

MERCAT TASTING MENU

/ 55 PER PERSON (MINIMUM TWO GUESTS)


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

PATATAS BRAVAS potatoes, salsa brava, garlic aioli, chili oil  


GAMBAS AL AJILLO shrimp, bird's eye chili, garlic, shrimp jus 

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

DATILES CON ALMENDRAS bacon-wrapped date, marcona almond, la peral fondue 

ENSALADA DE ESCAROLA arugula, frisée, red onion, avocado, olives, tangerine, idiazabal cheese, romesco vinaigrette  



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

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

NO SUBSTITUTIONS PLEASE.

ENSALADAS Y CHARCUTERÍA

SERRANO HAM & FIG SALAD spinach, serano ham, figs, la peral cheese, candied walnuts, sherry vinaigrette / 16  

ENSALADA DE ESCAROLA arugula, frisée, red onion, avocado, olives, tangerine, idiazabal cheese, romesco vinaigrette / 12  

QUESO MIXTO spanish cheeses, black olive sponge cake, chardonnay wine gelée / 18

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




BREAD SERVICE AVAILABLE / 5

TAPAS VEGETARIANAS



MARINATED OLIVES house-marinated spanish olives / 7  

PAN CON TOMATE crispy sourdough, heirloom tomato, arbequina olive oil / 7  (add serrano ham / 5)

PATATAS BRAVAS potatoes, salsa brava, garlic aioli, chili oil / 9  


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



COCA DE ESCALIVADA grilled eggplant, red pepper sofrito, black olives, flatbread / 14 (add brown anchovies / 2) 




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

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

CROQUETAS DE CEPS porcini mushroom croquettes / 10 

COUS COUS CON SIETE VERDURAS pumpkin, tomato, turnip, zucchini, red pepper, sofrito, parsnip, ginger, coriander, turmeric / 16 

ESPÁRRAGOS A LA PLANXA asparagus, saffron hollandaise, sous-vide egg, crispy artichokes / 16  

COLIFLOR AL AGREDOLÇ sweet and sour cauliflower, vegan almond aioli / 16   

 - GLUTEN FREE  - VEGETARIAN  - CONTAINS TREE NUTS

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

TAPAS DE PESCADO

GAMBAS AL AJILLO shrimp, bird's eye chili, garlic, shrimp jus / 14 🌿

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

PULPO A LA GALLEGA CON PATATAS octopus, sunchokes, lime cilantro aioli, potato pavé / 19 🌿

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

COCA FINA DE LOMO DE ATUN blue fin tuna, onion compote, flatbread / 20

CALAMARCITOS A LA ANDALUZA crispy monterey calamari, chermoula aioli, shaved celery / 12

BRANZINO A LA ESPALDA grilled whole branzino, roasted baby beets, mojo verde sauce / 28 🌿

BUÑUELOS DE BACALAO spanish cod beignets, baby spinach, quince aioli / 10

TAPAS DE CARNE

DATILES CON ALMENDRAS bacon-wrapped date, marcona almond, la peral fondue / 10 🌿

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

CROQUETAS DE IBERICO Y POLLO iberico ham and green circle chicken croquettes, garlic aioli / 10

POLLO DE CORRAL AL AJILLO sautéed chicken, yellow patty pan squash, giardiniera / 15 🌿

CANELONS DE SANT ESTEVE CON JARRETE DE BUEY short rib filled cannelloni, farm chicken foie gras, creamy truffle béchamel / 15

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

HANGER STEAK A LA PLANXA roasted calçots, guindilla aioli, salbitxada sauce / 18 🌿 🌿

SECRETO IBERICO AL CABRALES Y MANZANAS ASADAS grilled iberico pork, la peral cabrales, cinnamon apple / 26

COLORADO LAMB CHOPS spinach pastilla, manchego polenta, lamb jus / 28 🌿

QUARTER OF COCHINILLO roasted pig, dill potato salad, pork jus / 48 🌿

PAELLAS Y FIDEUAS

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

FIDEUA ESTILO GANDIA calamari, shrimp, monkfish, mussels, garlic aioli / 55

PAELLA VEGANO artichokes, green peppers, red peppers, asparagus, eggplant, green beans, peas, tomatoes / 40 🌿 🌿

ARROS DE MARISCOS calamari, shrimp, monkfish, langoustine, manila clams, mussels / 65 🌿

ARROS DE CARNS chorizo, pork loin, meatballs, chicken, catalan sausage / 48 🌿

ARROS NEGRE DEL AMPURDA squid ink rice, calamari, catalan sausage, pork loin, garlic aioli / 48

ARROS DEL SENYORET shrimp, clams, calamari, mussels, spanish sausage, heritage chicken, meatballs / 55 🌿

ARROS 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, calamari, artichokes / 110 🌿

COCHINILLO ENTERO ASADO / 250 🌿

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

