

THE BAZAAR™ BY JOSÉ ANDRÉS

AT SLS HOTEL AT BEVERLY HILLS

DULCE - SWEET WINES			BT	GL
—	Solera Cream, Alvear (500ml)	Montilla-Moriles	66	
—	Pedro Ximenez 1927, Alvear (375ml)	Montilla-Moriles	75	19
2003	Pansal del Calas, Capcanes (500ml)	Montsant	96	24
2007	Semillon Botrytis, Peter Lehmann (375ml)	Barossa Valley	62	
2007	Moscato d'Asti Nivole, M. Chiarlo (375ml)	Piemonte	44	11
2000	Late Bottled Vintage, Quinta do Noval	Porto	77	19

THE BAZAAR BY JOSÉ ANDRÉS KITCHEN PANTRY

Olive Oil Nunes del Prado	500 ML	32.00
Olive Oil Merula	500 ML	17.00
Grand Reserva Sherry Vinegar	500 ML	124.00
Vinegar Pedro Ximénez	200 ML	22.00
Arroyabe Bonito in Oil	111 G	133.00
Rey de la Vera Sweet Pimentón	2.6 OZ	5.00
Mancho-Oro Saffron	1 G	172.00
Gourmet Marcona Almonds		
Blanched	1 KG	70.00
Roasted	1 KG	70.00
El Navarrico Fire Roasted		
Piquillo Peppers	8 OZ	8.00
Bomba Paella Rice	1 KG	30.00
Ventresca Tuna-Belly Fillets		
in Olive Oil Ortiz	4 OZ	38.00
Berberchos de Carril, Los Peperetes		44.00
White Asparagus		16.00
Tapas: A Taste of Spain in America		
Cookbook by Chef José Andrés		35.00