BAZÁR
TAPAS BAR AND RESTAURANT

-DINNER-

- STARTERS -

Mediterranean Olives
cerignola, kalamata, castelvetrano
6

Pommes Frites
smoked Texas aioli
8

Tuna Tartare
sushi grade quality tuna, seaweed, toast points
17

Blistered Shishito Peppers
za'atar yogurt, sesame seeds
10

Truffle Hummus
pita bread, garlic confit
15

Oysters
(east coast)
½ dz/16 1 dz/30

Spicy Crab Soup
lump crab, vegetables medley, shellfish broth, toast points
9

Bruschetta Board
wild smoked salmon, cured duck, prosciutto, pickled cauliflower, hummus, herbed ricotta, sourdough toast
24

Burrata Pomodoro
heirloom cherry tomato confit, pane crostini, basil pesto
15

Kale Salad
red beets, tangerine, crispy chickpeas, scallion, crumble goat cheese, roasted pepper vinaigrette
14

Fig & Frico Salad
Serrano ham, black mission figs, roasted almonds, parmesan crisp, friseé
15

add protein to any salad: **chicken / shrimp / steak: $7**

- TAPAS -

Seared Scallops
orange cauliflower purée, seaweed tartare
18

Char-Grilled Octopus
tomatoes, olives, capers, celeriac purée
21

Grilled Fresh Squid
harissa, sweet potato falafel
15

PEI Steamed Mussels
shallots, wild mushrooms, garlic, white wine sauce
15

Seared Ahi Tuna
mango-carrot purée, olive tapenade
14

Jumbo Crab Cakes
apple, cucumber jicama, remoulade
22

Gambas Al Ajillo
tiger shrimp, garlic confit, toast points
17

Chicken Skewers
maple glazed free range chicken, zucchini, red onion, bell peppers & sesame seeds
$8 each

Pan Roasted Wild Mushrooms
organic maitake, shimeji, crimini, goat cheese, fresno chili sauce
15

Vegetarian Halloumi Cake
roasted tomatoes and watercress salad
15

Baby Lamb Chops
mustard and mint coulis
$9 each

Grilled Slab Bacon
thick cut bacon, shaved brussels sprouts
14

Steak Bites
skirt steak, chimichurri
18

Italian Meatballs
veal and pork, tomato sauce, parmigiano reggiano
16

Wild Mushrooms Croquettes
truffle aoili
14

- MAINS -

Basil Linguine
shaved asparagus, dried tomatoes, Serrano jamon, parmigiano reggiano, lemon breadcrumbs, peas, pesto
24
add: **chicken / shrimp / steak: $7**

Amish Half Chicken
truffle mashed potatoes, wild mushroom sauce
26

Paella Del Mar (for 2)
scallops, octopus, shrimps, cod, mussels, squid, chorizo in saffron & lobster broth
65
House Signature

Petite Filet Mignon
fingerling potatoes hash, grilled asparagus, bordelaise sauce
34

Branzino Filet
celeriac purée, baby spinach, vierge sauce
28

- CHARCUTERIE & FROMAGE -

Cacciatorini
Hunter salami, fine herbs, dry white wine
11

Bresaola
dry aged beef (3 months)
12

Serrano Jamon
Spanish "ham of the mountains" (aged 48 months)
15

House Signature
BAZÁR
Board
(for 2 & more)
a selection of all our charcuterie & fromage
50

Mitiblue
roquefort of Spain, sweet fudge, pausterized sheep
9

Fourmage
gouda of Netherland, pasteurized cow, sheep, goat & buffalo milk, brown butter and honey
9

Monte Enebro
from Castilla y Leon of Spain, briny, lactic, soothing, pausterized goat
10

Sottocenere
from Italy semi-soft, truffle, herbs and fennel veneto, pasteurized cow
10

Charcuterie: 2 for $22 & 3 for $32

Fromage: 2 for $18, 3 for $25 & 4 for $29

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Executive Chef Lagano Celic

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