

# BRUNCH

## SUNDAY BRUNCH TASTING

OUR TASTING MENU INCLUDES THREE COURSES  
WITH A CHEF SELECTION FROM OUR SPANISH PASTRIES

\$28

### HUEVOS EGGS

EGGS ANY STYLE Two Eggs, Breakfast Potato, Toast and Choice of: Rosemary-Apple Sausage, Bacon or Pork Shoulder Steak / \$14

BLACKSTONE BENEDICT Toasted Brioche and Chorizo, Truffled Hollandaise, Breakfast Potato / \$16

EGGS BENEDICT Toasted English Muffin and Canadian Bacon, Traditional Hollandaise, Breakfast Potato / \$15

SHRIMP & GRITS Rock Shrimp, Braised Short Ribs, and Poached Egg / \$13

DYO OMELETTE Choose 3 - Cheddar Cheese, Swiss Cheese, Ham, Tomato, Red Pepper or Mushrooms / \$16

STEAK & EGGS Black Angus Hanger Steak, Manchego-Bacon Biscuits, Sausage Cream Gravy and Two Eggs, Any Style / \$18

### BOCADILLOS SANDWICHES

THE MERCAT BURGER 8oz Black Angus Burger with La Peral, Padrón Peppers & Red Wine Onion Jam / \$16

LAS RAMBLAS Grilled Chicken Sandwich, Bacon, Romesco, Tomato & Parmesan / \$13

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

### ESPECIALIDADES SPECIALS

BUTTERMILK PANCAKES Traditional Pancakes with Butter and Maple Syrup / \$14

BRIOCHE FRENCH TOAST Smoked Honey Butter, Orange Marmalade / \$13

### PLANXA FLAT - TOP

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 Airline Amish Chicken Breast - 8oz / \$12

ATUN Yellowfin Tuna / \$12

GAMBAS Jumbo Prawns / \$12 / \$24

VENERAS Diver Scallops / \$12

### VERADURAS VEGETABLES

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

ESPINACAS CATALANAS 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

### LA BARCELONETA EXPRESS

SEASONAL FRUIT SALAD

OATMEAL OR HOUSEMADE GRANOLA

COFFEE OR TEA

JUICE OR SODA

\$15