



January 25 - February 7, 2019



Brunch Menu | \$28

-First Course-

GRAPEFRUIT

Half grapefruit, caramelized sugar

-Second Course-

Please select one

FRUIT & YOGURT

Greek yogurt, strawberry vanilla jam, seasonal fruit, Mercat granola, toasted pumpkin seeds

TRUITA DE SAMO

Potato omelet, smoked salmon, fried capers, red onion, roasted tomato cream cheese

-Third Course-

Please select one

MERCAT BENEDICT

Poached eggs, toasted brioche, chorizo, truffle hollandaise, brunch potatoes

BIKINI SANDWICH

Serrano ham, Mahon cheese sauce, truffle

TORRIJAS

Battered brioche toast, cinnamon sugar, Chantilly cream

-Dessert-

CHURROS

Cinnamon sugar and chocolate sauce

The Restaurant Week menu is for each guest to enjoy individually.

Beverage, tax and gratuity not included



January 25 - February 7, 2019

MERCAT
a la planxa

Dinner Menu | \$48

-First Course-

PATATAS BRAVAS

Spicy chili puree, garlic aioli

“PA AMB TOMAQUET” AL ESTILO CATALAN

Crispy ciabatta bread brushed with ripe heirloom tomato, Arbequina EVO oil & sea salt

DATILES CON ALMENDRAS

Bacon wrapped dates, Marcona almond, la peral cheese fondue

-Second Course-

ENSALADA DE ESCAROLA

Arugula, frisee, red onion, cucumber, tomato, idiazabal, romesco vinaigrette

TORTILLA ESPANOLA

Potato, egg, onion, chive aioli

CROQUETAS DE JAMON IBERICO Y POLLO

Iberico ham, heritage chicken, black garlic aioli

-Third Course-

Please select one

ARROS DE CARNIS

Valencia rice, chorizo, rabbit, butifarra negra, chicken, piquillo pepper, shitake mushrooms

VEGAN PAELLA

Valencia rice, asparagus, peas, piquillos, artichoke hearts, trumpet mushrooms, smoked eggplant

-Dessert-

CREMA CATALANA

Marcona almonds, sherry gastrique, almond tuile

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