

BAZAAR MAR RESTAURANT WEEK EXPERIENCE

120/person
supplement wine pairing 45/person

A bite or two to welcome you

Marinated 'Ferran Adrià' Olives*
manzanilla olives avant-garde style, and traditional

Bagel & Lox Cone*
marinated salmon roe, dill cream cheese

Ora King Salmon Causa*
jicama, yuzu mayo, micro cilantro

A trip around the world, The Bazaar world

California "Funnel Cake"*
seaweed funnel cake, avocado, Blue Crab, tobiko, mayo, cucumber

Pan Tomate and Manchego
Spanish sheep cheese 6 month aged

Jamon Croqueta
Iberico de bellota fritters

From ocean depths to garden heights!

Tomato Salad
heirloom tomatoes, ginger lime syrup, citrus soy glaze

Catalan Spinach
apples, px raisins, pine nuts

Where the sea meets the land

Choice of

Creamy Coconut Rice
bay scallops, sepia sofrito, coconut milk, tamarind
or

Pollo al Ajillo
chicken thighs, ajillo sauce

Seaside treat

Donut Trio
arroz con leche | chocolate salted caramel | strawberries & cream

Supplement

Key Lime Beach
key lime mousse, graham cracker crumble, lime air

10

Michele Chiarlo "Nivole" Moscato d' Asti

10

3oz pour

*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.