

# THE BAZAAR®

## BY JOSÉ ANDRÉS

### *José's Saturday South Beach Brunch*

#### Library Brunch in Blanca

\$65

*Explore the flavors of the Bazaar South Beach creations by Chef José Andrés as can only be told by our culinary team!*

Selection of Raw bar, Crudos & Ceviches

Jamon carving station with pan tomate

Peanut Butter Foieffles

Delectable pastries & desserts!

*includes choice of*

#### **Croissantini**

*Scrambled eggs, smoked salmon, herbed cream cheese*

#### **Huevos a la Cubana**

*Fried rice, fresh tomato sauce, bacon, pork belly, banana, huevo frito\**

#### **“Torrijas” Spanish Toast**

*caramelized brioche, vanilla custard, cinnamon puffed rice, tamarind reduction, strawberries*

#### **Eggs Benedict**

*Canadian bacon, egg 63\*, hollandaise, lemon air*

#### **Fish in Papillote**

*catch of the day\*, alcaparrado sauce, puffed quinoa*

#### **Lomo de Buey con Huevo**

*hanger steak, fingerling potatoes, sauce Valdeon, huevo frito\**

#### Champagne Selection\*\*

*Mimosas* **\$15**

*Nicolas Fenillate Champagne* **\$30**

*Krug Grande Cuvée* **\$150**

*\*\*Entire Table must participate in Free Flow Options*

*\*Consuming raw or undercooked egg, meat or seafood may increase your risk of food-borne illnesses.*

*An 18% service charge has been added for your convenience to all food and beverage purchases.*

## SANGRIAS

|   |    |
|---|----|
| <b>Sangría Roja</b>   | 55 |
| <i>A bold, fruity red wine sangría, tableside presentation</i>  |    |
| <b>Sangría Blanca</b>   | 64 |
| <i>A light, refreshing cava sangría, tableside presentation</i> |    |

## BEERS

|  |       |
|--|-------|
| Mahou 5 Estrellas, Spain                   | 8     |
| Funky Buddha Floridian Hefeweizen, Florida | 8     |
| Dogfish Head 60 min IPA, Delaware          | 10    |
| Alhambra 1925, Spain                       | 9     |
| Estrella Inedit 330ml/750ml, Spain         | 10/25 |
| Left Hand Milk Stout, Colorado             | 9     |
| Stella Artois, Belgium                     | 8     |
| Rosita, Spain                              | 10    |

## WINES BY THE GLASS

### FORTIFIED

|  |                   |    |
|--|-------------------|----|
| Manzanilla, <b>La Cigarrera</b> , <i>P. Fino</i>             | Jerez, <i>Spa</i> | 9  |
| Fino La Garrocha, <b>Grant</b> , <i>P. Fino</i>              | Jerez, <i>Spa</i> | 9  |
| Amontillado La Garrocha, <b>Grant</b> , <i>P. Fino</i>       | Jerez, <i>Spa</i> | 9  |
| Oloroso 15 años, <b>Maestro Sierra</b> , <i>P. Fino</i>      | Jerez, <i>Spa</i> | 10 |
| Palo Cortado Almacenistas, <b>E. Lustau</b> , <i>P. Fino</i> | Jerez, <i>Spa</i> | 10 |

### SPARKLING

|   |                             |    |
|---|-----------------------------|----|
| L'Hereu Brut, <b>Raventós i Blanc</b>     | Cava, <i>Spa</i>            | 15 |
| Reserva Rosat, <b>Agustí Torelló Mata</b> | Cava, <i>Spa</i>            | 19 |
| Brut Reserve, <b>Nicolas Feuillatte</b>   | Champ.-Reims, <i>Fra</i>    | 26 |
| Rosé, <b>Laurent Perrier</b>              | Tours-sur-marne, <i>Fra</i> | 36 |
| Grande Cuvée, <b>Krug</b>                 | Reims, <i>Fra</i>           | 67 |

### WHITE

|  |                         |    |
|--|-------------------------|----|
| <b>Trimbach</b> , <i>Pinot Blanc</i>                           | Alsace, <i>Fra</i>      | 15 |
| Piesporter Goldtröpfchen, <b>Reuscher-H.</b> , <i>Riesling</i> | Mosel, <i>Ger</i>       | 15 |
| <b>Pazo de Señorans</b> , <i>Albariño</i>                      | Rías Baixas, <i>Spa</i> | 15 |
| <b>Txomin Etxaniz</b> , <i>Hondarribi Zuri-(H. Beltza)</i>     | Getariako Txak          | 16 |
| <b>Domaine Séguinot-Bordet Chablis</b> , <i>Chardonnay</i>     | Burgundy, <i>Fra</i>    | 17 |
| <b>Domaine Delaporte</b> , <i>Sauvignon Blanc</i>              | Sancerre, <i>Fra</i>    | 18 |
| <b>Chateau Montelena</b> , <i>Chardonnay</i>                   | Napa Val, <i>Cal</i>    | 25 |

### ROSÉ

|  |                   |    |
|--|-------------------|----|
| <b>Muga</b> , Garnacha-(vuirá,tempranillo) | Rioja, <i>Spa</i> | 15 |
|--|-------------------|----|

### RED

|   |                              |    |
|---|------------------------------|----|
| Reserva, <b>Marqués de Murrieta</b> , <i>Tempranillo</i>                      | Rioja, <i>Spa</i>            | 15 |
| Uco Valley, <b>Clos De Los Seite</b> , <i>Malbec Blend</i>                    | Mendoza, <i>Arg</i>          | 15 |
| Red Blend, <b>The Paring</b> , <i>Cabernet Sauv (Merlot-Cab Franc)</i>        | Santa Ynez Val., <i>Cal</i>  | 16 |
| <b>Siduri</b> , <i>Pinot Noir</i>   | Willamette Val, <i>Ore</i>   | 17 |
| Emilio Moro, <b>Emilio Moro</b> , <i>Tempranillo</i>                          | Ribera del Duera, <i>Spa</i> | 17 |
| Cuvée Jose, <b>RdV Vineyards</b> , <i>(Cab Sauv.-P. Verdote-Merl-Cab Fr.)</i> | Delaplane, <i>Vir</i>        | 20 |
| Viña Tondonia, <b>López de Heredia</b> , <i>Tempranillo</i>                   | Rioja, <i>Spa</i>            | 25 |
| <b>Jean-Luc Joillot</b> , <i>Pinot Noir</i>                                   | Côte De Beaune, <i>Fra</i>   | 25 |

### CORAVIN

We feature **all current vintages of Vega Sicilia** by the glass  
*50ç | Pintia \$35 | Alion \$45 | Valbuena \$65 | Unico \$115*

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