

B A Z A T I

STARTERS

SOUP OF THE DAY | 9
chef's selection

BUTTERNUT SQUASH | 20
half roasted butternut squash,
quinoa, mixed vegetables, pickled
onion, candied walnuts, watercress,
cotija cheese, capers, aged balsamic

TUNA TARTARE | 19
big eye tuna, cucumbers, tomatoes,
scallions with citrus-soy, honey,
sesame seeds, toasted brioche,
avocado mousse

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

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

JUMBO GRILLED SHRIMP | 18
gambas al ajillo
fresh garlic-brandy stock,
guindilla peppers, toasted bread

GRILLED OCTOPUS | 20
pulpo a la parilla
pickled onions, patty pan squash,
roasted corn, cherry tomatoes,
yukon baby potatoes, lemon honey
dressing, chipotle aioli

ALBÓNDIGAS | 17
colorado lamb meat balls,
tomato sauce and ricotta cheese

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

SALADS

BURRATA | 18
heirloom tomatoes, citrus soy
compressed peaches,
crispy jamón serrano, hazelnuts,
basil, aged balsamic, evo

ENSALADA DE CESAR | 15
romaine lettuce, patagonia cheese,
pan de oliva negra, dressing
de crema cítrica,
breadcrumbs, anchovy

PROSCIUTTO & FIG SALAD | 18
prosciutto, figs, whipped ricotta,
mascarpone, citrus-honey zest, candied
walnuts, aged balsamic, evo,
toasted sour dough

**WATERCRESS
POMEGRANATE SALAD | 16**
watercress, fennel, pomegranates,
honey crisp apples, radishes,
candy pistachio, pecorino romano,
lemon-honey dressing

FALL SALAD | 16
arugula, belgian endive, radicchio,
crispy delicata squash,
dry apricots, candied walnuts,
garrotxa cheese, mustard vinaigrette

MAINS

SALMON | 28
grilled wild salmon with pastrami spice rub
sautéed broccolini, celery root purée, mustard chives
beurre blanc sauce

BRANZINO | 38
grilled filet of mediterranean seabass
yukon potatoes, roasted baby carrots, haricot verts, cherry
tomatoes, olives, carrot-ginger purée, lemon-caper butter

CHICKEN | 29
half boneless free-range roasted chicken
brussels sprouts, baked delicata squash, currant, squash
purée, balsamic glaze and natural jus

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

PORCINI MUSHROOM PAPPARDELLE | 28
housemade pappardelle, porcini mushrooms,
belgian endive, pork sausage, parmigiano cheese
add 10 grams valencia spain black truffles + \$15

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

SIDES

SAUTÉED BROCCOLINI | 9

BRUSSELS SPROUTS | 9

ROASTED DELICADA | 9

MAC AND CHEESE

Lobster 26 | Bacon 10 | Plain 9

PATATAS BRAVAS | 9

ROASTED BABY CARROTS | 9

FRIES | 8

20% GRATUITY WILL BE ADDED TO PARTIES OF 4 OR MORE - NO SEPARATE CHECKS.

BAZATI & ESTRELLA ROOFTOP

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550 Somerset Terrace NE, Atlanta, GA 30306

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