

B A Z A T I

STARTERS

SOPA DE MAIZ | 9
cream of corn soup

GAZPACHO | 9
melon tomato soup,
served cold

WHITE FISH CEVICHE | 18
fresh fish of the day
ceviche with jalapeños,
tomatoes, red onions, cucumbers,
cilantro, avocado, fresh lime,
strawberry sauce

ARANCINI | 12
risotto stuffed fritters
manchego cheese, chorizo,
maduros, pickled red onions,
chipotle aioli

CHEESE & CHARCUTERIE | 18
chef's selection of artisanal cheese
& meat

GAMBAS AL AJILLO | 18
jumbo shrimp
fresh garlic-brandy stock,
guindilla peppers, toasted bread

PULPO A LA PARILLA | 19
grilled octopus
adobo marinade, roast potatoes,
corn, cherry tomatoes,
citrus dressing, watercress greens

ALBÓNDIGAS | 16
colorado lamb meat balls
tomato sauce and ricotta cheese

STUFFED DATES | 14
gorgonzola, wrapped in bacon,
almond sauce, arugula salad

SALADS

BURRATA | 16
grilled georgia peaches, burrata, jamón serrano, baby
kale, toasted pepitas, dressing de cacahuete

ENSALADA DE CESAR | 14
romaine lettuce, anchovies, patagonia cheese, pan de
oliva negra, dressing de crema cítrica,
breadcrumbs, anchovy

WATERCRESS & HINOJO SALAD | 16
quinoa, avocado, cherry tomatoes,
candy pistachios, radishes,
manchego, lemon-honey dressing

WATERMELON SALAD | 16
wagyu beef bresaola, watercress, mint,
ricotta salata, lemon-honey dressing

MAINS

SALMÓN A LA PARRILLA | 28
roasted wild salmon
cilantro rice, mango, red onions, jalapeños, crispy
potatoes, bok choy, red pepper coulis

BRANZINO | 32
grilled filet of branzino,
cherry tomatoes, roasted potatoes,
lemon-caper herb butter sauce, fennel, orange salad

POLLO A LA PLANCHA | 28
half boneless free-range roasted chicken
marinated with achiote-orange yogurt, baby carrots,
french green beans, crispy potatoes, orange glaze

PORK CHOP | 34
grilled 9 oz berkshire pork chop,
marinated with coffee molasses, fennel purée,
fresh pink-eyed peas, cherry sauce

HOUSE MADE PAPPARDELLE | 42
mixed mushrooms, parmigiano cheese,
butter sauce, valencia spain black truffles

ADD BLACK TRUFFLES TO ANY DISH | 15
10 grams, valencia spain

SIDES

CILANTRO RICE | 9

BRUSSELS SPROUTS | 9

BLACK TRUFFLES | 15

FRIES | 8

MAC AND CHEESE

Lobster 26 | Bacon 9 | Plain 8

MOROCCAN STRIP LOIN | 42
grilled beef strip loin
moroccan spices, chimichurri, baked potatoes,
plantains, watercress salad

LAMB BURGER | 26
goat cheese, portobello mushrooms,
raspberry aioli, watercress, fries

GUAJILLO MARINATED LAMB | 46
new zealand lamb chops
plantains croquettes, baby carrots, brussels
sprouts, granada demi glaze

HOMEMADE RAVIOLI | 28
filled with ricotta cheese, spinach,
parmigiana-brown butter sage sauce,
toasted pine nuts

CAULIFLOWER QUINOA | 18
quinoa, seasonal vegetables, chipotle aioli,
toasted pepitas, grilled lemon

PATATAS BRAVAS | 9

ROASTED BABY CARROTS | 9

PLANTAINS | 9

20% GRATUITY WILL BE ADDED TO PARTIES OF 4 OR MORE

BAZATI & ESTRELLA ROOFTOP

@bazatiatl | @estrellarooftop

550 Somerset Terrace NE, Atlanta, GA 30306

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