

LUNCH

TAPAS DE SIEMPRE TRADITIONAL TAPAS

PIMIENTOS DE PADRÓN Fried Peppers, Salbitxada & Sea Salt / \$5

MIXTO CROQUETAS Serrano Ham & Chorizo Croquettes, Romesco / \$8

TRUITA DE PATATA CON ESPINACAS Spanish Omelette with Spinach, Potatoes & Saffron Aioli / \$9

GAMBAS AL AJILLO Garlic Shrimp / \$10

QUESO MIXTO Chef's Selection of 2 Spanish Cheeses / \$10

CHARCUTERIA MIXTO Chef's Selection of 2 Cured Meats / \$10

DATILES CON ALMENDRAS Bacon-Wrapped Dates stuffed with Marcona Almonds / \$9

LA MESA DE JOSE

ALLOW THE CHEF TO SELECT A FOUR COURSE TAPAS MENU/ \$40 PER PERSON

THE CATALAN EXPRESS!

CHOOSE ONE ITEM FROM THE FIRST AND SECOND COURSE INCLUDES FOUNTAIN SODA OR ICED TEA. ALL ITEMS ARE AVAILABLE A LA CARTE / \$18 PER PERSON

FIRST COURSE

CHOOSE 1:

ARROZ A LA CAZUELA Chicken, Chorizo & Shrimp Soup with Artichoke Confit & Paprika Aioli / \$9

SOPA DE BOLETS Wild Mushroom Soup, Brioche & Truffle / \$10

SERRANO HAM & FIG SALAD La Peral, Baby Spinach, Bacon & Sherry Vinaigrette / \$12

ENSALADA VERDE Mixed Greens with Asparagus, Avocado, Green Beans, Shaved Mahon Cheese & Sherry Vinaigrette / \$10

SECOND COURSE

CHOOSE 1:

THE MERCAT BURGER 8 oz Black Angus Burger with La Peral, Padrón Peppers & Red Wine Onion Jam / \$14

LAS RAMBLAS Grilled Chicken Sandwich, Bacon, Romesco, Tomato & Parmesan / \$11

BARRI GOTIC Hanger Steak Sandwich, La Peral, Caramelized Onions & Tomato / \$14

GAMBA Y CHORIZO COCA Shrimp and Chorizo Flatbread with Garbanzo Bean Puree, Tomato Escabeche and Manchego / \$14

CEPES Y BUTTIFARRA COCA Wild mushroom Flatbread, Catalan Sausage, Roasted Garlic, & Manchego / \$14

COSTILLAS DE TERNERA COCA Beef Short Rib Flatbread, Horseradish, Parmesan & Bacon Marmalade / \$13

A LA PLANXA GRILLED MEATS AND FISH CARNES MEATS

BLACK ANGUS RIBEYE Natural Angus Beef, USA - 12oz / \$42

CORDERO Rack of Lamb, South Dakota \$24 / \$48

CHORIZO Smoked Paprika & Garlic Sausage, Spain / \$9

POLLO 8oz Airline Amish Chicken Breast / \$12

PESCADOS FISH AND SHELLFISH

HIPOGLÒS Halibut / \$12

GAMBAS Jumbo Prawns / \$12 / \$24

VENERAS Diver Scallops / \$12

VERADURAS VEGETABLES

PATATAS FRITAS House-Cut Fries with Spicy Paprika Aioli / \$6

ESPINACAS A LA CATALANA Catalan Spinach, Raisins, Pine Nuts & Apples / \$7

SETAS AL HORNO Wild Mushrooms, Confit Potato, Shallot & Parsley / \$12

CALCOTS Grilled Green Onions with Salbitxada and Sea Salt / \$10

PESOLS BLANCS Truffle White Beans with Bacon / \$6

LOS POSTRES DESSERTS

HORCHATA BON BON Horchata Ice Cream, Dark Chocolate, Cinnamon Puffed Rice, Coconut Cream, and Marcona Almond Brittle / \$3.50 ea.

CROQUETAS DE XOCOLATA Milk Chocolate Croquettes, Banana Marshmallow, Rosemary Caramel, Arbequina Olive Oil / \$10