

BAZAAR MEAT® BY JOSÉ ANDRÉS



CHEF JOSÉ ANDRÉS

Named as one of Time Magazine's "100 Most Influential People" in both 2012 and 2018, and "Outstanding Chef" and "Humanitarian of the Year" by the James Beard Foundation, Andrés is an internationally recognized culinary innovator, author, educator, television personality, humanitarian and chef/owner of José Andrés Group.

Andrés' restaurant group includes more than 30 restaurants, ranging in a variety of culinary experiences from food trucks to his multi-location vegetable-focused

fast casual, Beefsteak, and world-class tasting menus like Michelin-starred minibar by José Andrés.

Andrés has earned numerous awards including the 2015 National Humanities Medal, one of 12 distinguished recipients of the award from the National Endowment for the Humanities.

For more information, visit joseandres.com.

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CONCEPT

Bazaar Meat is a wild and wonderful celebration of the carnivorous, in all its forms. The menu, ambiance and design all represent bold choices, big flavors and stunning showmanship. Experience a carefully curated theater of shared plates, ingeniously innovative cuisine, thoughtfully created cocktails, theatrical presentations, and attentive yet unfussy service. Bazaar Meat takes guests on a sensory adventure born of José's Spanish roots, both traditional and avant-garde, in a bold, playful atmosphere where anything is possible.

CAPACITIES

Seated: **100** guests Living Room: **36** guests

For groups of 8 guests or fewer, reservations are available at thebazaar.com/location/bazaar-meat-chicago







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