

THE BAZAAR®

BY JOSÉ ANDRÉS

SLS BEVERLY HILLS

*“We want to surprise you, entertain you ... enjoy the show!”
-José Andrés.*

LITTLE SNACKS

Croquetas de Pollo 13
chicken-béchamel fritters

Jicama Wrapped Guacamole 11
chipotle salsa, micro cilantro, corn chips

Tempura Squash Blossoms 14
black olive, ricotta, fresh tomatillo sauce

Eggplant Tempura 8
local honey, buttermilk

American Caviar Cone* 9/person

Bagel & Lox Cone* 8/person

California Cone 5/person

Tortilla de Patatas “New Way”* 9/person
potato foam, egg 63, caramelized onions

Sweet Chips 12
goat cheese, tamarind, star anise

Olives Ferran Adrià 15
modern marinated in escabeche & traditional

“Beefsteak” Tomato Tartare 16
tomato, black olive, cucumber, jicama

Beef Tartare* 16
kimchi crackers, pickled shallot, fried capers

**Boneless Mary’s Farm Buffalo
Chicken Wings** 13
bleu cheese, celery

SOME LITTLE SANDWICHES

“Philly Cheesesteak” * 13/person
air bread, cheddar, wagyu beef

“Hilly Cheesesteak” 9/person
air bread, cheddar, mushrooms

Sea Urchin Steamed Buns* 18
(3 each) avocado, eel sauce, tempura flakes

King Crab Steamed Buns* 18
(3 each) pickled cucumber, shiso, mayo

Pork Banh Mi Buns 15
(3 each) mint, cilantro, serrano chili, pickles

Octopus Toast 18
avocado, tomato, serrano chili, sea lettuce

FROM THE RAW BAR

Tuna Ceviche & Avocado Roll * 18
jicama, micro cilantro, coconut

King Crab 20
raspberries, raspberry vinaigrette

Oysters & Hibiscus * 18
passion fruit, finger lime, vanilla oil

Smoked Oysters * 18
apple, mignonette, apple cream

Hokkaido Scallop Ceviche * 17
leche de tigre, sweet potato, freeze-dried corn, cilantro

CAVIAR SELECTIONS

Served with steamed buns, crème fraîche, chives

Classic White Sturgeon
*California (Acipenser
Trasmontanus)** 90/1oz

Siberian Sturgeon Caviar
*(Acipenser Bearii)**
100/1oz

Osetra Sturgeon Caviar
*(Acipenser Gueldenstaedi)**
160/1oz

**Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
A 20% suggested gratuity is added to parties of 6 or more. ^Based on market availability.*

EMBUTIDOS AND QUESOS

Jamón Ibérico de Bellota

Hand-cut from the famous acorn-fed, black-footed Spanish pig.

Fermín, Salamanca, Spain 2oz/70 1oz/35

Cinco Jotas, Jabugo, Andalucía, Spain 2oz/80 1oz/40 

Each order comes with a side of Pà Amb Tomàquet, Catalan-style toasted pan de cristal, fresh tomato

Chef's Selection of Cured Meats 3oz/60

Add Pà Amb Tomàquet, Catalan-style toasted pan de cristal, fresh tomato 15

Manchego "Pasamontes" / Sheep

firm, piquant & buttery, DO Manchego

Valdeón / Cow & Goat

creamy, sharp blue, DO Valdeón

La Serena / Sheep

creamy, slightly bitter, DO Extremadura

Murcia al Vino / Goat

semi-soft, sweet & smooth, wine cured rind, DO Murcia

Garrotxa / Goat

semi-soft, flavors of milk & nuttiness, DO Catalunya

Idiazábal / Sheep

firm, sharp & wood-smoked, DO Idiazábal

Selection of Three / Five 18 / 29

Baby Japanese Peaches *di stefano burrata, hazelnuts* 18

SOUPS & SALADS

Gazpacho 9

chilled tomato, green bell pepper, cucumber

Mushroom Ramen * 12

*quail egg, nori, fried garlic
with addition of pork belly 16*

Organized Caesar * 8

egg yolk sauce, parmesan

Not Your Everyday Caprese 15

cherry tomatoes, liquid mozzarella

SEAFOOD

Sautéed Shrimp * 18

garlic, tomato sofrito, guindilla pepper

Striped Bass * 18

saffron mussel cream, leeks, tarragon oil

'Rossejat' Negra * 24

paella-style pasta, squid ink, sepia sofrito, shrimp

Seared Scallops * 16

romesco sauce

Grilled Spanish Octopus * 21

caramelized onions, chicken escabeche, cherry tomatoes

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FOR THE MEAT EATER

Coffee Rubbed American Wagyu * 21

passion fruit, pearl onions

Seared Wagyu Beef Cheeks 18

kalamata olive, black garlic

Seared Rabbit "Al Ajillo" 22

garlic, potato, parsley

Seared Mary's Farm Chicken * 17

miso, mustard caviar, mustard greens

BIG GUYS

Whole Roasted Lamb Shank 45

natural jus

28-oz Grass-Fed Tomahawk * 100

natural jus (recommended for party of 4)

VEGETABLES

Leeks & Asparagus 12

grilled tomato vinaigrette, black garlic, truffle purée

Brussels Sprouts 12

lemon purée, apricots, grapes, lemon air

Catalan Spinach 12

apple, pine nuts, raisins

Stuffed Piquillo Peppers 14

capriola farm goat cheese

Mushrooms & Cream * 18

seasonal wild mushrooms, fried egg, pan de cristal

Papas Canarias 10

salty wrinkled potatoes, mojo verde & mojo rojo

Wild Mushroom Rice 16

seasonal mushrooms, comté

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