THE BAZAAR BY JOSÉ ANDRÉS AT THE SLS HOTEL SOUTH BEACH



Prefix Menu \$39 [Excludes Beverages, tax and gratuity]

Please select one snack from the following section:

'Bagels and Lox' salmon roe, dill cream cheese*

Cone of La Serena Cheese membrillo, walnut dust

Gazpacho Patricia tomatoes, cucumbers, bread, sherry vinegar

Bao con lechón Chinese bun, pork belly

Kueh Pai Ti Singapore's favorite street food - shrimp, peanuts, chili sauce*

Please select any three dishes from the menu:

SERRANO HAM AND CATALAN STYLE BREAD

VERDURAS

Patatas Bravas fried potatoes, spicy tomato sauce, alioli Escalivada with Blue Cheese Asturias meets Catalonia, José's two loves!

Endive goat cheese, oranges, marcona almonds, orange dressing

Papas Canarias salty wrinkled potatoes, mojo verde, mojo rojo

*Consuming raw or undercooked egg, meat or seafood may increase your risk of food-borne illnesses. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

THE BAZAAR BY JOSÉ ANDRÉS at the sls hotel south beach

CARNES Y MARISCOS

Croquetas de Pollo chicken béchamel fritters

Cuban Coffee Rubbed Churrasco passion fruit

Fish en Papillote alcaparrado sauce, crispy quinoa

Chistorras patatas fritas quince alioli

Sautéed Shrimp garlic, parsley, lemon, guindilla pepper, spicy brava sauce

Clams leche de tigre, fresno chile*

Secreto Iberico Iberico mashed potatoes, Catalan-style toasted bread with tomato \$30 Supplement

FRUITS AND VEGETABLES

Watermelon and Tomato Skewers pistachios, caramelized tomatoes

Yuca 'Churros' with peanut butter and 'Garden of Ian' honey

Brussels Sprouts lemon purée, apricots, grapes, lemon air, banana

Please select one of our desserts:

DESSERTS

Key Lime Pie José's way

S'more-Chocolate Cake toasted marshmallow, caramelized banana and peanut butter ice-cream

> Paletas Chef's daily selection

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