

B A Z A T I

STARTERS

SOUP OF THE DAY | 9

chef's selection

ESCALIVADA | 15

grilled roasted eggplant, red pepper, onions, labneh yogurt, fresh herbs, evo, served with focaccia
add boquerones (anchovies) + \$5

SHRIMP | 18

gambas al ajillo
fresh garlic-brandy stock,
guindilla peppers, toasted bread

CHEESE & CHARCUTERIE | 18

chef's selection of
artisanal cheese & meat

PROSCIUTTO

&

POACHED PEAR | 18

prosciutto, poached pear, whipped ricotta, mascarpone, citrus-honey zest, candied walnuts, aged balsamic, evo,
toasted sour dough

FOCACCIA | 9

housemade olives and rosemary focaccia, baked ricotta

ARANCINI | 12

risotto stuffed fritters, manchego cheese, chorizo, maduros, pickled red onions, chipotle aioli

STUFFED DATES | 14

gorgonzola, wrapped in bacon, almond sauce, arugula salad

SALADS

ENSALADA DE CESAR | 15

romaine lettuce, parmigiano cheese, kalmata olives, breadcrumbs, white anchovy, caesar dressing

BURRATA | 18

roasted & pickled beets, wild arugula, cara cara oranges, boquerones (anchovies), mint, hazelnuts, evo, balsamic glaze, grilled sour dough

MIXED GREEN SALAD | 14

watercress, arugula, romaine, cherry tomatoes, green olives, fresh mozzarella, pickled onions, mustard dressing

MAINS

SALMÓN AL VAPOR | 28

steamed & roasted salmon, marinated with adobo & fresh herbs, broccolini, sweet potato mousse, cara cara oranges, rice croquet, salsa verde

POLLO A LA PLANCHA | 29

half boneless free-range roasted chicken
brussels sprouts, roman artichokes, currant, celery root purée, balsamic glaze and natural jus

BRANZINO | 38

grilled filet of mediterranean seabass
yukon potatoes, roasted baby carrots, haricot verts, cherry tomatoes, olives, carrot-ginger purée, lemon-caper butter

MOROCCAN STRIP LOIN | 43

grilled beef strip loin
roasted potatoes, moroccan spices, chimichurri, watercress & radish salad

HOUSEMADE POTATO GNOCCHI | 26

potato dumplings, braised lamb ragu, black olives, mint, parmigiano cheese
add 10 grams valencia spain black truffles + \$15

BAZATI BURGER | 28

prime dry aged beef burger, caramelized onions, cheddar cheese, pickles, house sauce, watercress, crispy potatoes, brioche bun, house-made fries

ADD BLACK TRUFFLES TO ANY DISH | 15

10 grams, valencia spain

SIDES

SAUTÉED BROCCOLINI | 9

MAC AND CHEESE

PATATAS BRAVAS | 9

BRUSSELS SPROUTS | 9

Lobster 26 | Bacon 10 | Plain 9

ROASTED BABY CARROTS | 9

FRIES | 8

ABOUT THE

The Beltline is the most comprehensive transportation and economic development effort ever undertaken by the City of Atlanta & among one of the largest, most wide-ranging urban redevelopment programs currently underway in the United States. The Beltline will ultimately connect 45 intown neighborhoods via a 22-mile loop of multi-use trails, modern streetcar, & parks – all based on railroad corridors that formerly encircled Atlanta.

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE-NO SEPARATE CHECKS.

BAZATI & ESTRELLA ROOFTOP

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.