



# BAZAR TAPAS BAR & RESTAURANT



## BAZAR TAPAS BAR & RESTAURANT

Bazar Tapas Bar & Restaurant is a stunning new haunt serving contemporary Entrees, creative Tapas, handpicked Wines, and exquisite Cocktails at a trendy NoMad location.

## SPACE CAPACITIES:

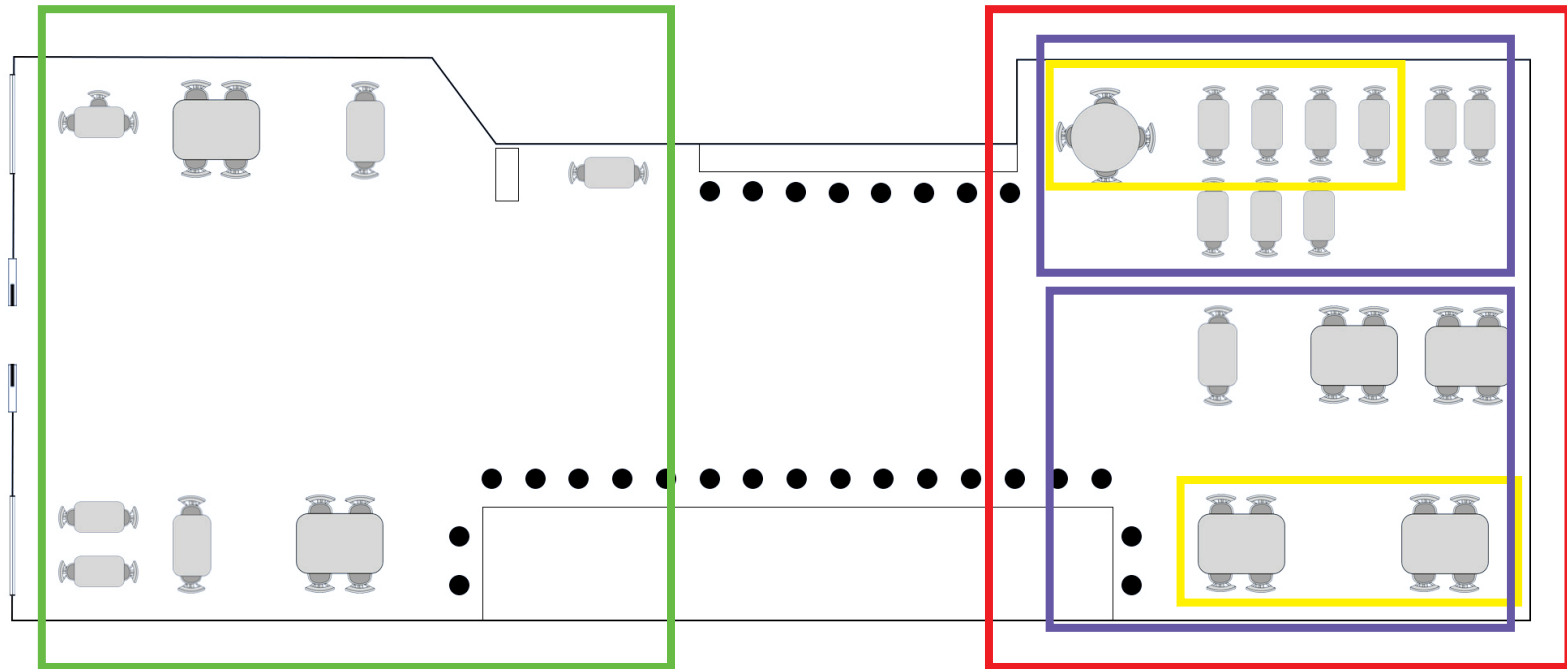
Full Space: 93 Seated

Restaurant 10 Capacity 

Restaurant 24 Capacity 

Restaurant 30 Capacity 

Restaurant 47 Capacity 



## OPEN BAR PACKAGES

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### Open Bar Platinum

*Signature Cocktails, Liquor, Red & White Wine, Prosecco, Beers*

One Hour | \$55 per person

Two Hours | \$72 per person

Three Hours | \$82 per person

### Open Bar Gold

*Well Cocktails, Liquor, Red & White Wine, Beer*

One Hour | \$42 per person

Two Hours | \$54 per person

Three Hours | \$72 per person

### Open Bar Silver

*Red & White Wine, Beer*

One Hour | \$39 per person

Two Hours | \$49 per person

Three Hours | \$59 per person

OPEN BAR PACKAGES DO NOT INCLUDE: SHOTS OF LIQUOR



## STATIONARY PLATTERS

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*SERVE 5 PERSON*

**Crudité Plate | \$45**

**Charcuterie Plate | \$70**

**Cheese Plate | \$60**

*Subject to Seasonal Change*



## Four Course Dinner \$60 Per Person

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*Request 8 Person Minimum*

### Pick 2

#### *First Course*

Mixed Olives  
Artisan Lettuce Salad  
Smoked Salmon Pate  
Shirazi Israeli Salad  
Heirloom Tomato Salad  
See Last Menu Page

### Pick 2

#### *Second Course*

Grilled Slab Bacon  
Fried Calamari  
Chicken Liver  
Gambas al Ajillo  
King Salmon Crudo  
PEI Mussels in White Wine Sauce  
Escargot

### Pick 2

#### *Third Course*

Branzino Filet  
Amish Half Chicken  
Oxtail Served with Cavatelli Pasta  
Dry Aged NY Strip

### Pick 1

#### *Fourth Course*

Unbaked Cheese Cake  
Seasonal Crème Brûlée



## Four Course Dinner \$70 Per Person

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*Request 8 Person Minimum*

### Pick 3

#### *First Course*

Fig & Frico Salad  
Burrata e Pomodori  
Shirazi Israeli Salad  
Heirloom Tomato Salad  
Artisan Lettuce Salad  
Mixed Olives  
Smoked Salmon Pate  
See Last Menu Page

### Pick 2

#### *Second Course*

Seared Ahi Tuna  
Escargot  
Crispy Rice & Chicken Stew  
Vegetarian Halloumi Cake  
Grilled Slab Bacon  
Fried Calamari  
Chicken Liver  
Gambas al Ajillo  
King Salmon Crudo  
PEI Mussels in White Wine Sauce

### Pick 3

#### *Third Course*

Seared Diver Scallop  
Branzino Filet  
Amish Half Chicken  
Oxtail Served with Cavatelli Pasta  
Dry Aged NY Strip

### Pick 2

#### *Fourth Course*

Chocolate Crèmeux & Vanilla Ice Cream  
Unbaked Cheese Cake  
Seasonal Crème Brûlée



## Four Course Dinner \$80 Per Person

*Request 8 Person Minimum*

### Pick 3

#### *First Course*

Prosciutto Di Parma

Tuna Tartare

Fig & Frico Salad

Burrata & Pomodorini

Shirazi Israeli Salad

Heirloom Tomato Salad

Artisan Lettuce Salad

Smoked Salmon Pate

Combination of Any 2 Chateaucurie options  
( *Cacciatorini, Prosciutto di Parma, Bresaola* )  
Soup de Jour: Seasonal from Local Farms

### Pick 3

#### *Second Course*

Char-Grilled Octopus

Jumbo Crab Cake

Baby Lamb Chops

Steak Bites

Seared Ahi Tuna

Escargot

Crispy Rice & Chicken Stew

Vegetarian Halloumi Cake

Grilled Slab Bacon

Fried Calamari

Chicken Liver

Gambas al Ajillo

King Salmon Crudo

PEI Mussels in White Wine Sauce

### Pick 3

#### *Third Course*

Dukkah Crusted Black Sea Bass

Petite Filet Mignon

Seared Diver Scallop

Branzino Filet

Amish Half Chicken

Oxtail Served With Cavatelli Pasta

Dry Aged NY Strip

### Pick 3

#### *Fourth Course*

Chocolate Cremeux & Vanilla Ice Cream

Unbaked Cheese Cake

Seasonal Crème Brûlée

Fruit Plate





## **Example Prix - Fixe** **\$65 Per Person**

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### **Starters**

#### **Tuna Tartare**

*Seaweed, Toast Points*

#### **Burrata e Pomodorini**

*Heirloom Cherry Tomatoes Confit, Pane Tostato*

#### **Wild Mushroom Croquettes**

*Truffle Aioli*

### **Tapas**

#### **Gambas al Ajillo**

*Tiger Shrimp, Garlic Sauce & Toast Points*

#### **Char-Grilled Octopus**

*Tomatoes, Olives, Capers & Celery*

#### **Vegetarian Halloumi Cake**

*Roasted Tomatoes & Watercress Salad*

### **Main Course**

#### **Churrasco Steak**

*Roasted Rosemary Potatoes, Vegetable Medley, Chimichurri*

#### **Branzino Filet**

*Celeriac, Baby Spinach, Sauce Vierge*

### **Dessert**

#### **Churrasco Steak Irish Crème Brûlée**

**Chocolate Cremeux**

## Hor d'oeuvre

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### Cold Section

Black Bean & Ricotta Salata Crostini

Steak Tartare on Ficelle

Blue Cheese Stuffed Olives

Oyster Shooters, Pineapple Mignonette  
*( Additional \$1.50 Per Person )*

Spicy Lobster Cream in Blini

Baby Mozzarella Caprese

Tuna on Chips with Carrot Piquant

Melon & Prosciutto

Cured Salmon Pate in English Cucumber boats

Crème Fraiche & Caviar with Yukon Gold slice  
*( Additional \$3.00 Per Person )*

### Hot Section

Bacon Wrapped Stuffed Dates

Three Cheese Arancini with Truffle Aioli

Fried Tofu Lollipops

Crispy Potato Cake with House Applesauce

Black Forest Croque Monsieur

Shrimp Tail & Sweet Chili Sauce

Beef Skewers & Chimichurri

Baby Lamb Chops

Slab Bacon & Escabeche

Mushroom Croquette with Truffle Aioli

Bacon wrapped Asparagus Bundles

**CHOOSE 3 ITEMS FROM EACH SECTION  
\$25.00 PER PERSON PER HOUR.**

**5 ITEMS FOR \$35.00 PER PERSON PER HOUR.**



# BAZÁR

TAPAS BAR AND RESTAURANT

## CONTACT

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