



BAR MAR

NASHVILLE

BAR MAR

About

Continuing Chef José Andrés celebration of the bounty of the sea, complemented by select additions you know and love from Bazaar Meat, experience the best of both worlds at our new Nashville location.

Situated in the Gulch neighborhood, with 180 seats across intimate main dining areas, two outdoor patios, upscale bar + lounge, and a private dining room; Bar Mar Nashville welcomes diners to an eclectic retreat from the norm and offers a feast for the senses.

Come ready to gather.



BAR MAR

Semi Private Dining

Perfect for celebrations, group dinners, and lively gatherings—Bar Mar offers a setting that feels both elevated and fun.

Preferred reservations are available in the main dining room for groups of 10-12 guests.

Private Dining

A refined, intimate setting designed for elevated, personalized experiences, the Private Dining Room offers a secluded space for gatherings that call for focus, connection, and exceptional hospitality. Ideal for celebratory dinners or executive meetings, the room seamlessly blends comfort with sophistication.

Configuration

- Seated private dining for 12–18 guests
- Optional A/V capabilities available through our preferred A/V vendor for presentations or videoconferencing (capacity adjusts to 12 guests with installation)



BAR MAR

Main Dining Room

A warm, inviting space within W Nashville, Bar Mar's main dining room offers a front-row view into the energy of the open kitchen and a daily display of fresh seafood.

Configuration

- Seated dining for groups of 10–16 guests
- Partial or full dining room buyouts available for 30–70 guests

Lounge + Patio

An intimate, cocktail-forward space that blends warm interiors with natural light and patio access, the Lounge + Patio offers a relaxed yet refined setting for social gatherings. Positioned alongside the bar, it's ideal for mingling, light bites, and a lively, high-energy atmosphere.

Configuration

- Cocktail-style receptions for 20–30 guests



BAR MAR

Culinary Offerings

At Bar Mar, events are anything but ordinary. The menu is designed to spark conversation and bring people together. Featuring fresh oysters, vibrant ceviches, and an ever-evolving selection of seafood alongside rich meats. From playful signatures like Neptune's Pillows and A5 "Philly Cheesesteak" to refined dishes like grilled sea bream and premium cuts, each offering blends creativity with high-quality ingredients.

For a more curated experience, Bar Mar's tasting menu invites guests to explore the full range of the kitchen's creativity. Thoughtfully paced and designed for sharing, the experience highlights standout dishes, making it an ideal centerpiece for group dining and special occasions.

Perfect for celebrations, group dinners, and lively gatherings, Bar Mar offers a setting that feels effortlessly vibrant. For more intimate occasions, a private dining room for up to 18 guests creates the ideal backdrop, offering a sense of exclusivity while still feeling connected to the restaurant's lively pulse.

Come ready to gather, celebrate, and stay awhile.



BAR MAR

Plated Lunch Menu | \$72 per person

Minimum of 20 guests. *Selection needed for entrée only

Ensalada Campera
tuna belly confit, cherry tomatoes, olives, potato, soft boiled egg, sherry vinaigrette

Oyster on the Half Shell*
champagne mignonette, piquillo cocktail sauce, lemon

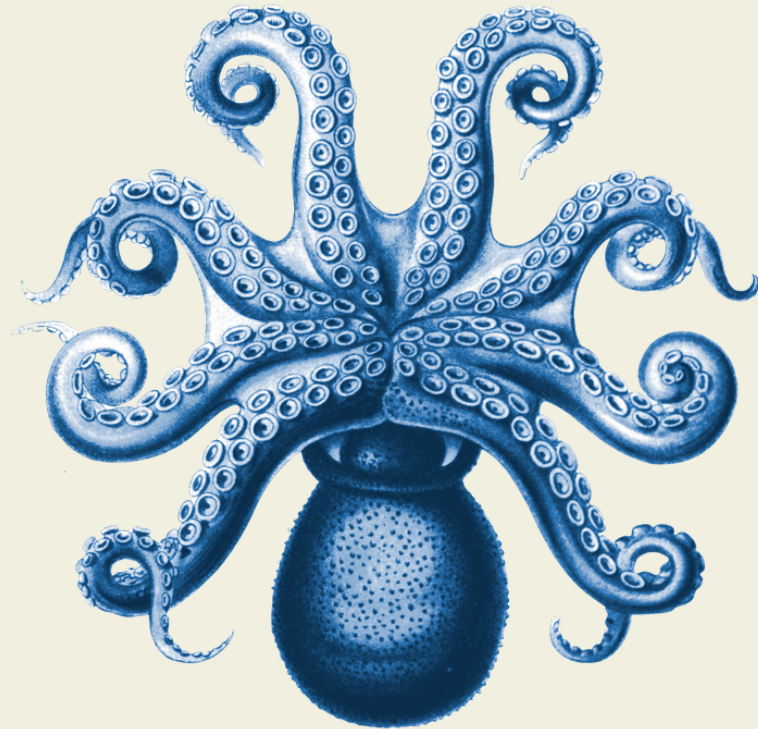
Embutidos
Spanish and domestic cured meats with pan de cristal, fresh tomato

PLEASE SELECT ONE OF THE FOLLOWING

Denver Steak, (Margaret River, Australia)*
confit piquillo peppers, beef jus

Grilled Ora King Salmon
green romesco, pepitas

Pollo al Ajillo
half chicken, black garlic, chicken jus



FOR THE TABLE

Wilted Spinach “Catalana”
pine nuts, granny smith apple, PX raisins

Buttered Potato Purée
butter, butter, more butter, some potatoes

Key Lime Pie
key lime cream, toasted meringue, graham crumble, lime air

Tasting Lunch Menu | \$85 per person

Minimum of 20 guests. No selection needed, full menu will be served.
Allergy substitutions will be provided with previous notice; final allergies due 72 hours prior.

Ferran Adrià Modern Olives
modern & traditional gordal olives

José’s Asian Taco*
Ibérico de bellota ham, cured hamachi, Korean seaweed, ginger

Embutidos
Spanish and domestic cured meats with pan de cristal, fresh tomato

Oyster on the Half Shell*
champagne mignonette, piquillo cocktail sauce, lemon

Chicken Croquetas*
chicken-béchamel fritters

Ensalada Campera
tuna belly confit, cherry tomatoes, olives, potato, soft boiled egg, sherry vinaigrette

Grilled Pulpo a la Gallega
Galician-style octopus, potato, pimentón

Pollo al Ajillo
half chicken, potato purée, black garlic, chicken jus

Patatas Bravas
Spanish fried potato, spicy brava sauce, aioli, pimentón

Key Lime Pie
key lime cream, toasted meringue, graham crumble, lime air



Tasting Dinner Menu | \$135 per person

Parties from 12 to 60 guests. No selection needed, full menu will be served family style. Allergy substitutions will be provided with previous notice; final allergies due 72 hours prior.

Ferran Adrià Modern Olives
modern & traditional gordal olives

José's Asian Taco*
Ibérico de bellota ham, cured hamachi, Korean seaweed, ginger

Embutidos
Spanish and domestic cured meats with pan de cristal, fresh tomato

Tuna Coconut Ceviche*
coconut-lime dressing, avocado, cancha corn, cilantro

Chicken Croquetas*
chicken-béchamel fritters

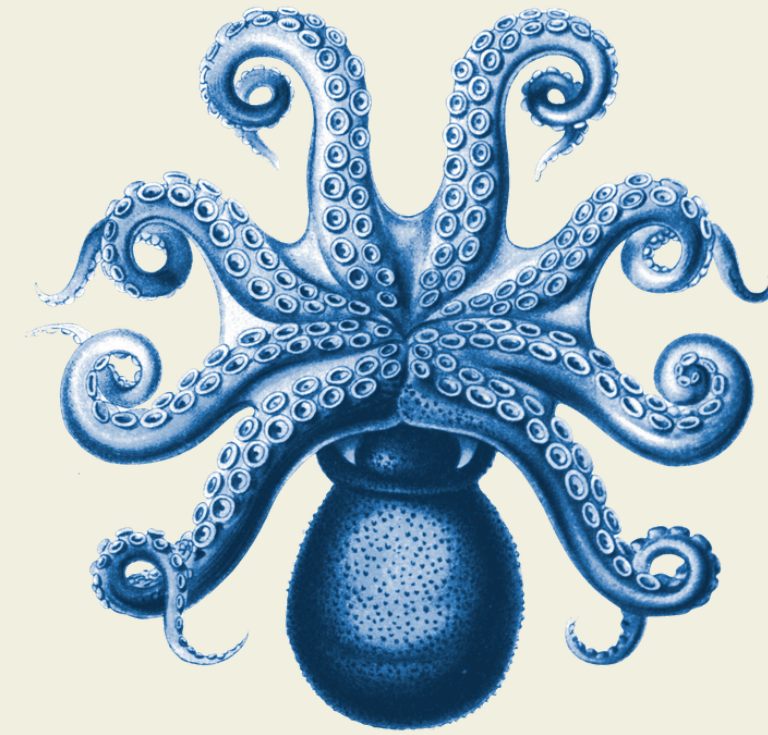
Burrata & Stone Fruit Salad
marinated seaweed, stracciatella, sesame

Grilled Ora King Salmon
green romesco, baby artichokes, pepitas

Pollo al Ajillo
half chicken, potato purée, black garlic, chicken jus

Patatas Bravas
Spanish fried potato, spicy brava sauce, aioli, pimentón

Choco Banana Pudding
wafer cookies, chocolate banana mousse, candied peanuts



Premium Tasting Dinner Menu | \$185 per person

Parties from 12 to 30 guests. No selection needed, full menu will be served family style. Allergy substitutions will be provided with previous notice; final allergies due 72 hours prior.

Jamon Iberico de Bellota*
famous acorn-fed, black-footed Spanish pig

Pan con Tomate
Catalan-style toasted pan de cristal, fresh tomato

Boquerones en Vinagre
white Spanish anchovies cured in vinegar

Caviar Cone*
brick dough, horseradish crème fraiche, Osetra caviar, gold leaf

Oysters in Ponzu*
soy-ponzu, marinated sea lettuce

Neptune’s Pillows*
sesame rocoto, spicy tuna, fresh wasabi

Live Scallops*
tomatillo-kiwi aguachile, shiso, fingerlime

Chicken Croquetas*
chicken-béchamel fritters

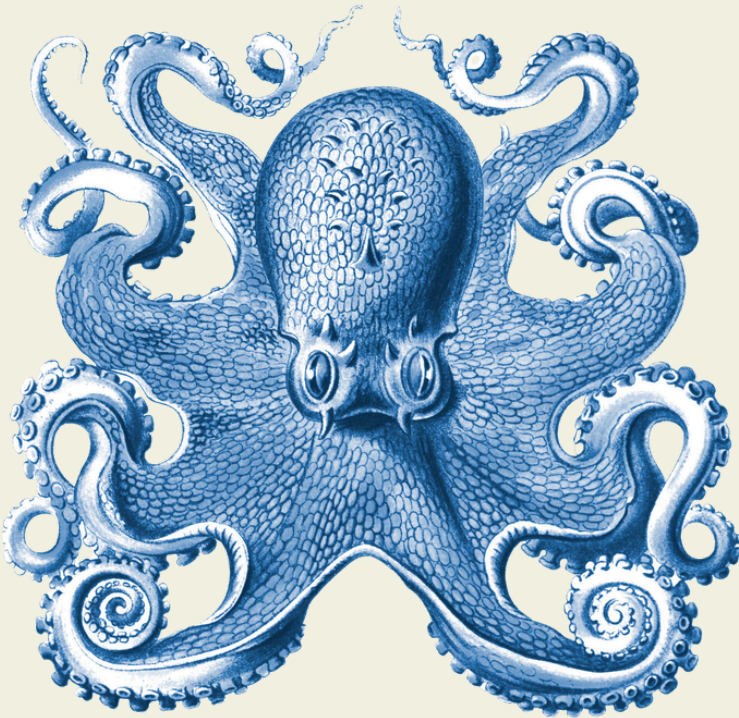
Maine Lobster & Tomato Salad
heirloom beefsteak & cherry tomato, pearl red onion, kombu-sesame dressing

Grilled Sea Bream
piquillo coulis, watercress

Denver Steak*
confit piquillo peppers, beef jus

Sweet Corn Ribs
mahon cheese espuma, black garlic, lime

Choco Banana Pudding
wafer cookies, chocolate banana mousse, candied peanuts



Reception

\$8eac, minimum of 25 orders per item. 48 hour notice for some items

COLD PASS ITEMS

- Hamachi Cone*
“smoked fish dip”, smoked hamachi, finger lime
- Bagels & Lox Cone*
dill cream cheese, salmon roe
- José’s Asian Taco*
Ibérico de bellota ham, cured hamachi, Korean seaweed, ginger
- Neptune’s Pillows*
sesame rocoto, spicy tuna, fresh wasabi
- Oyster Ceviche*
leche de tigre, aji amarillo, corn nuts
- Oyster in Escabeche*
saffron escabeche, green apple “pearls”

- Oysters in Ponzu*
soy-ponzu, marinated sea lettuce
- Ora King Salmon Causa*
jicama, ora king salmon, red onion, yuzu mayo
- Gazpacho Patricia
tomatoes, cucumbers, bread, Sherry vinegar
- Watermelon & Tomato Skewer
pistachio, PX reduction
- ‘Gilda’ Skewer
gordal olives, anchoas Don Bocarte, boquerones, piparras, confit piquillos
- Aceitunas Matrimonio
gordal olives, anchoas Don Bocarte, boquerones

PREMIUM COLD PASS ITEMS

(additional \$12 per item)

- Caviar Cone*
horseradish crème fraîche, chives, Ossetra caviar, gold leaf
- Classic José’s Taco*
Ibérico de bellota ham, Osetra caviar, Korean seaweed, ginger

Reception

\$8eac, minimum of 25 orders per item. 48 hour notice for some items

HOT PASS ITEMS

- Oyster Tempura*
tartar sauce, oyster leave
- Chicken Croquetas*
chicken-béchamel fritters
- Crab Croquetas*
blue crab-béchamel fritters, tartare sauce (48 hour notice)
- Maine & Lobster Croquetas*
lobster & shrimp-béchamel fritters (48 hour notice)
- Tuna Tartare Roll*
avocado, ponzu mayo, fruikake, scallions, parker house bun
- Smoked Salmon Roll*
herb cream cheese, marinated cucumber, brioche roll
- Sloppy Joe
beef bolognese, straw potatoes, parker house bun
- Smashed Txule-Sliders
dry aged patties, American cheese, piparra peppers, Txule-sauce, brioche bun

PREMIUM HOT PASS ITEMS

- (additional \$6 per item)
- Sea Urchin Coca*
pan de cristal, sobrasada, butter, black pepper
 - Blue Crab Roll
avocado, furikake ranch, brioche roll
 - Lobster Roll
butter poached lobster, mayo espuma, pickled celery, parker house bun
 - Wagyu Steak Skewers
soy glaze, charred scallion, pickles

Pricing based on 1.5 hours of continuous service per person; additional products may be added upon request. Stations & displays must be ordered for a minimum of 80% of the guest guarantee.

Additional Chef per station priced at \$150 per chef | 1 chef per station; additional chef required for groups over 40 guests on Premium Oyster/Raw Bar

Stations & Displays

CONE STATION - \$75

Hamachi Cone*

“smoked fish dip”, smoked hamachi, finger lime

Caviar Cone

Ossetra caviar, chive crème fraîche, gold leaf

Bagel & Lox

marinated salmon roe, dill cream cheese

CLASSIC OYSTER DISPLAY - \$52

Oysters on the Half Shell*

piquillo cocktail sauce, fruit vinegar

PREMIUM OYSTER DISPLAY - \$65

Oysters on the Half Shell*

piquillo cocktail sauce, fruit vinegar

Oysters in Escabeche*

saffron escabeche, green apple “pearls”

Oysters in Ponzu*

soy-ponzu, marinated sea lettuce

RAW BAR DISPLAY

Selection of 4 \$68pp | Selection of 6 \$88pp

Oysters on the Half Shell*

piquillo cocktail sauce, fruit vinegar

Oysters in Ponzu*

soy-ponzu, marinated sea lettuce

Tuna Coconut Ceviche*

coconut-lime dressing, avocado, concha corn, cilantro

Bay Scallops Crudo*

tomatillo-kiwi aguachile, shiso

Classic Ceviche*

leche de tigre, sweet potato, corn nuts, cilantro

Shrimp Cocktail*

piquillo cocktail sauce, avocado

LITTLE SANDWICH STATION - \$52

Tuna Tartare Roll*

avocado, ponzu mayo, furikake, scallions, parker house bun

Smoked Salmon Roll*

herb cream cheese, marinated cucumber, brioche roll

Blue Crab Roll

avocado, furikake ranch, brioche roll

Lobster Roll

butter poached lobster, mayo espuma, pickled celery, parker house bun

BAR MAR

Beverage Offerings

At Bar Mar, the beverage program is designed as an extension of the culinary journey—thoughtful, expressive, and rooted in discovery.

Work alongside our sommelier team to curate a bespoke selection from our expansive list of Spanish and Portuguese wines, or venture beyond with distinctive offerings such as sherry, port, sake, and shōchū. Each selection is chosen to complement the menu and elevate the overall experience.

Guests may opt for expertly guided wine pairings or explore a menu of creative, cocktail-forward offerings—each crafted with the same sense of precision and playfulness that defines Bar Mar.

We also offer a unique and immersive beverage experience, allowing hosts to tailor moments of interaction, storytelling, and discovery throughout the event—transforming each gathering into something truly memorable.



Beverage Packages + Cocktails

STANDARD PACKAGE \$70/person per 2 hours

- Wines selected by our sommelier
- Well spirits
- Beer

Additional hour will be +30 per person

PREMIUM PACKAGE \$85/person per 2 hours

- Premium wines selected by our sommelier
- Premium spirits

Additional hour will be +40 per person

LUXURY PACKAGE \$100/person per hour

- Premium wines selected by our sommelier
- Premium spirits
- Four selections from our event cocktail list

Additional hour will be +50 per person

- If the party is larger than 16, a beverage package is required.
- Wine selections will need to be confirmed 10 days prior to the event in order to verify inventory availability.
- Beverages chosen outside of packages will be used upon consumption.

REFRESHING & EASY

Daisy de Graná | milagro silver tequila, del maguey mezcal, magdala orange, lime, pomegranate, salt air

Sangria de Cava | cava, bombay sapphire gin, yzaguirre blanc vermouth, seasonal fruit, citrus

Ultimate G&T | hendrick’s gin, fever-tree tonic, lime, lemon, juniper berries, lemon verbena

Magic Carpet | oku gin, apricot, st-germain, vanilla, lemon, clarified using yogurt & milk

Anvil | banks 5 island white and appleton estate rare blend rums, lime, sugar, peychaud’s bitters

APERTIFS & SPIRIT FORWARD

Bird In The Hand | plantation pineapple rum, appleton estate rare blend rum, aperol, sweet vermouth

Bronze | fords gin, blanc vermouth, tempus fugit kina l’aero d’or, cynar

The Modifier | avuá amburana cachaça, amaro montenegro, licor 43, sherry, chocolate bitters

SPIRIT FREE

Firefly | gnista barreled oak non-alcoholic spirit, saffron, thai basil, chili tincture, fever-tree tonic

Emerald Coin | seedlip 42 grove non-alcoholic spirit, honeydew, lemongrass, lime, celery



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