion and creme fraiche, and the Tortilla De Patatas “New Way”, egg yolk, potato espuma and crispy potato. Healthy vegetarian dishes include Baby Japanese Peaches, with fresh burrata, hazelnuts and arugula, and the Piquillo Relleno De Cana De Cabra, a perfect balance of flavors featuring goat cheese, plantain and mojo verde. Dig Into Dragon Fruit Ceviche, composed of tuna, pecan, lemon and hibiscus and Smoked Oysters with compressed apples and apple mignonette. You’ll be sure to have sweet dreams after tasting Neptune’s Pillow, a tasty concoction of tuna sashimi, spicy tuna, spicy rocoto and sea lettuce powder. Other succulent seafood plates include Conch Fritters “Café Atlantico” with a liquid center and Fish En Papillote, made with sauce alcarrad and crispy quinoa. Meet unique meat dishes, including Cuban Coffee Rubbed Churrasco with passion fruit and Pollo Al Ajillo Cubano, slow-cooked chicken thigh and black garlic.

Latas y Conservas might be a technique that was invented in France in 1810, but Spain has since become known for producing the highest quality canned goods in the world. Although the restaurant prepares everything fresh on premises, they also pay tribute to these inventive methods by preparing selections in this Spanish canning fashion and presenting them in a can. Enjoy Ferran Adria Modern and Traditional Olive, featuring a liquid green olive and gerdal olive stuffed with piquillo pepper and anchovy. Other Spanish dishes include Chorizo Iberico ‘Fermin’, or dry-cured sausage and Pa Amb Tomaquet, a Catalan-style toasted bread brushed with fresh tomato which can be served with Spanish anchovies or Manchego cheese. Try a selection of queso, made with cow, goat or sheep milk, or Verduras Tradicional, including Pisto, with tomato sofrito, eggplant, cipollini onion, zucchini, bell pepper and golden egg. At the center of Spanish cuisine is their seafood, and The Bazaar puts their scrumptious spin on it with dishes like Octopus Romesco with potatoes, tomato comfit and seaweed and Sauteed Shrimp with garlic, parsley, spicy tomato sauce, emon and guindilla pepper. If you’re craving carnas, enjoy Croquetas de Pollo, chicken bechamel fritters, or Secreto Iberico de Bellota with Iberico potato puree and Pa’samb Tomaquet. Just make sure to save room for Key Lime Pie – made Jose’s way of course – or a Banana Mojito, with mojito sorbet, mint and caramelized banana.

Cheers to a delicious adventure in South Beach with tasty bites at The Bazaar by Jose Andres.