

# B A Z A T I

## SMALL PLATES

### SOUP | 9

asparagus consommé,  
butter confit crab

### FOCACCIA | 10

house olive oil bread, pesto,  
olive tapenade, olive oil  
add whipped herb ricotta +\$4

### MUSSELS | 20

pei mussels, saffron, white wine  
lemon butter sauce, crostinis,  
calabrian chilies, thai basil

### CHARCUTERIE | 18

chef's selection of meats, sweet  
grass dairy cheeses, local honey,  
jam, ga almonds

### SMOKED BEETS | 12

blueberries,  
champagne vinaigrette,  
carrot leaf greens

### FRIED BRUSSELS SPROUTS | 12

bacon and chipollini  
agrodolce, asher blue

### FRIED OCTOPUS | 18

mexican pickles,  
sweet plum aioli

## SALADS

### SHRIMP & AVOCADO | 14

arugula, strawberries, honey crisp apple,  
red plum vinaigrette

### BABY KALE | 15

pickled radishes, fried parsnip chips,  
toasted pecans, orange vinaigrette

### TOMATO SALAD | 16

fresh heirlooms, criollo onions,  
whipped herb feta, cucumber

## MAINS

### SCALLOPS | 38

georges bank scallops,  
baby grilled fennel, whipped cilantro,  
grilled mushrooms, chili oil

### CHICKEN ROULADE | 29

springer mountain farm chicken,  
stuffed with fresh herbs, calabrian chiles,  
broccoli rapini, thyme infused brown butter

### FISH OF THE DAY | MP

chef's selection  
of seasonal fish

### BURGER | 28

10 oz bourbon bacon jam, smoked  
gouda, crispy onion & jalapeño

### PAN SEARED DUCK BREAST | 42

frisee & summer melon salad,  
guajillo ceil honey glaze

### SEAFOOD PASTA | 24

spaghetti, mussels, clams,  
shrimp, beet and white wine  
garlic butter, fresh basil

### FILET | 55

marinated 8oz prime filet,  
grilled baby carrots,  
pecan crema, chili garlic relish

EXECUTIVE CHEF: GREG WESOLOWSKI

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

BAZATI & ESTRELLA ROOFTOP

@bazatiatl | @estrellarooftop

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