The Bazaar by José Andrés is an extraordinary culinary experience combining the groundbreaking culinary artistry of Michelin-stared chef José Andrés and his Think FoodGroup team, with a fantastical environment created by visionary designer Philippe Starck. Miami’s Latin and Caribbean influences are front and center at this beachside interpretation of The Bazaar, while also giving a nod to Miami’s Art Deco roots.

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 Magazine’s 100 Most Influential People 2012 & 2018
- James Beard Foundation Best Chef: Mid Atlantic and Humanitarian of the Year
- 2 Michelin Stars
- 2015 National Humanities Medal

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.