



BAR MAR

Groups and Events

About Bar Mar

Fresh oysters piled on mounds of sparkling ice. Ceviches that taste of the ocean. Chef José Andrés' signature takes on seafood classics like Octopus a la Gallega—alongside premium meats that add depth to the menu, from Pluma Ibérica de Bellota Pork to a richly prepared True Ribeye Steak.

Located inside W Nashville, Bar Mar is a vibrant celebration of coastal cuisine, where modern techniques meet familiar favorites from both land and sea. Expect bold flavors, festive cocktails, and a bright, design-forward space that blends coastal influence with Nashville's unmistakable energy.





AVAILABLE MENUS

BAR MAR

BAR MAR LARGE PARTY PLATED LUNCH MENU / \$72

Minimum of 20 guests. *Selection needed for entree only

Tomato & Ventresca

tuna belly confit, heirloom tomato salad

Oyster on the Half Shell*

champagne mignonette, piquillo cocktail sauce, lemon

Paletilla Iberica Andalucía, Spain

from the famous acorn-fed, black-footed Spanish pig with pan de cristal, fresh tomato

PLEASE SELECT ONE OF THE FOLLOWING:

True Rib Eye

(Rosewood, TX) roasted cipollini and mushrooms,*

Grilled Ora King Salmon

green romesco, pepitas

Presa Iberica

grilled Iberian pork, mojo verde, boqueron-nori salsa

FOR THE TABLE:

Wilted Spinach “Catalana”

pine nuts, granny smith apple, PX raisins

Buttered Potato Purée

butter, butter, more butter, some potatoes

Key Lime Pie

key lime cream, toasted meringue, graham crumble, lime air



BAR MAR LARGE PARTY TASTING LUNCH MENU / \$85

Minimum of 20 guests. No selections needed, full menu will be served. Allergy substitutions will be provided with previous notice; final allergies due 72 hours prior.

Ferran Adrià Modern Olives
modern & traditional gordal olives

José’s Asian Taco*
Ibérico de bellota ham, cured hamachi, Korean seaweed, ginger

Paletilla Iberica Andalucía, Spain
from the famous acorn-fed, black-footed Spanish pig with pan de cristal, fresh tomato

Oyster on the Half Shell*
champagne mignonette, piquillo cocktail sauce, lemon

Lobster Croquetas*
lobster & shrimp-béchamel fritters, saffron alioli

Tomato & Ventresca
tuna belly confit, heirloom tomato salad

Grilled Pulpo a la Gallega
Galician-style octopus, potato, pimentón

Presa Iberica
grilled Iberian pork, mojo verde, boqueron-nori salsa

Patatas Bravas
Spanish fried potato, spicy brava sauce, alioli, pimentón

Key Lime Pie
key lime cream, toasted meringue, graham crumble, lime air

BAR MAR LARGE PARTY TASTING DINNER MENU / \$165

Parties from 12 to 60 guests. No selections needed, full menu will be served family style.
Allergy substitutions will be provided with previous notice; final allergies due 72 hours prior.

Ferran Adrià Modern Olives

modern & traditional gordal olives

José's Asian Taco*

Ibérico de bellota ham, cured hamachi, Korean seaweed, ginger

Paletilla Iberica Andalucía, Spain

from the famous acorn-fed, black-footed Spanish pig with pan de cristal, fresh tomato

Tuna Coconut Ceviche*

coconut-lime dressing, avocado, cancha corn, cilantro

Chicken Croquetas*

chicken-béchamel fritters

Green Salad

kale & mustard greens, cucumber, grapes, sunflower seeds,

Grilled Ora King Salmon

green romesco, baby artichokes, pepitas

Presa Iberica

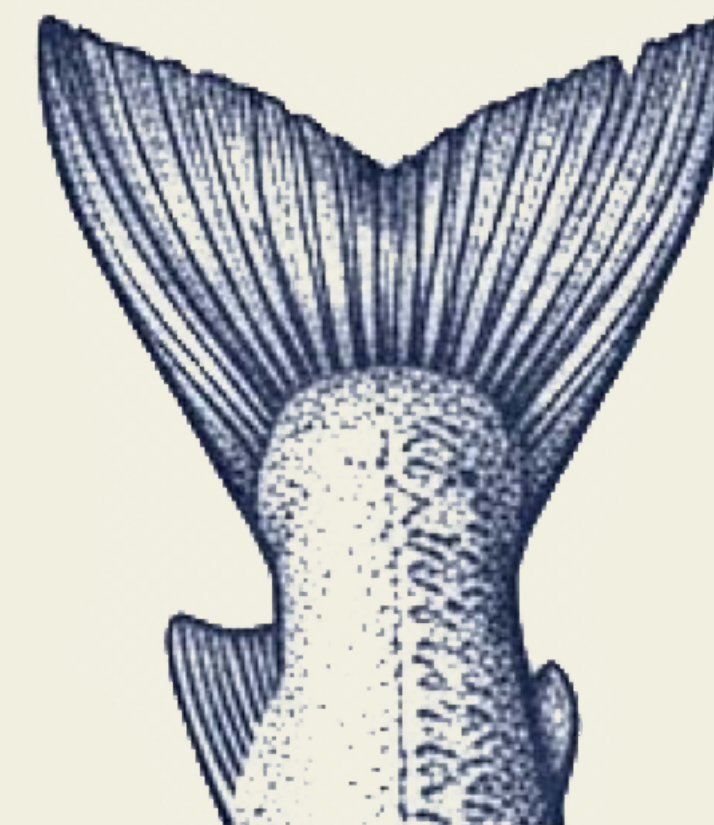
grilled Iberian pork, mojo verde, boqueron-nori salsa

Patatas Bravas

Spanish fried potato, spicy brava sauce, alioli, pimentón

Choco Banana Pudding

wafer cookies, chocolate banana mousse, candied peanuts



BAR MAR LARGE PARTY TASTING DINNER MENU / \$225

Parties from 12 to 30 guests. No selections needed, full menu will be served family style. Allergy substitutions will be provided with previous notice; final allergies due 72 hours prior.

Paletilla Iberica Andalucía, Spain
famous acorn-fed, black-footed Spanish pig

Pan con Tomate
Catalan-style toasted pan de cristal, fresh tomato

Boquerones en Vinagre
white Spanish anchovies cured in vinegar

Caviar Cone*
brick dough, horseradish crème fraiche, Osetra caviar, gold leaf

Oysters in Ponzu*
soy-ponzu, marinated sea lettuce

Neptune’s Pillows*
sesame rocoto, spicy tuna, fresh wasabi

Maine Lobster & Avocado Salad
avocado, salsa rosa, gem leaves

Live Scallops*
tomatillo-kiwi aguachile, shiso, fingerlime

Lobster Croquetas*
lobster & shrimp-béchamel fritters, saffron alioli

Grilled Sea Bass
Catalan spinach - apple, PX raisins, pine nuts

True Ribeye*
(Rosewood, TX) roasted cipollini and mushrooms,*

Sweet Corn Ribs
mahon cheese espuma, black garlic, lime

Choco Banana Pudding
wafer cookies, chocolate banana mousse, candied peanuts

BAR MAR RECEPTION

\$16ea, minimum of 25 orders per item. 48 hour notice for some items

COLD PASS ITEMS

- Hamachi Cone***
“smoked fish dip”, smoked hamachi, finger lime
- Bagels & Lox Cone***
dill cream cheese, salmon roe
- José’s Asian Taco***
Ibérico de bellota ham, cured hamachi, Korean seaweed, ginger
- Neptune’s Pillows***
sesame rocoto, spicy tuna, fresh wasabi
- Oyster Ceviche***
leche de tigre, aji amarillo, corn nuts
- Oyster in Escabeche***
saffron escabeche, green apple “pearls”

- Oysters in Ponzu***
soy-ponzu, marinated sea lettuce
- Ora King Salmon Causa***
jicama, ora king salmon, red onion, yuzu mayo
- Gazpacho Patricia**
tomatoes, cucumbers, bread, Sherry vinegar
- Watermelon & Tomato Skewer**
pistachio, PX reduction
- ‘Gilda’ Skewer**
gordal olives, anchoas Don Bocarte, boquerones, piparras, confit piquillos
- Aceitunas Matrimonio**
gordal olives, anchoas Don Bocarte,boquerones

PREMIUM COLD PASS ITEMS

(additional \$12 per item)

- Caviar Cone***
horseradish crème fraîche, chives, Ossetra caviar, gold leaf
- Classic José’s Taco***
Ibérico de bellota ham, Osetra caviar, Korean seaweed, ginger

BAR MAR RECEPTION

\$16ea, minimum of 25 orders per item
48 hour notice for some items

HOT PASS ITEMS

Nashville Hot Oyster*

hot oil, tartare sauce, lemon

Crab Croquetas*

blue crab-béchamel fritters, tartare sauce (48 hour notice)

Maine Lobster Croquetas*

lobster & shrimp-béchamel fritters (48 hour notice)

Tuna Tartare Roll*

avocado, ponzu mayo, furikake, scallions, parker house bun

Smoked Salmon Roll*

herb cream cheese, marinated cucumber, brioche roll

Sloppy Joe

beef bolognese, straw potatoes, parker house bun

Smashed Txule-sliders

dry aged patties, American cheese, piparra peppers, Txule-sauce, brioche bun

PREMIUM COLD PASS ITEMS

(additional \$6 per item)

Sea Urchin Coca*

pan de cristal, sobrasada, butter, black pepper

Blue Crab Roll

avocado, furikake ranch, brioche roll

Lobster Rol

*butter poached lobster, mayo espuma, pickled celery,
parker house bun*

Wagyu Steak Skewers

soy glaze, charred scallion, pickles

STATIONS & DISPLAYS

Pricing based on 1.5 hours of continuous service per person; additional products may be added upon request. Stations & displays must be ordered for a minimum of 80% of the guest guarantee. **Additional Chef per station @ \$150 per chef | 1 chef per station; additional chef required for groups over 40 guests on Premium Oyster/Raw Bar.**

CONE STATION - \$ 65

Hamachi Cone*

“smoked fish dip”, smoked hamachi, finger lime

Caviar Cone

Ossetra caviar, chive creme fraiche, gold leaf

Bagel and Lox

marinated salmon row, dill cream cheese

CLASSIC OYSTER DISPLAY - \$ 52

Oysters on the Half Shell*

piquillo cocktail sauce, fruit vinegar

PREMIUM OYSTER DISPLAY - \$ 65

Oysters on the Half Shell*

piquillo cocktail sauce, fruit vinegar

Oyster in Escabeche*

saffron escabeche, green apple “pearls”

Oysters in Ponzu*

soy-ponzu, marinated sea lettuce

RAW BAR DISPLAY - SELECTION OF 4 \$68PP | SELECTION OF 6 \$88PP

Oysters on the Half Shell*

piquillo cocktail sauce, fruit vinegar

Oysters in Ponzu*

soy-ponzu, marinated sea lettuce

Tuna Coconut Ceviche*

coconut-lime dressing, avocado, concha corn, cilantro

Bay Scallops Crudo*

tomatillo-kiwi aguachile, shiso

Classic Ceviche*

leche de tigre, sweet potato, corn nuts, cilantro

Shrimp Cocktail*

piquillo cocktail sauce, avocado

LITTLE SANDWICH STATION - \$52

Tuna Tartare Roll*

avocado, ponzu mayo, furikake, scallions, steamed brioche bun

Blue Crab Roll

avocado, furikake ranch, brioche roll

Smoked Salmon Roll*

herb cream cheese, marinated cucumber, brioche roll

Lobster Roll

butter poached lobster, mayo espuma, pickled celery, brioche roll

BEVERAGE PACKAGES

STANDARD PACKAGE 70/person per 2 hours

Wines selected by our sommelier

Well spirits

Beer

ADDITIONAL HOUR WILL BE +30 PER PERSON

PREMIUM PACKAGE 85/person per 2 hours

Premium wines selected by our sommelier

Premium spirits

ADDITIONAL HOUR WILL BE +40 PER PERSON

LUXURY PACKAGE 100/person per hour

Premium wines selected by our sommelier

Premium spirits

Four selections from our Bazaar Mar event cocktail list

ADDITIONAL HOUR WILL BE +50 PER PERSON

- If the party is larger than 22, a beverage package is required.
- Wine selections will need to be confirmed 7 days prior to the event in order to verify inventory availability.
- Beverages chosen outside of packages will be based upon consumption.



COCKTAILS

REFRESHING & EASY

Daisy de Graná | *milagro silver tequila, del maguey mezcal, magdala orange, lime, pomegranate, salt air*

Sangría de Cava | *cava, bombay sapphire gin, yzaguirre blanc vermouth, seasonal fruit, citrus*

Ultimate G&T | *hendrick's gin, fever-tree tonic, lime, lemon, juniper berries, lemon verbena*

Magic Carpet | *oku gin, apricot, st-germain, vanilla, lemon, clarified using yogurt & milk*

Anvil | *banks 5 island white and appleton estate rare blend rums, lime, sugar, peychaud's bitters*

APERITIFS & SPIRIT FORWARD

Bird In The Hand | *plantation pineapple rum, appleton estate rare blend rum, aperol, sweet vermouth*

Bronze | *fords gin, blanc vermouth, tempus fugit kina l'aero d'or, cynar*

The Modifier | *avuí amburana cachaça, amaro montenegro, licor 43, sherry, chocolate bitters*

SPIRIT FREE

Firefly | *gnista barreled oak non-alcoholic, spirit, saffron, thai basil, chili tincture, fever-tree tonic*

Emerald Coin | *seedlip 42 grove non-alcoholic spirit, honeydew, lemongrass, lime, celery*

