

THE BAZAAR[®]

SOUTH BEACH

Menú de Clásicos

Neptune's Tuna Pillows

tuna sashimi, spicy tuna, spicy rocoto

Kueh Pai Ti

Singapore's favorite street food – shrimp, peanuts, chili sauce



Endive

goat cheese, oranges, marcona almonds, orange dressing

Croquetas de Pollo

chicken béchamel fritters



Bao con lechón

Chinese bun, pork belly

Tortilla de Patatas “New Way”

egg 63, potato espuma, crispy potato



Cuban Coffee Rubbed Churrasco

passion fruit

Brussels Sprouts

lemon purée, apricots, grapes, lemon air, banana

Rossejat

paella-style pasta, squid ink, shrimp, alioli



Key Lime Pie

José's way

IN THE TOP 1%
OF RESTAURANTS WORLDWIDE
NUMBER 16 IN THE USA
IN FINE DINING PER TRIP ADVISOR

Celebrated Chef José Andrés is recognized globally for his culinary and humanitarian contributions. His accolades include:

TIME

Time Magazine's 100
Most Influential People
2012 & 2018

**JamesBeard
Foundation**

James Beard Foundation
Best Chef: Mid Atlantic and
Humanitarian of the Year



2 Michelin Stars



2015 National
Humanities Medal

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Minimum 2 guests. Entire table must partake. Reservation must be made in advance and Clásicos menu must be mentioned.
Limited Availability and Not Available on Weekends

*Your
culinary journey
starts here.
Enjoy an array
of our
most classic
and popular dishes
specially-selected
by our team
to take you
on a tour of
the Bazaar
South Beach
experience.*

THE BAZAAR®
BY JOSÉ ANDRÉS