

B A Z A T I

APÉRITIFS | SMALL PLATES

SOUP D'HIER | 9
yesterday's soup, because
its always better the next day

FOCACCIA | 9 (V)
house olive oil bread, pesto,
gremolata, olive oil
add baked ricotta +\$4

CRAB CAKE | 18
fresh lump crab, creole mustard,
honey dijon sauce, micro celery

CALAMARI &

FRENCH BEANS | 16
crispy fried calamari & heriot verts,
lemon dill sauce,
chipotle aioli

CHARCUTERIE | 18 (GF | N)
smoking goose meats, sweet grass
dairy cheeses, local honey,
emily g's jam, ga almonds

CRISPY POLENTA | 12 (V | DF)
marsh hen corn meal, pecorino,
whipped ricotta, olive tapenade

MUSSELS | 16 (GF | DF)
pei mussels, smoked sausage,
white wine garlic butter, baguette

SALADS

STRAWBERRY MAPLE | 14 (V | GF | N)
georgia mixed greens, smoked almonds,
asher blue, maple vin

NICOISE | 16 (GF | DF)
yellow fin tuna, soft boiled egg, fingerling potatoes,
cherry tomatoes, roasted lemon vin

SALADE DE CAESAR | 15
crispy parmesan, house croutons,
boquerones (anchovies)

MAINS

SCALLOPS | 38 (GF)
georges's bank scallops,
crispy polenta, sun choke
purée, braised mushrooms

BRAZILIAN PICANHA | 42 (DF)
top sirloin cap, house fries,
carrot top chimichurri

ELK RACK GNOCCHI | 42
elk rack, spinach & ricotta
stuffed gnocchi,
fiddle heads, gooseberry sauce

BRANZINO | 34 (GF | DF | N)
grilled branzino fillets, couscous,
smoked almonds,
golden raisins, pesto

BAZATI BURGER | 28 (DF)
lamb & beef mix, arugula,
sun-dried tomatoes,
red wine onions,
port mayo, pretzel bun

**DOUBLE STUFFED
RAVIOLI | 32 (V)**
ricotta & spinach stuffed ravioli,
mushroom deuxelle, truffle parmesan
sauce, micro basil, shaved black truffles

POLLO ALA PLANCHA | 29 (GF | DF)
half springer mountain farm chicken,
sofrito confit potatoes,
habichuelas guisadas

**PORK
OSSO BUCCO | 42 (DF)**
duroc pork shank, farofa,
gremolata sauce

GALETTE | 24 (V)
green hill daily chef's
selection of cheese, asparagus,
sunburst squash, spinach, fried leeks

SIDES

ASPARAGUS | 9

FIDDLE HEADS | 9

FRIES | 9

BABY CARROTS | 9

MAC AND CHEESE

BAKED BURRATA | 9

PATATAS BRAVAS | 9

Seafood 28 | Bacon 10 | Plain 9

BAGUETTE | 8

EXECUTIVE CHEF: MATTHEW JONES | SOUS CHEF: ALEK SHARPE

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

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.