



Mercat

Charcuteria y Quesos	per oz.		per oz.
Jamón Serrano (Salamanca, España)	3.00	Sobrasada (Bilbao, España)	3.00
Paleta Iberica (Salamanca, España)	8.00	Manchego (Segovia, España)	4.00
Fuet (Barcelona, España)	2.50	Mahón (Menorca, España)	3.00
Lomo Embuchado (Toledo, España)	2.00	Tetilla (Mallorca, España)	5.00
Chorizo Ibérico (Salamanca, España)	2.00	Gran Plat	MP

Tostas	per pc.	Bar del Mar	per pc.
Sobrasada escalivada, garrotxa	3.00	Ostras Skookum (Washington, USA)	2.50
Crispy Goat Brie fig compote, olive oil, basil, hazelnut	2.50	Ostras Beau Soleil (Prince Edward Island, Canada)	2.75
Croque Monsier mahón, serrano ham, sauce mornay	3.00	Gambas / Shrimp (Gulf of Mexico)	3.00
Morcilla de Cebolla onion marmelade, apples, raisins, pine nuts	3.00	Little Neck Clams (Cape Cod)	1.50
Pan Tumaca grated tomato & garlic olive oil	2.00	Gran Plat	MP

A la Planxa...

Del Mar	price	De la Montaña	price
Whole Yellowtail Snapper (Florida)	lb / 15.00	Baby Chicken (Pametto Farms, NC)	half 15.00 whole 29.00
Langostinos / Prawns (Nigeria)	pc / 9.00	Ribeye (Meyer Ranch, MT)	12oz 24.00 18oz 36.00
Calamar / Squid (Vietnam)	pc / 11.00	Wagyu Skirt Steak (Blue Ribbon Farm, CA)	8oz 15.00 16oz 29.00
Pulpo / Octopus (Portugal)	tentacle / 16.00	Butifarra (Barceloneta, Miami)	pc. 8.00

Choice of Sauce: romesco aioli, parsley picada or lemon caper
beure noisette

Choice of Sauce: Bordelaise, Aux Poivre or Thyme Whole
Grain Mustard.

Bistro

Plats	price		price
Pica Pica almonds and marinated olives	on the house	Albondigas con Sepia squid ink meatballs, baby cuttlefish, sofrito	15.00
Tortilla de Patata spanish potato and onion omelet	5.00	Botifarra con Alubias housemade Catalan sausage, braised white bean spinach, roasted peppers	13.00
Croquetas creamy serrano ham fritters	9.00	Real Petit 4oz kobe beef burger, foie, truffle aioli, caramelized onions	5.00
Pate de Campagne country style pate, valencia orange marmalade	8.00	Canelones béchamel, pesto de setas, manchego	14.00
Foie Mi Cuit duck liver terrine, caramelized nuts, fler de sal	11.00	Huevos Estrellados fried organic hen egg, potatoes, pimenton salt	8.00
Bombas de la Becloneta skirt steak, roasted garlic alioli, spicy sauce	12.00	Arroz Socarrat chicken, shrimp, butifarra, calasparra rice, peas, ceps	15.00
Brandada de Bacalao whipped codfish, sourdough	9.00	Fideua seafood noodle paella, picada, alioli	18.00
Caracoles a la Llauna escargots, puff pastry, parsley and garlic butter	12.00	Bacalao Confitado potato foam, pipperrada, garlic chips	16.00
Calamares a la Romana fried squid, tomate frito, alioli	10.00	Gambas con Chocolate, shrimp, garlic, chocolate picada	15.00
Almejas con Chorizo clams, chorizo, Cava, peas, pork belly, salsa verde	11.00	Cazuela de Mejillones saffron rouille, tomato and garlic sofregit	18.00
Pulpo Barceloneta a Feira, grilled octopus, fingerling potato foam piquillo pepper, chorizo, olives, tomato confit, pimenton de la Vera	18.00		

Amadines / Salads

Esqueixada codfish crudo, tomato, pearl onion, avocado, black olives	11.00
Ensalada Frisse poach organic egg, bacon, picatostas, red wine vin	10.00
Foie Gras mi-cuit spinach, mango, black pepper, almonds	14.00

De la Huerta

Coliflor curried cauliflower gratin	7.00
Espinaca spinach catalan style	8.00
Setas al Ajillo wild mushrooms with garlic	8.00
Patatas Bravas potatoes with aioli & spicy tomato	6.00
"Pimientos del Padro" sea salt & lime	7.00
Trigueros Fritos fried asparagus & romesco	8.00
Pimientos del Piquillo goat, brie cheese, membrillo salad	8.00