

MERCAT TASTING MENU / \$55

PAN CON TOMATE Y JAMON SERRANO crispy sourdough, heirloom tomato, arbequina olive oil, sea salt, serrano ham

PATATAS BRAVAS salsa bravas, garlic aioli, chile oil

GAMBAS AL AJILLO birds eye chili, garlic, shrimp jus

CROQUETAS DE IBERICO Y POLLO iberico ham, green circle chicken, black garlic aioli

DATILES CON ALMENDRAS bacon wrapped dates, la peral fondue

PIMIENTOS ESTILO PADRON fried shishito peppers, salbitxada

CHEF DIEGO'S PAELLA PARELLADA shrimp, clams, calamari, spanish sausage, heritage chicken

"PIJAMA' BARCELONA roasted peaches, vanilla custard, whipped cream

TAPAS TRADICIONALES

MARINATED OLIVES house-marinated, spanish olives / \$7

PAN CON TOMATE crispy sourdough, heirloom tomato, arbequina olive oil / \$7

PIMIENTOS ESTILO PADRÓN flash fried shishito peppers, salbitxada sauce / \$8

PATATAS BRAVAS salsa bravas, garlic aioli, chile oil / \$9

TORTILLA ESPAÑOLA potato, eggs, onion, chive aioli / \$9

ALITAS AL MOJO ROJO PICON fried chicken wings, canary island mojo / \$10

BUNUELOS DE BACALAO beignets, spanish cod, baby spinach, quince aioli / \$10

CROQUETAS DE IBERICO Y POLLO iberico ham, green circle chicken, garlic aioli / \$10

CROQUETAS DE IDIAZABAL smoked idiazabal cheese, piquillo pepper aioli / \$10

CALAMARCITOS A LA ANDALUZA crispy monterrey calamari, chermoula aioli, shaved celery / \$10

AJO BLANCO DE ALMENDRAS Y SARDINAS MARINADAS marinated sardine, cava vinegar, cold almond soup, green grapes / \$10

DATILES CON ALMENDRAS bacon wrapped dates, la peral fondue / \$12

BUTIFARRA DE CEPS AMB MONGETES catalan porcini stuffed sausage, white bean foam / \$12

GAMBAS AL AJILLO bird-eye chili, garlic, shrimp jus / \$14

SCALLOPS A LA LLAUNA STYLE parsnip puree, roasted sesame, granny smith apple / \$18

ENSALADAS Y CHARCUTERÍA

ENSALADA DE ESCAROLA arugula, frisee, red onion, avocado, olives, idiazabal, romesco vinaigrette / \$12

ENSALADA DE TOMATES Y POLLO EN ESCABECHE heirloom tomatoes, spring onions, pickled green circle chicken, tapenade / \$16

SERRANO HAM & FIG SALAD la peral, spinach, candied walnuts, figs, sherry vinaigrette / \$16

QUESO MIXTO spanish cheeses, black olive sponge cake, chardonnay wine glee, red wine sorbet / \$18

CHARCUTERÍA MIXTO spanish charcuterie, pistachio sponge cake, blood orange marmalade, pickled mustard seeds / \$19

BREAD SERVICE AVAILABLE / \$5

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. GRATUITY NOT INCLUDED.

PLATOS PARA COMPARTIR

- POLLO DE CORRAL AL AJILLO** sautéed chicken, yellow patty pan, giardiniera / \$18
- COCA FINA DE LOMO DE ATUN** blue fin tuna, onion compote, flatbread / \$20
- SECRETO IBERICO AL CABRALES Y MANZANAS ASADAS** grilled iberico pork, cabrales, cinnamon apple / \$21
- PULPO A LA GALLEGA CON PATATAS** jerusalem artichoke, lime cilantro aioli, potato pave / \$23
- SUQUET DE SALMONETES Y ALMEJAS** catalan sailor's stew, clams, red mullet, potatoes, tomato-saffron juice / \$25
- BRANZINO A LA ESPALDA** grilled branzino, roasted baby beets, mojo verde sauce / \$28
- HANGER STEAK A LA PLANXA** guindilla aioli, roasted calcots and salbitxada sauce / \$30
- CANELONS DE SANT ESTEVE CON JARRETE DE BUEY** cannelloni filled with short ribs, farm chicken, foie gras, and creamy truffle béchamel / \$32
- RACK OF COLORADO LAMB** spinach pastilla, manchego polenta, lamb jus / \$42

VERDURAS

- CROQUETAS DE CEPS** porcini mushrooms croquettes / \$10
- COCA DE ESCALIVADA** grilled eggplant, red pepper sofrito, black olives, brown anchovies / \$14
- ESPÁRRAGOS A LA PLANXA** saffron hollandaise, sous-vide egg, crispy artichokes / \$16
- COUS COUS CON SIETE VERDURAS** pumpkin, tomato, turnip, zucchini, red pepper, sofrito, parsnip, ginger, coriander, turmeric / \$16
- COLIFLOR AL AGREDOLÇ** sweet and sour cauliflower, vegan almond aioli / \$16
- GUISANTES A LA CATALANA** green peas, serrano ham, garlic, shallot, mint / \$16
- VEGAN PAELLA** artichokes, green peppers, red peppers, asparagus, eggplant, green beans, green peas, tomatoes / \$30

PAELLAS

PAELLA A SPECIALTY FROM THE VALENCIA REGION IS PROTECTED UNDER THE D.O LABEL, THE TRADITIONAL PREPARATION INCLUDES THE FOLLOWING INGREDIENTS, ALL LOCALLY SOURCED: POLLASTRE, CONILL, TOMACA, FERRAURA OR BAJOQUETA, GARROFO, TAVELLA, ROMANI, AZAFRAN AND OBVIOUSLY RICE FROM VALENCIA. RECOMMENDED FOR TWO GUESTS.

- FIDEUA ESTILO GANDIA** sepia, shrimp, monkfish, langoustine, mussels and garlic aioli / \$40
- ARROS NEGRE DEL AMPURDA** squid ink rice, calamari, catalan sausage, pork loin, aioli / \$45
- ARROS DE CARNES** chorizo, pork loin, rabbit, chicken, catalan sausage / \$48
- ARROS DEL SENYORET** calamari, catalan sausage, chicken, rabbit, shrimp, clams / \$55
- ARROS DE MARISCOS** calamari, shrimps, monkfish, manila clams, mussels / \$65
- ARROS CALDOS DE LLOBREGANT** calamari, clams, maine lobster / \$75
- ARROS DE COLOMI Y CEPS** squab, smoked pork belly, porcini mushrooms / \$85
- ARROS DE GAMBOTS Y RAP** spanish carabinero shrimp, monkfish, sepia, artichokes / \$110

COCHINILLO ENTERO ASADO / \$275

for four-five guests, 45 min wait whole roasted pig, dill potato salad and pork jus

