

BAZAAR BAR

2025 Winter Restaurant Week

TASTING EXPERIENCE

\$60 per guest | Inclusive of:

Marinated "Ferran Adrià" Olives

four liquid manzanilla olives and four traditional gordal

José's Taco

jamón ibérico de bellota, ossetra caviar, quail egg, nori

Neptune's Pillow*

blue fin tuna, rocoto pepper, sesame, wasabi

Patatas Bravas

fried pressed potatoes, togarashi "brava", kewpie mayo

Croquetas De Pollo

béchamel chicken fritters

Edamame

robata edamame in the pods, vegetable tare, togarashi

Hako Sushi

shima aji, pressed sushi, shiso leaf, crunchy mojo sauce

FEATURED SPANISH WINES

\$50 per bottle

Red

Tempranillo, Ramón Bilbao Crianza, Rioja, Spain 2022

White

Verdejo, Ramón Bilbao, Rueda, Spain, 2022

*These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness. ^Based on market availability.