



THE BAZAAR®



About

The Bazaar New York is a destination for celebration and discovery—the jumping-off point for an unforgettable culinary adventure around the globe filled with flavors both familiar and new, helmed by José Andrés and his world-class team.

With a menu of traditional and modern tapas, clever takes on beloved dishes, and proteins cooked over live fire, every visit brings with it a new journey. It's the perfect destination for a board dinner, celebrating an important moment in life, or bringing your group together for dinner and a show.

“Here you can take a voyage around the world and back, a journey through the markets and bazaars of Spain and beyond, with a surprise around every corner.”

– Chef José Andrés



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Cuisine

The traditions of Spanish and Japanese cooking meet with the creative, modern lens of the José Andrés Group culinary team. What may seem like a classic dish is upended with a playful and luxurious spin, like The Bazaar's iconic foie gras cotton candy and José's famous taco of caviar and jamón. But it's not just whimsical bites: the kitchen is centered on an open-fire grill, so decadent wagyu steaks and pristinely sourced fish and seafoods get the live-fire treatment.

The eclectic and thoughtful wine list is full of Iberian classics, including a deep selection of sherries, as well as rare bottles from Japanese winemakers, both in Japan and abroad.



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Main Dining Room

A place of discovery on the second floor of the Ritz-Carlton New York, NoMad, The Bazaar is a sensual and lush space—full of creative art, moody lighting, and ornate Mediterranean tile.

Impeccably designed by Spain's Lázaro Rosa-Violán Studio, the main dining room features two open kitchens and a stunning central bar.

CONFIGURATION

up to 30 guests | reserved section of the dining room
31-100 guests | seated dinner buyout
up to 120 guests | standing reception with stations

OTHER INFORMATION

Seating for large parties is arranged in tables of 6-8 guests. The floorplan can be customized with rental tables for an additional cost.



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Private Dining Room

Intimate and warmly lit, The Bazaar's private dining room offers a luxurious setting for any occasion - from corporate luncheons and board meetings to celebratory milestone events.

Welcome your guests at Bazaar Bar for a cocktail and canapés to begin the experience.

CONFIGURATION

seated, plated dinners only

14 guests with The Bazaar arm chairs (recommended)

18 guests with alternate chairs (cozy)

OTHER INFORMATION

A monitor for presentation or videoconferencing can be added to the room through our preferred A/V vendor. AV installation reduces seating capacity to 12 guests.



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Private Dining Room Sample Menu

Pan Con Tomate

catalan-style toasted pan de cristal,
fresh tomato

Jamón Ibérico

hand-cut from the famous acorn-fed,
black-footed spanish pig

Marinated "Ferran Adrià™

Olives

modern & traditional gordal olives

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Wagyu Air Bread

manchego espuma, onion jam

Japanese Sea Urchin Cone

yuzu-kosho mayo, shiso, nori,
fresh wasabi

Tuna "Empanadilla"

donostiarra sauce, herb-garlic

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Bluefin Tuna and Fried Egg

chu-toro sashimi, quail eggs, soy dashi

Rainbow Carrots

labneh, orange, togarashi

The Classic Beef Tartare

beef sirloin, tempura shiso, egg yolk,
mustard sauce, anchovy

Brussels Sprouts

lemon pith purée, apricot,
green grape, apple, lemon air

Honey-Miso Eggplant

pine nuts, sesame, crispy rice pearls

Halibut

tomato miso,
fermented black bean rub

Washugyu Strip Loin Steak

piquillo pepper pil pil sauce,
kombu buttered rice

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Mochi Valenciano

mandarin semifreddo,
vanilla yuzu mochi, matcha cream

Pan con Chocolate

torta de santiago, chocolate cremeux,
olive oil ice cream



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Beverages

Work with our sommelier team to tailor selections from our curated list of Spanish and Portuguese wines, or venture further to incorporate sherry, port, sake, or Shōchū.

Choose a wine pairing or creative cocktails to enhance your Bazaar private dining experience. We also offer a unique and elevated non-alcoholic beverage pairing as well as spirit-free cocktails.



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Groups & Event Guidelines

MENU

Tasting menus include a combination of individual bites, shared plates and tableside preparations. Menu items are subject to seasonal changes. Customization of preset tasting menus is possible with a 2-week lead time. Details about any dietary restrictions are appreciated 2 days prior to your event.

PRICING

Contact us for a custom quote at events.nomad@joseandres.com. Food and beverage minimums apply for all groups and events, along with room rental fees for full buyouts. Administrative fee, sales tax, and gratuity are additional costs. A 50% deposit and contract are required to secure all bookings.

SELECTIONS AND GUEST COUNT

Guaranteed minimum guest count, menu and beverage selections are required seven days prior to your event. Pre-selections of wines by the bottle is encouraged to ensure availability.

FLOORPLANS

Furniture can be minimally rearranged for full buyouts with prior approval. Extensive floor plans changes will be subject to additional charges. The Private Dining Room table is fixed in place.

VENDORS

We are happy to recommend trusted vendors to enhance your event. All vendors including A/V, floral, photographers and entertainment must be pre-approved by our events team and a valid Certificate of Insurance is required.



Let's create
your Bazaar
experience.



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