

BAZAAR MEAT®

BY JOSÉ ANDRÉS

“Top 5 Steakhouses
in America”
Fox News



SLS LAS VEGAS®

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BAZAAR MEAT®

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A groundbreaking culinary experience, Bazaar Meat by José Andrés is the James Beard Award-winning chef's wild and wonderful celebration of the carnivorous, in all its forms. Enjoy nuanced, playful cuisine and cocktails for which The Bazaar by José Andrés has become known on both coasts, in a strikingly seductive setting by Philippe Starck, in collaboration with SLS Hotels. Bazaar Meat has been named one of The Daily Meal's "101 Best Restaurants in America" and holds *Wine Spectator's* prestigious "Best of Award of Excellence."

CAPACITIES

Reception: 500 guests

Seated: 250 guests

Partial Buyout Reception: 175 guests

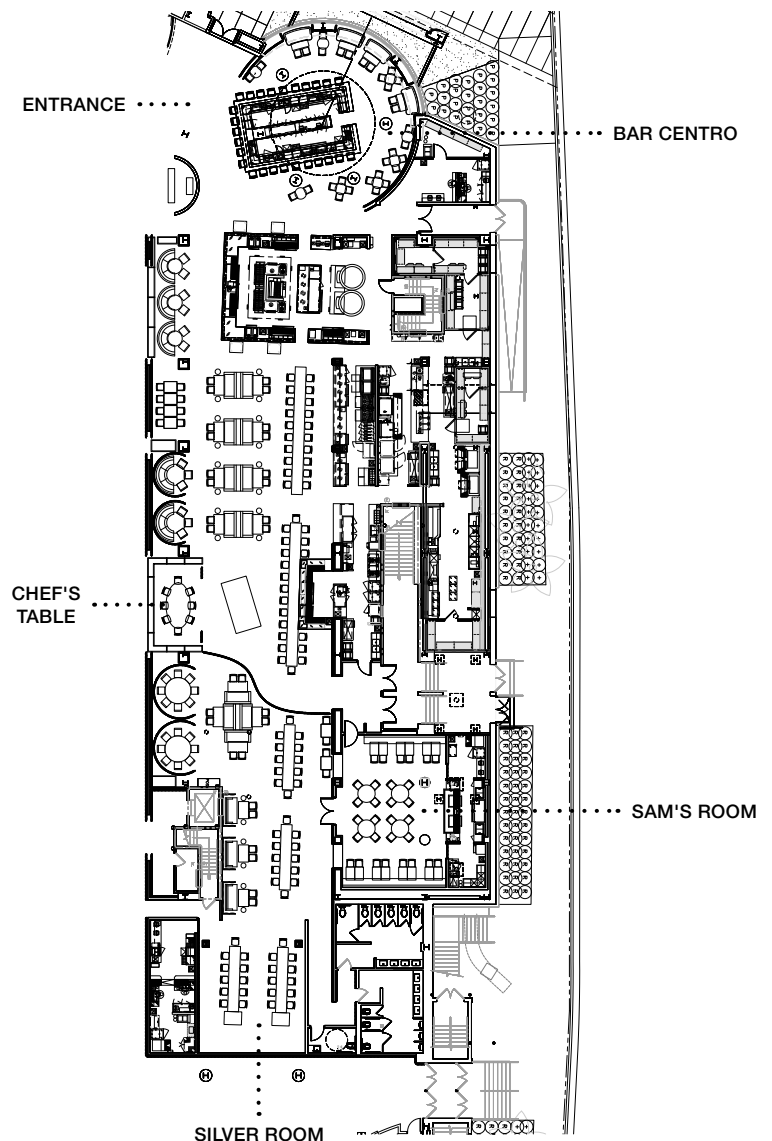
Partial Buyout Seated: 150 guests

Sam's Room (Private): 50 guests

Silver Room (Private): 25 guests

Chef's Table (Private): 10 guests

For groups of 11 guests or fewer, reservations are available at sllasvegas.com/bazaarmeal or 702.761.7610.



[VIEW VIRTUAL TOUR >](#)

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chef JOSÉ ANDRÉS

Named one of *Time's* "100 Most Influential People" and awarded Outstanding Chef by the James Beard Foundation, José Andrés is an internationally-recognized culinary innovator, author, educator, television personality, humanitarian, and chef/owner of ThinkFoodGroup. A pioneer of Spanish tapas in the United States, he is also known for his groundbreaking avant-garde cuisine and his award-winning group of restaurants plus a food truck located throughout the country and in Mexico City.

Andrés is a committed advocate of food and hunger issues and is known for championing the role of chefs in the national debate on food policy. In 2012, Andrés formed World Central Kitchen, a nonprofit that provides smart solutions to hunger and poverty by using the power of food to empower communities and strengthen economies. In 2015, he premiered his documentary *Undiscovered Haiti*, giving viewers an unprecedented look into this beautiful country. Andrés' work has earned awards and distinctions such as Outstanding American by Choice, awarded by President Barack Obama and the McCall-Pierpaoli Humanitarian Award. In 2015, he was named EY Master Entrepreneur of the Year in Greater Washington for his leadership and impact on the global business community and awarded the Congressional Hispanic Caucus Institute's Chair's Medallion Award.

For more information, visit joseandres.com.

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GROUP DINING MENUS

THE CLASSICS

Super-Giant Pork-Skin Chicharrón
Greek yogurt, za'atar spices

Ferran Adrià Olives, Modern & Traditional
Liquid green olive, gordal olives stuffed with piquillo pepper and anchovy

Bagels & Lox Cone*
Dill cream cheese, salmon roe

Croquetas de Pollo
Chicken-bechamel fritters

The Classic Tartare*
Beef sirloin, savora mustard, egg yolk, hp sauce, anchovy, Parker House rolls

Lucía's Salad*
Endive Caesar salad, Parmesan, anchovy, air croutons

Chateaubriand, Tenderloin
Brandt Beef, CA, Holstein
Perigord sauce, pomme soufflé

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

Grilled Asparagus
Romesco sauce

Desserts
Cream puffs, assorted tarts, little cakes

125/person

JOSÉ'S WAY

Cotton Candy Foie Gras
Crispy amaranth

Ferran Adrià Olives, Modern & Traditional
Liquid green olive, gordal olives stuffed with piquillo pepper and anchovy

Bagels & Lox Cone*
Dill cream cheese, salmon roe

Smoke & Ice Fresh Oysters*
Apple wood-smoked oysters, apple mignonette

The Classic Tartare*
Beef sirloin, savora mustard, egg yolk, hp sauce, anchovy, Parker House rolls

Chef's Selection of Cured Meats

"Beefsteak" Tomato
Tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves

Rosewood Texas Rib Eye
Wagyu/Black Angus
Spanish-style bone-in rib eye, oak-wood fired

Cauliflower Steak
Pine nuts, preserved lemon

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

Grilled Asparagus
Romesco sauce

Desserts
Cream puffs, assorted tarts

185/person

ELEVATE YOUR EXPERIENCE

Strauss Grass-Fed Strip Loin 15/person

Rosewood Texas Rib Eye 45/person

Lindsay Ranch Rib Eye 75/person

Lindsay Ranch Strip Loin 80/person

COMPLEMENT YOUR MENU WITH AN ADDITIONAL COURSE

Kobe Eye of the Rib* 50/oz.

"Vaca Vieja" Mindful Meats Rib Eye 45/6 oz.

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

All prices are per person unless noted otherwise and exclude beverages, tax, fees, and gratuity. Bottled water is served at all group functions for 6/person.

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FEATURED MEATS

BRANDT BEEF CHATEAUBRIAND

Brawley, CA

Brandt Beef is a single-family organization in the beef business for over 100 years and currently headed by William Brandt. All of their cows are raised in Northern California on a vegetarian diet of corn and alfalfa, with no hormones or antibiotics. Brandt Beef is not dry-aged.

STRAUSS GRASS-FED STRIP LOIN

Franklin, WI

The Strauss family raises Angus beef on a strictly organic grass-fed diet, with no antibiotics or GMOs.

ROSEWOOD TEXAS WAGYU RIB EYE

Ennis, TX

Grass-fed and corn-finished Wagyu beef is dry-aged for 21 days. This is our most popular steak.

LINDSAY RANCH WASHUGYU STRIP LOIN & RIB EYE

Lexington, OR

Lindsay Ranch raises Wagyu beef in the traditional Japanese manner with a proprietary diet rich in rice straw. Our Washugyu beef is dry-aged in California for 28 days, giving it a profoundly distinct aroma and flavor.

KOBE EYE OF THE RIB

Hyogo Prefecture, Japan

Bazaar Meat is one of only nine properties in the United States certified to source and serve authentic Kobe beef from Japan. Our Kobe beef is cooked at the table on an ishiyaki grilling stone.

"VACA VIEJA" MINDFUL MEATS RIB EYE

Point Reyes Station, CA

Run by Claire Herminjard, Mindful Meats has carved a niche selecting grass-fed Holstein cows who have been fed and housed according to the most strict organic standards for up to eight years. Some of the best beef in Spain is from older cows, and Bazaar Meat is the only restaurant in America featuring the intense, mature flavor that comes with these older animals.



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TRAY-PASS MENUS

THE CLASSICS

Ferran Adrià Olives, Modern & Traditional
*Liquid green olive, gordal olives stuffed with piquillo
pepper and anchovy*

Croquetas de Pollo
Chicken-bechamel fritters

Beef & Parmesan Grissini*
Washugyu beef, espuma, caramelized onion purée

“Beefsteak” Tomato Tartare
*Tomato, balsamic vinegar, olive oil, cucumber, black olive,
romaine leaves*

Bagels & Lox Cone*
Dill cream cheese, salmon roe

Oysters on the Half Shell*
Fruit vinegar, lemon, cocktail sauce

75/person

JOSÉ’S WAY

Ferran Adrià Olives, Modern & Traditional
*Liquid green olive, gordal olives stuffed with piquillo
pepper and anchovy*

Croquetas de Pollo
Chicken-bechamel fritters

Beef & Parmesan Grissini*
Washugyu beef, espuma, caramelized onion purée

“Beefsteak” Tomato Tartare
*Tomato, balsamic vinegar, olive oil, cucumber, black olive,
romaine leaves*

Bagels & Lox Cone*
Dill cream cheese, salmon roe

Oysters on the Half Shell*
Fruit vinegar, lemon, cocktail sauce

King Crab & Shrimp Cocktail
Cocktail sauce, avocado

Chef’s Selection of Cured Meats

-OR-

Cotton Candy Foie Gras

100/person

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
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BEVERAGE PACKAGES

BEER & WINE

House Beer
House Red, White & Sparkling Wine
25/hour (two-hour minimum)

PREMIUM BEER & WINE

Premium Beer
Our Sommelier's Selection of Premium Red, White & Sparkling Wine
35/hour (two-hour minimum)

STANDARD BAR

House Beer
House Red, White & Sparkling Wine
Well Liquor
35/hour
Add Select Specialty Cocktails 5/hour

PREMIUM BAR

Premium Beer
Our Sommelier's Selection of Premium Red, White & Sparkling Wine
Premium Liquor
45/hour
Add Select Specialty Cocktails 5/hour

All prices are per person and exclude tax, fees, and gratuity. All packages include soft drinks, coffee, and tea. Energy drinks are not included.
Bottled water is served at all group functions for 6/person. You must be 21 or older to consume alcohol. Please drink responsibly.

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SELECT WINE LIST

CHAMPAGNE/SPARKLING

Schramsberg, *Blancs de Noirs*, Napa Valley, California 95
Val de Mer, *Brut Nature Rosé*, Burgundy, France 75
Veuve Clicquot, Yellow Label, *Brut*, Reims, France 125
Perrier-Jouët, *Blason Rosé*, Épernay, France 179

WHITE

Scarpetta, *Pinot Grigio*, Veneto, Italy 55
Morgadio, *Albariño*, Rias Baixas, Spain 65
Irun, *Verdejo*, Rueda, Spain 60
Domaine Vacheron, *Sauvignon Blanc*, Sancerre, France 95
William Fevre, Champs Royeaux, *Chardonnay*, Burgundy, France 85
Sandhi, *Chardonnay*, Santa Barbara, California 80
Cakebread, *Chardonnay*, Napa Valley, California 115
JJ Prum, *Kabinett Riesling*, Mosel, Germany 75

ROSÉ

Bodegas Ontañon, *Viura-Tempranillo*, Rioja, Spain 60

RED

Bodegas Peique, Ramon Valle, *Mencia*, Bierzo, Spain 70
Maison L'Envoye, Two Messenger, *Pinot Noir*, Willamette Valley, Oregon 80
Hartford Court, *Pinot Noir*, Russian River Valley, California 90
Vall Llach, Embruix, *Garnacha Blend*, Priorat, Spain 75
CVNE Viña Real, *Tempranillo Blend*, Rioja, Spain 60
Abadia Retuerta, Selección Especial, *Tempranillo*, Sardon de Duero, Castilla y León, Spain 96
Juan Gil, 18 Meses, *Monastrell Blend*, Jumilla, Spain 99
Leviathan, *Cabernet Sauvignon Blend*, California 120
Faust, *Cabernet Sauvignon*, Napa Valley, California 125
Silver Oak, *Cabernet Sauvignon*, Alexander Valley, California 160

All prices exclude tax, fees, and gratuity. You must be 21 or older to consume alcohol. Please drink responsibly.