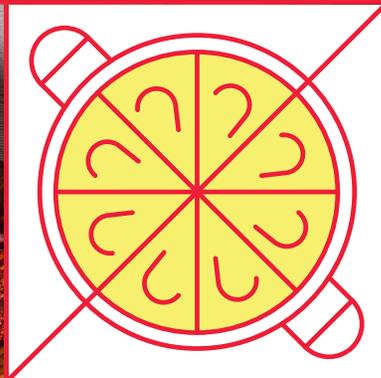
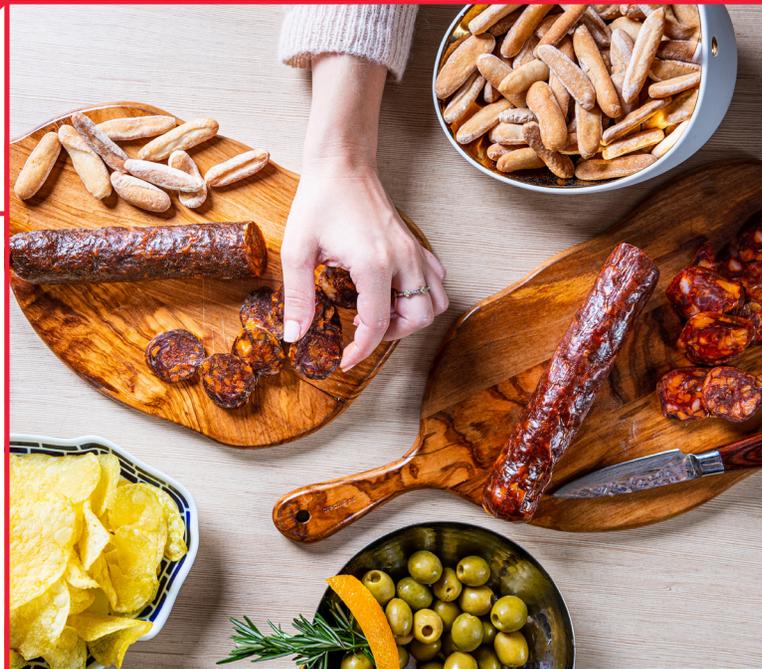
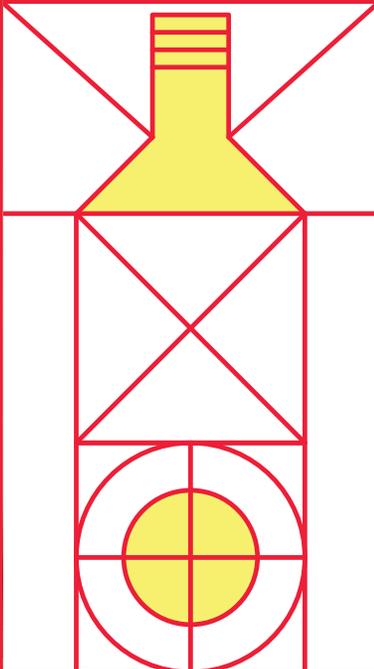
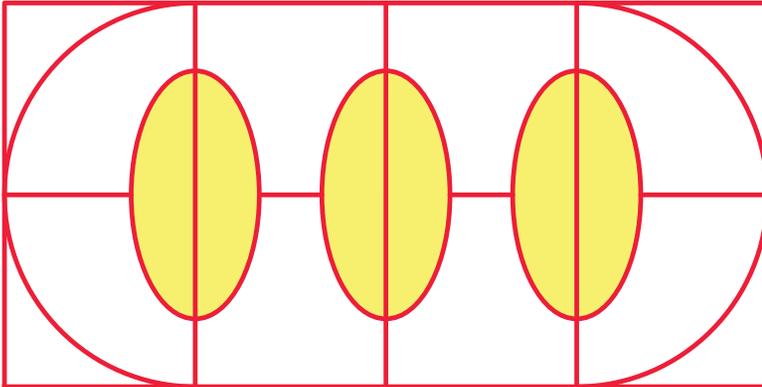


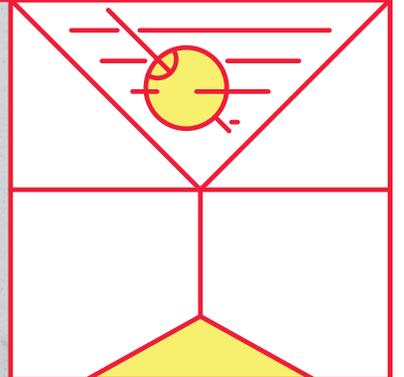
MERCADO **LITTLE SPAIN**



**GROUPS
AND
EVENTS**



HOLA!
NEW YORK ■



MERCADO LITTLE SPAIN

GROUPS AND EVENTS

New York's love letter to Spain

Chef José Andrés and his team, inspired by the historic mercados of his home, created Mercado Little Spain as an all-day dining destination for food lovers. An entire neighborhood of delicioso in New York City's Hudson Yards, a short walk from The Javits Center.

Gather friends, family, and colleagues together for your next fiesta at Mercado Little Spain – you'll see why Spaniards love sharing a meal with those closest to them.

CONTACT US

events.nyc@littlespain.com • 646-495-1242



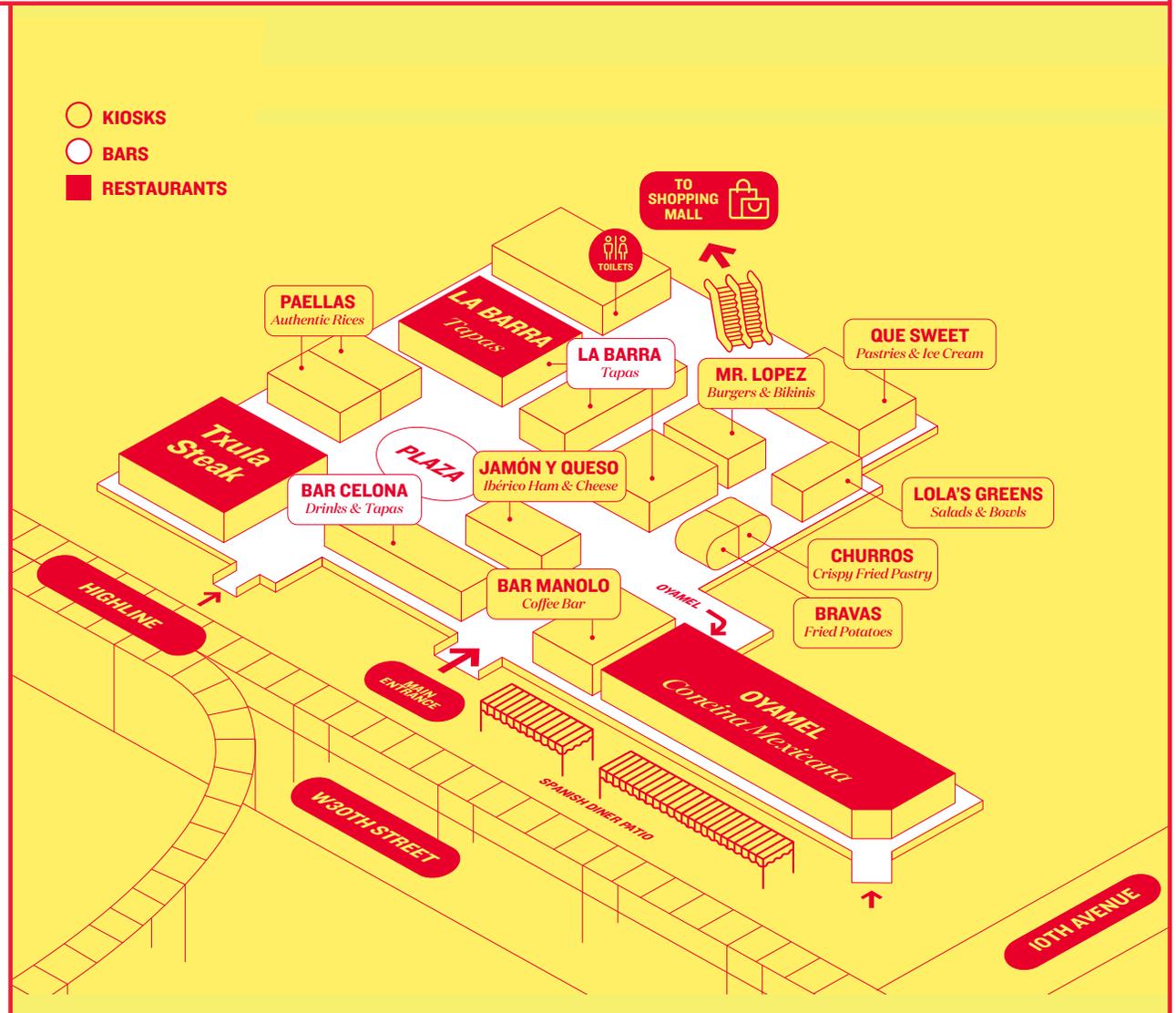
GROUPS AND EVENTS AT

MERCADO LITTLE SPAIN

CAPACITIES

	SEATED	STANDING
TXULA STEAK	70	120
LA BARRA DEL MAR	30	50
BAR CELONA		100
THE PATIO		50
MERCADO BUYOUT		1000

With 35,000 square feet between three full-service restaurants, two tapas bars, an outdoor patio and market-style space, Mercado Little Spain has a variety of flexible options for groups and events.





THE PATIO



TXULA STEAK



LA BARRA DEL MAR

OUR
SPACES



MERCADO



BAR CELONA



ABOUT

TXULA STEAK

TXULA STEAK MENU is guided by its most elemental force: wood fire. Rooted in Basque grill tradition and New York energy, Txula brings together exceptional meats, Mediterranean seafood, and seasonal vegetables cooked over an imported Spanish oven.

Txula Steak offers the feeling of privacy while remaining connected to the energy of the Mercado and the flame-grilling kitchen.

FEATURES

- Enclosed by warm yellow tile, Txula Steak offers the feeling of privacy while being enlivened by the energy of the Mercado and the flame-grilling kitchen.
- Txula Steak can accommodate up to 70 seated and 120 standing.



TXULA STEAK

FAMILY-STYLE SEATED MENUS

PRE-FIXE \$70

For lunch only

RAW BAR TO START

TUNA "EUSKADIZ"

(1 Skewer per person)

Red Tuna, sweet onion and pickle piparra skewer. tomato vinaigrette and liquid olives

PINTXOS

TXISTORRA

Grilled basque style chorizo sausage Navarra, Spain

CROQUETAS

Ibérico ham and béchamel fritters

MAINS

(Choose 1/pp)

STEAK BIARRITZ

Charcoal-grilled skirt steak, homemade fries, and a velvety butter sauce infused with fine herbs

Or

BACALAO CON TOMATE

Charcoal-grilled cod loin, basque tomato sauce

GEM LETTUCE SALAD

HOMEMADE FRIES

PLEASE REVIEW ALL DIETARY RESTRICTIONS AND MENU SUBSTITUTIONS WITH YOUR EVENT MANAGER

PRE-FIXE \$125

RAW BAR

TUNA "EUSKADIZ"

(1 Skewer per person)

PINTXOS

JAMON IBERICO DE BELLOTA

Acorn fed Iberico pork ham (1oz). Jabugo, Spain

PAN CON TOMATE

Pan de cristal brushed with tomato and extra virgin olive oil

STEAK TARTARE

Beef tender loin hand-cut tartar. Toasted bread

MAINS

CHOOSE ONE MAIN

All served with fries, gem salad and piquillo peppers

TXULETON

Charcoal grilled 60 day-aged American black Angus ribeye (32oz). Texas, USA

LECHAL +\$10

Wood fired Spanish suckling lamb. Zamora, Spain.

COCHINILLO +\$10

Wood fired Spanish suckling pig. Salamanca, Spain

DESSERT

BASQUE CHEESECAKE CART

"Burnt" Basque style cheesecake, Asturian honey, extra virgin olive oi



TXULA STEAK

EVENT DINNER MENU

PRE-FIXE \$165

RAW BAR

TUNA "EUSKADIZ"

(1 Skewer per person)

RED SHRIMP

Carpaccio, olive oil, caramelized garlic, chili, toasted bread. Catalunya, Spain

PINTXOS

JAMON IBERICO DE BELLOTA

Acorn fed Iberico pork ham (1oz). Jabugo, Spain

SOBRASADA IBÉRICA

Spreadable Iberico chorizo paste, Asturian honey, grilled bread

PAN CON TOMATE

Pan de cristal brushed with tomato and extra virgin olive oil

STEAK TARTARE

Beef tender loin hand-cut tartar. Toasted bread

ARTICHOKES

Grilled Spanish artichokes, fresh cow cheese, grilled figs and honey. Murcia, Spain

ANCHOVIES

Anchovies, toasted bread and smoked Vermont Butter. Santoña, Spain

MAINS

CHOOSE ONE MAIN

All served with fries, gem salad and piquillo peppers

TXULETON

Charcoal grilled 60 day-aged American black Angus ribeye (32oz). Texas, USA

LECHAL +\$10

Wood fired Spanish suckling lamb. Zamora, Spain.

COCHINILLO +\$10

Wood fired Spanish suckling pig. Salamanca, Spain

DESSERT

BASQUE CHEESECAKE CART

"Burnt" Basque style cheesecake, Asturian honey, extra virgin olive oil

PANTXINETA

Puff pastry, pastry cream, almonds

PLEASE REVIEW ALL DIETARY RESTRICTIONS AND MENU SUBSTITUTIONS WITH YOUR EVENT MANAGER





ABOUT

LA BARRA DEL MAR

LA BARRA'S MENU includes beloved dishes from tapas bars across Spain. Featuring classics and regional favorites, La Barra offers shareable dishes and bites, with something to delight everyone.

FEATURES

- Tucked away within Mercado Little Spain, La Barra del Mar offers a quieter elegant setting for an intimate reception or dinner.
- La Barra del Mar can accommodate up to 30 guests seated or 50 standing.



LA BARRA DEL MAR

SEATED TAPAS MENU

PRIX FIXE \$65

VASO DE GAZPACHO

A glass of our iconic gazpacho, served with crispy croutons

PATATAS BRAVAS

Fried potatoes with salsa brava and aioli

PAN CON TOMATE

Toasted cristal bread brushed with fresh tomato

PALETILLA IBÉRICA DE BELLOTA

Ibérico ham, cured 36 months

QUESO MANCHEGO

Raw sheep's milk cheese, aged 12 months

CROQUETAS DE POLLO

Spanish béchamel and chicken fritters

TORTILLA DE PATATAS

Spanish tortilla made with eggs, confit potatoes and caramelized onions

GAMBAS AL AJILLO

Red shrimp confit with extra virgin olive oil, garlic, chili, bay leaf and oloroso wine

FLAUTA DE PINCHO MORUNO

Andalusian chicken skewer flute sandwich

POSTRE

DESSERT

PIÑA BORRACHA

Pineapple compressed with tequila, lime, and brown sugar and dusted with chile pequin and salt

CHURROS CON CHOCOLATE

Churros with hot chocolate dipping sauce

Add for additional \$5 per guest

**Not available after 9pm Consult with events coordinator for alternative options.*

PRIX FIXE \$85

VASO DE GAZPACHO

A glass of our iconic gazpacho, served with crispy croutons

PATATAS BRAVAS

Fried potatoes with salsa brava and alioli

PAN CON TOMATE

Toasted cristal bread brushed with fresh tomato

PALETILLA IBÉRICA DE BELLOTA

Ibérico ham, cured 36 months

QUESO MANCHEGO

Raw sheep's milk cheese, aged 12 months

CROQUETAS DE POLLO

Spanish béchamel and chicken fritters

TORTILLA DE PATATAS

Spanish tortilla made with eggs, confit potatoes and caramelized onions

GAMBAS AL AJILLO

Red shrimp confit with extra virgin olive oil, garlic, chili, bay leaf and oloroso wine

FLAUTA DE PINCHO MORUNO

Andalusian chicken skewer flute sandwich

COGOLLOS A LA NAVARRA

Sweet gem lettuce, sherry dressing, confit piquillo pepper, Manchego cheese

CARRILLERAS DE CERDO

Pork cheek stew with olive oil potato purée

POSTRE

DESSERT

PIÑA BORRACHA

Pineapple compressed with tequila, lime, and brown sugar and dusted with chile pequin and salt

CHURROS CON CHOCOLATE

Churros with hot chocolate dipping sauce

Add for additional \$5 per guest

**Not available after 9pm Consult with events coordinator for alternative options.*

ADD PAELLA

20 SERVINGS

PAELLA VALENCIANA 225

Chicken, rabbit, green beans, white beans, artichokes and saffron

PAELLA DE GAMBA ROJA 250

Artichokes, seafood stock, red shrimp

PAELLA DE VERDURAS 200

Seasonal vegetable paella

LA BARRA DEL MAR

RECEPTION MENU

COCKTAIL PARTY \$65

VASO DE GAZPACHO

A glass of our iconic gazpacho, served with pipirrana and crispy croutons

COGOLLO CON MANCHEGO, MANZANA Y NUECES

Gem lettuce, Manchego cheese, caramelized walnuts, sherry vinaigrette and chives

COCA DE JAMÓN IBÉRICO Y QUESO MANCHEGO

Flatbread with Ibérico ham with Manchego Cheese

EMPANADA DE CERDO IBÉRICO

Galician empanada stuffed with Iberico pork, tomato, onion and peppers

EMPANADA DE ESPINACAS A LA CREMA

Galician empanada stuffed with spinach, roasted pine nuts, raisins, caramelized onions and goat cheese

CROQUETAS DE POLLO

Spanish béchamel and chicken fritters

GAMBAS "ANTONIO"

Crispy tempura shrimp with spicy mayo

PINCHO MORUNO DE POLLO

Andalusian chicken skewer flute sandwich

POSTRE DESSERT

PIÑA BORRACHA

Pineapple compressed with tequila, lime, and brown sugar and dusted with chile pequin and salt

CHURROS CON CHOCOLATE

Churros with hot chocolate
Add for additional \$5 per guest
**Not available after 9pm Consult with events coordinator for alternative options.*

ADD-ONS

Each individual paella has 20 servings

PAELLA VALENCIANA 225

Chicken, rabbit, green beans, white beans, artichokes and saffron

PAELLA GAMBA ROJA 250

Artichokes, seafood stock, red shrimp

PAELLA VERDURAS 200

Seasonal vegetable paella

JAMON EXPERIENCES

JAMON CARVING STATION 3000

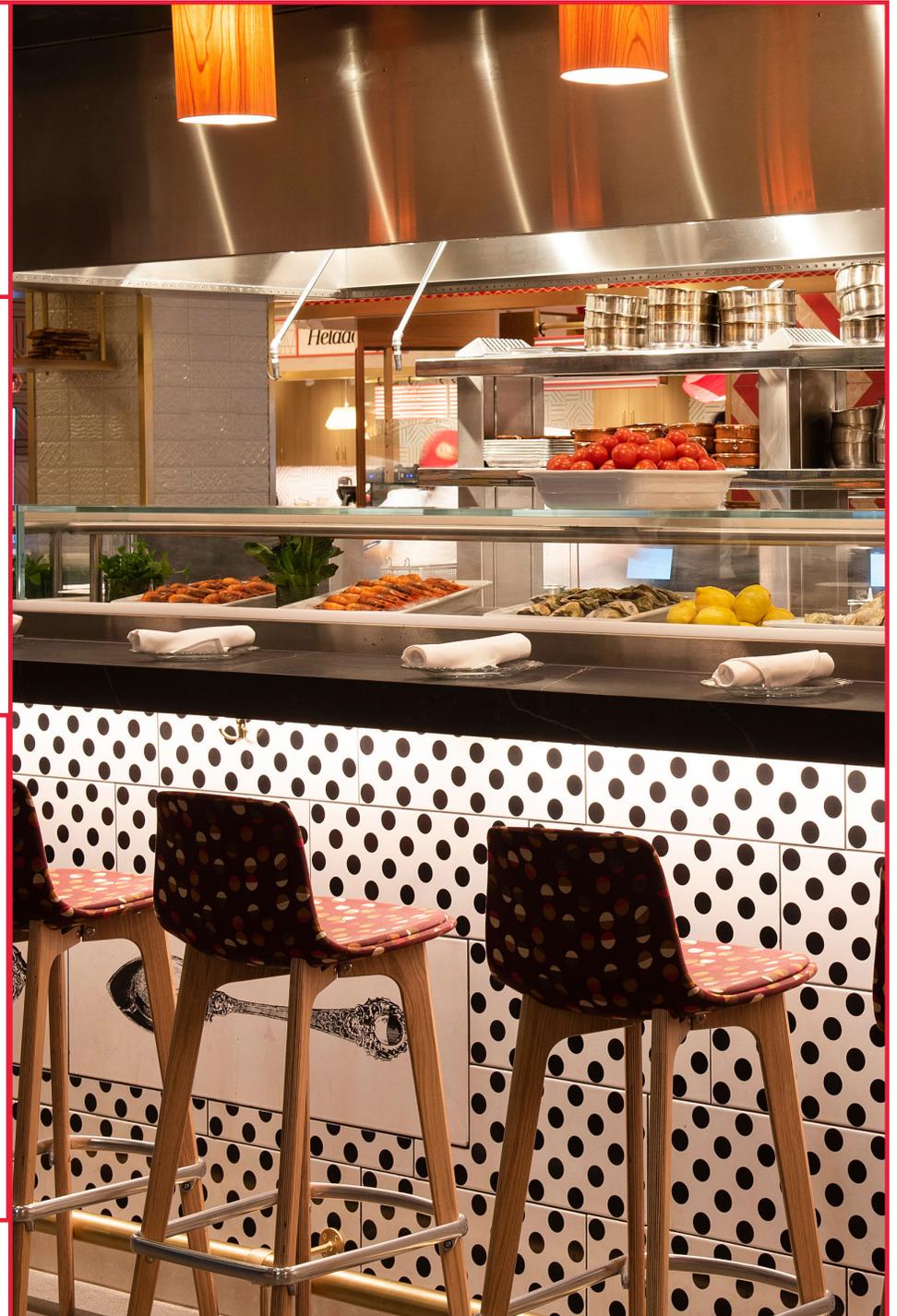
3 hours (Full leg)

JAMON CARVING STATION 500

1 hour (Maximum 25 people)

JOSE'S TACO 500 20 Tacos

PLEASE REVIEW ALL DIETARY RESTRICTIONS AND MENU SUBSTITUTIONS WITH YOUR EVENT MANAGER



LA BARRA DEL MAR

RECEPTION MENU

COCKTAIL PARTY \$85

VASO DE GAZPACHO

A glass of our iconic gazpacho, served with pipirrana and crispy croutons

COGOLLO CON MANCHEGO, MANZANA Y NUECES

Gem lettuce, Manchego cheese, caramelized walnuts, sherry vinaigrette and chives

COCA DE JAMÓN IBÉRICO Y QUESO MANCHEGO

Flatbread with Ibérico ham with Manchego Cheese

EMPANADA DE CERDO IBÉRICO

Galician empanada stuffed with Iberico pork, tomato, onion and peppers

EMPANADA DE ESPINACAS A LA CREMA

Galician empanada stuffed with spinach, roasted pine nuts, raisins, caramelized onions and goat cheese

CROQUETAS DE POLLO

Spanish béchamel and chicken fritters

GAMBAS "ANTONIO"

Crispy tempura shrimp with spicy mayo

PULPO A LA GALLEGA

Boiled Spanish octopus with mashed potatoes, olive oil and smoked pimentón

PINCHO MORUNO

Andalusian chicken skewer flute sandwich

BIKINI DE SOBRASADA, MIEL Y MAHON

Iberico spreadable chorizo grilled cheese sandwich served with honey

POSTRE DESSERT

PIÑA BORRACHA

Pineapple compressed with tequila, lime, and brown sugar and dusted with chile pequin and salt

CHURROS CON CHOCOLATE

Churros with hot chocolate

Add for additional \$5 per guest

** Not available after 9pm Consult with events coordinator for alternative options.*

ADD-ONS

Each individual paella has 20 servings

PAELLA VALENCIANA 225

Chicken, rabbit, green beans, white beans, artichokes and saffron

PAELLA GAMBA ROJA 250

Artichokes, seafood stock, red shrimp

PAELLA VERDURAS 200

Seasonal vegetable paella

JAMON EXPERIENCES

JAMON CARVING STATION 3000

3 hours (Full leg)

JAMON CARVING STATION 500

1 hour (Maximum 25 people)

JOSE'S TACO 500 20 Tacos

PLEASE REVIEW ALL DIETARY RESTRICTIONS AND MENU SUBSTITUTIONS WITH YOUR EVENT MANAGER





ABOUT BAR CELONA

BAR CELONA is our take on the Spanish vermuter a – a place for a drink, a bite, and a good time with friends.

FEATURES

- Close to the main entrance of the Mercado, Bar Celona is a semi-private space which is ideal for happy hour receptions.
- Host up to 100 guests for a reception in all of Bar Celona, or smaller groups in the Alcove (30 guests) or Center Stage (40 guests).



BAR CELONA

RECEPTION MENU

COCKTAIL PARTY \$65

ENSALADA DEL CANTABRICO

Gem lettuce, piquillo peppers, white Spanish tuna, fresh onion and pickled piparra peppers

COCA DE JAMÓN IBÉRICO Y QUESO MANCHEGO

Flatbread with Ibérico ham with Manchego Cheese

EMPANADA DE BONITO

Galician empanada stuffed with Spanish tuna, tomato, onion and peppers

EMPANADA DE ESPINACAS A LA CREMA

Galician empanada stuffed with spinach, roasted pine nuts, raisins, caramelized onions and goat cheese

CROQUETAS DE JAMÓN

Spanish béchamel and Jamon fritters

ANCHOA CON MANTEQUILLA AHUMADA

Anchovies, toasted bread and smoked Vermont Butter

TXULEBURGER

60-Days aged black Angus ribeye burger, Txula sauce, American cheese, pickled piparra peppers

POSTRE

DESSERT

PIÑA BORRACHA

Pineapple compressed with tequila, lime, and brown sugar and dusted with chile pequin and salt

CHURROS CON CHOCOLATE

Churros with hot chocolate dipping sauce

Add for additional \$5 per guest

** Not available after 9pm Consult with events coordinator for alternative options.*

PLEASE REVIEW ALL DIETARY RESTRICTIONS AND MENU SUBSTITUTIONS WITH YOUR EVENT MANAGER



BAR CELONA

RECEPTION MENU

COCKTAIL PARTY \$80

ENSALADA DEL CANTABRICO

Gem lettuce, piquillo peppers, white Spanish tuna, fresh onion and pickled piparra peppers

COCA DE JAMÓN IBÉRICO Y QUESO MANCHEGO

Flatbread with Ibérico ham with Manchego Cheese

COCA DE PIQUILOS Y QUESO DE CABRA

Flatbread with Piquillos and Goat Cheese

EMPANADA DE BONITO

Galician empanada stuffed with Spanish tuna, tomato, onion and peppers

EMPANADA DE ESPINACAS A LA CREMA

Galician empanada stuffed with spinach, roasted pine nuts, raisins, caramelized onions and goat cheese

CROQUETAS DE JAMON

Spanish béchamel and Jamon fritters

ANCHOA CON MANTEQUILLA AHUMADA

Anchovies, toasted bread and smoked Vermont Butter

PULPO A LA GALLEGA

Boiled Spanish octopus with mashed potatoes, olive oil and smoked pimentón

TXULEBURGER

60-Days aged black Angus ribeye burger, Txula sauce, American cheese, pickled piparra peppers

POSTRE

DESSERT

PIÑA BORRACHA

Pineapple compressed with tequila, lime, and brown sugar and dusted with chile pequin and salt

CHURROS CON CHOCOLATE

Churros with hot chocolate dipping sauce

Add for additional \$5 per guest

** Not available after 9pm Consult with events coordinator for alternative options.*

PLEASE REVIEW ALL DIETARY RESTRICTIONS AND MENU SUBSTITUTIONS WITH YOUR EVENT MANAGER





MERCADO LITTLE SPAIN

BUYOUT

GO BIG and host an unforgettable fiesta in Mercado Little Spain!

FEATURES

- Please inquire for a customized buyout proposal
- 1000 guests in the Mercado



MERCADO LITTLE SPAIN

BEVERAGE PACKAGES

Required for groups with 20 or more guests



STANDARD

SELECTION OF WHITE WINE, RED WINE
AND CAVA *curated by our Beverage Director*

- Selection of Spanish beers and a local IPAs
- Soft drinks, sparkling & still water

2 Hours \$50, 3 Hours \$65, Additional Hours \$20 per guest

CLASSIC

SELECTION OF WHITE WINE, RED WINE
AND CAVA *curated by our Beverage Director*

- Selection of Spanish beers and a local IPAs
- Soft drinks, sparkling & still water
- La gran manzana - Cucumber Mint Cooler

SPIRITS

VODKA

- Titos
- Crop Cucumber Vodka

TEQUILA

- Olmeca Altos Anejo
- Olmeca Altos Blanco
- Olmeca Altos Reposado

GIN

- Bombay Sapphire

WHISKEY

- Buffalo Trace Bourbon
- J Rieger Whiskey
- Monkey Shoulder

RUM

- Dos Maderas 5+3

COCKTAILS

- Margarita Donostiarra
- Ultimate G&T
- New York Sour
- Sangria

PREMIUM

SELECTION OF WHITE WINE, RED WINE
AND CAVA *curated by our Beverage Director*

- Selection of Spanish beers and a local IPAs
- Soft drinks, sparkling & still water
- La gran manzana - Cucumber Mint Cooler

SPIRITS

VODKA

- Grey Goose
- Ketel One

GIN

- Hendrick's
- Monkey 47

TEQUILA

- Fortaleza Blanco
- Migenta Reposado
- Ocho Anejo

MEZCAL

- Del Maguey Vida Mezcal

WHISKEY

- Basil Hayden
- Highland Park 12 year
- Rittenhouse Rye

RUM

- Zacapa 23 year

COCKTAILS

- Margarita Donostiarra
- Ultimate G&T
- New York Sour
- Sangria
- Negroni
- Old Fashioned
- Manhattan



2 Hours \$70, 3 Hours \$95, Additional Hours \$30 per guest

2 Hours \$90, 3 Hours \$115, Additional Hour \$35 per guest

MERCADO LITTLE SPAIN

BEVERAGE PACKAGES

COCKTAILS

- **Margarita Donostiarra**
18 Chile De Árbol Tequila, Del Maguey Vida Mezcal, Bay Leaf Syrup, Lime, Piparra Pepper, Sherry Vinegar Salt
- **Ultimate G&T**
Hendrick's gin, fever tree Indian tonic water
- **New York Sour**
Old forester rye whiskey, oloroso sherry, lemon juice, red wine float
- **Sangría**
- **Negroni**
Bañez mezcal, gin mare, tximista red vermouth, cynar, aperol, angostura bitters
- **Old Fashioned**
Woodford reserve bourbon, lustau red vermouth, don px sherry, angostura bitters, orange bitters 17
- **Manhattan**
Michters rye, yzaguirre rojo, angostura bitters

BEER, WINE AND SANGRÍA

BEER

- Selection of Spanish beers and a local IPA
- Mahou
- Alhambra 1925
- Estrella Galicia
- Estrella Damm
- Finback IPA
- * Estrella 0.0 (non-alcoholic)

WINE

Selection of white wine, red wine and Cava, curated by our Beverage Director

SANGRÍA

- Sangría Roja
- Cava Sangría
- Rosado Sangría



EVENT

ENHANCEMENTS



MERCADO TOUR

Add a walking tour of Mercado Little Spain with José Andrés' brother, Chef Jordi Andrés. Guests will enjoy samples while learning about traditions, food, culture and the Spanish way of life through Chef Jordi's stories. For up to 20 guests, pending availability.



TAKE-AWAYS

Add a customized gift bag with José Andrés merchandise or specialty Spanish packaged food items, such as olive oils, sherry vinegar, chocolates or baked goods.



LIVE ENTERTAINMENT

Ask our events team about Flamenco performers or live Spanish musicians!



EXPLORE HUDSON YARDS

Explore opportunities to collaborate with our neighbors throughout Hudson Yards, including Peak on the 101st Floor, The Shed, which features contemporary art programming and others.