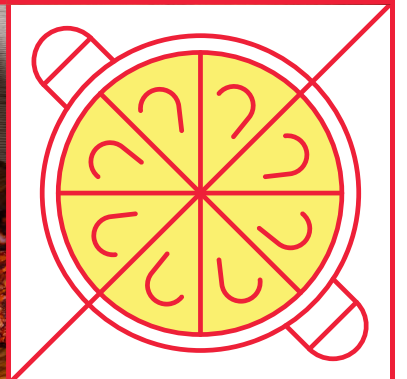
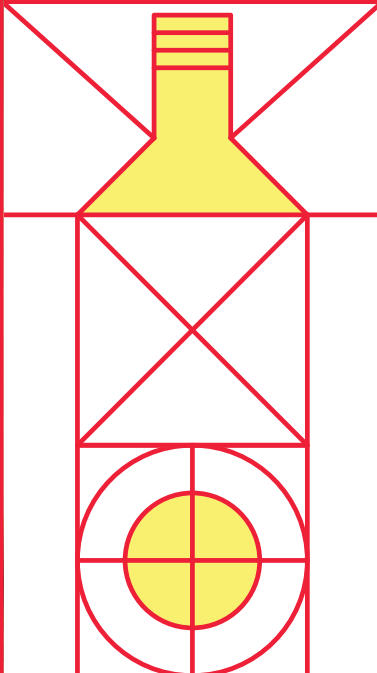
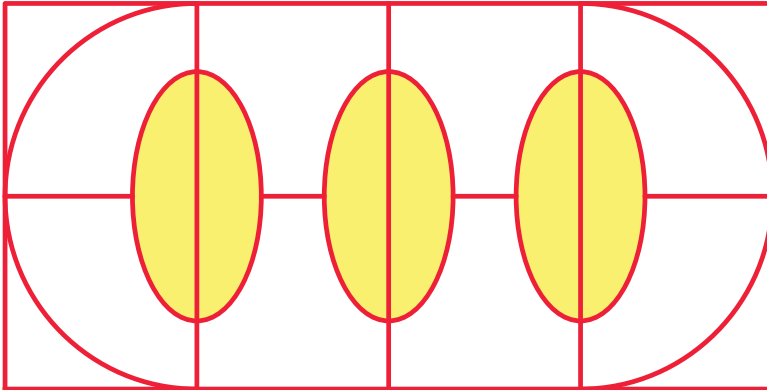


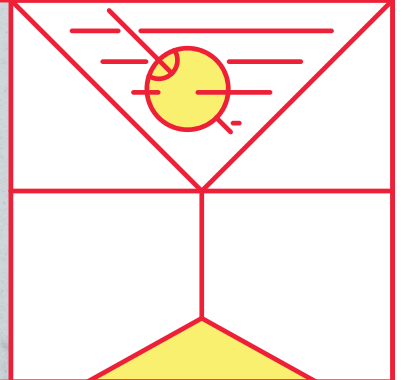
MERCADO LITTLE SPAIN



**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



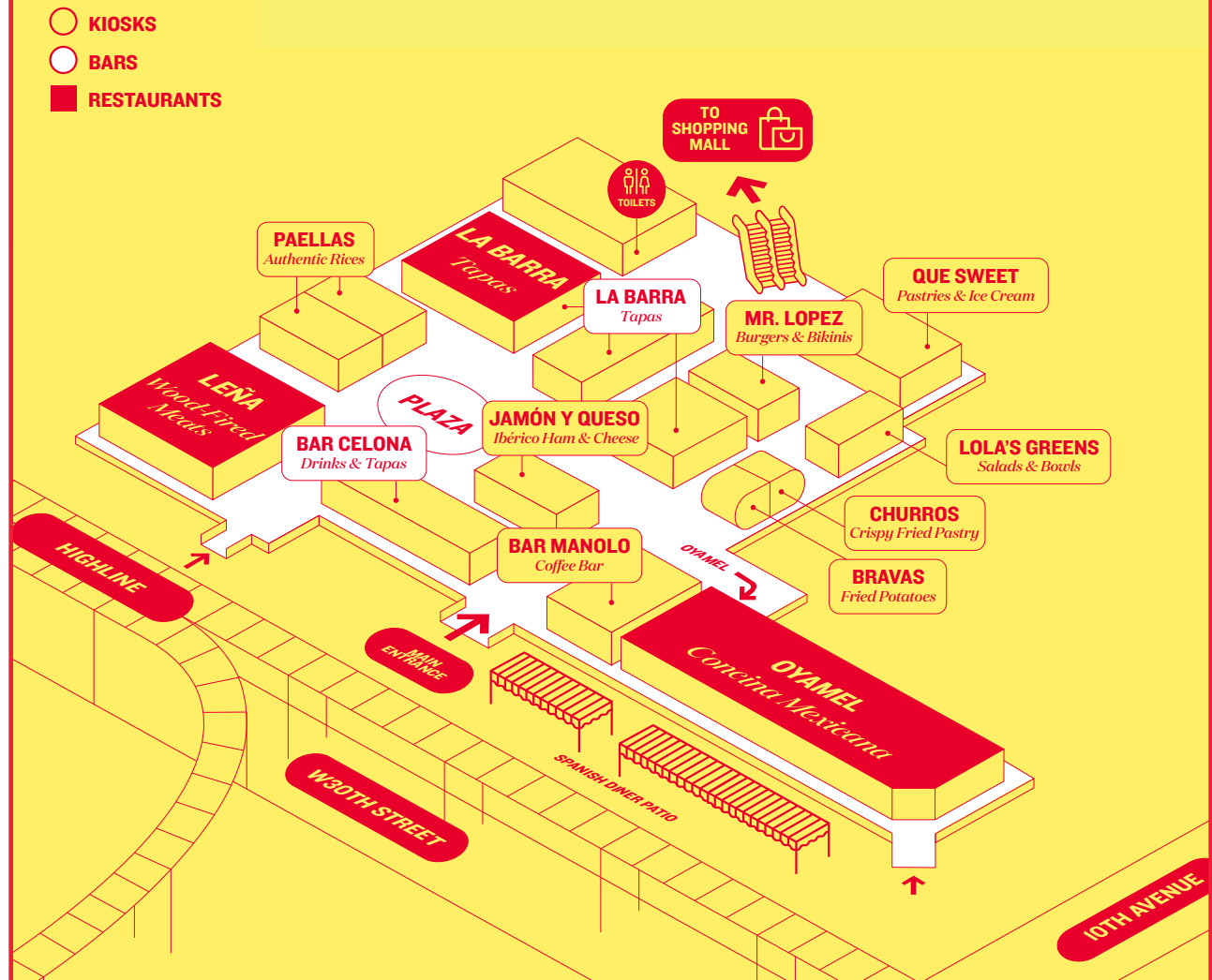
GROUPS AND EVENTS AT

MERCADO LITTLE SPAIN

CAPACITIES

	SEATED	STANDING
LEÑA	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



LEÑA



LA BARRA DEL MAR

OUR SPACES



MERCADO



BAR CELONA



ABOUT LEÑA

LEÑA'S MENU is guided by the most magical and mysterious ingredient in the kitchen: fire. Leña brings together the best elements of Spain's grill-focused cuisine, including vegetables, meats and seafoods cooked over flame.

FEATURES

- Enclosed by red beaded curtains, Leña offers the feeling of privacy while being enlivened by the energy of the Mercado and the flame-grilling kitchen.
- Leña can accommodate up to 70 seated and 120 standing.



LEÑA

FAMILY-STYLE SEATED MENUS

PRE-FIXE \$75

EL PICA-PICA

TO START

PAN CON TOMATE

DF, VV, contains gluten

Toasted cristal bread brushed with fresh tomato

QUESO IDIAZABAL *V, contains dairy*
Smoked sheep milk cheese from Navarra

ESCALIVADA CATALANA *GF, DF, VV*
Charcoal roasted red peppers, eggplant and onions, with extra virgin olive oil and sherry vinegar

ALCACHOFAS A LA BRASA CON ROMESCO
DF, VV, sauce contains nuts & gluten
Confit and charcoal-roasted Spanish artichokes served with romesco sauce

EL MAR A LA BRASA

SEAFOOD

LUBINA A LA DONOSTIARRA *GF, DF*
Charcoal-roasted sea bass filet from the Canary Islands, Donostiarra sauce, gem lettuce salad

Vegetarian substitution
ENSALADA DE AGUACATE
contains dairy, can be made dairy-free
Avocado, mojo verde and goat cheese

CARNE A LA BRASA

MEAT

PRESA IBÉRICA DE BELLOTA A LA BRASA
GF, DF

Acorn-fed ibérico pork top shoulder cut, marinated in Andalusian spices, grilled over charcoal embers

Vegetarian substitution
ARROZ CREMOSO DE SETAS
GF, V, contains dairy
Creamy rice with mushrooms

LOS POSTRES

DESSERT

PIÑA BORRACHA

GF, DF, VV, contains alcohol
Pineapple compressed in dark rum, rosemary, mint and lime

TARTA DE QUESO

GF, contains egg & dairy
"Burnt" Basque-style cheesecake

V = vegetarian VV = vegan
GF = gluten-free DF = dairy free

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

PRE-FIXE \$95

EL PICA-PICA

TO START

PAN CON TOMATE

DF, VV, contains gluten

Toasted cristal bread brushed with fresh tomato

QUESO IDIAZABAL *V, contains dairy*
Smoked sheep milk cheese from Navarra

JAMÓN IBÉRICO DE BELLOTA

GF, DF, contains pork

Cinco Jotas, Andalusia, Spain.

Hand-carved, 36-month cured ham from the black-footed Ibérico pig

AL CENTRO TO SHARE

ESCALIVADA CATALANA *GF, DF, VV*
Charcoal roasted red peppers, eggplant and onions, with extra virgin olive oil and sherry vinegar

ALCACHOFAS A LA BRASA CON ROMESCO
DF, VV, sauce contains nuts & gluten
Confit and charcoal-roasted Spanish artichokes served with romesco sauce

TALO DE CHISTORRA *GF*

Traditional Basque grilled corn dough rolled with a piece of "chistorra" chorizo sausage and Idiazábal cheese

EL MAR A LA BRASA

SEAFOOD

LUBINA A LA DONOSTIARRA *GF, DF*
Charcoal-roasted sea bass filet from the Canary Islands, Donostiarra sauce, gem lettuce salad

Vegetarian substitution
ENSALADA DE AGUACATE
contains dairy, can be made dairy-free
Avocado, mojo verde and goat cheese

CARNE A LA BRASA

MEAT

PRESA IBÉRICA DE BELLOTA A LA BRASA
GF, DF

Acorn-fed ibérico pork top shoulder cut, marinated in Andalusian spices, grilled over charcoal embers.

Vegetarian substitution
ARROZ CREMOSO DE SETAS
GF, V, contains dairy
Creamy rice with mushrooms

LOS POSTRES

DESSERT

PIÑA BORRACHA

GF, DF, VV, contains alcohol
Pineapple compressed with tequila, lime, and brown sugar and dusted with chile pequin and salt

TARTA DE QUESO

GF, contains egg & dairy
"Burnt" Basque-style cheesecake

FOR GROUPS OVER 20

*Substitute one of our paella's
in place of the stews*

PAELLA VALENCIANA *GF, VF*
Chicken, rabbit, green beans, white beans, artichokes and saffron

PAELLA DE GAMBA ROJA
GF, DF, contains shellfish
Artichokes, seafood stock, red shrimp

PAELLA DE VERDURAS
GF, DF, VV
Seasonal vegetable paella

LEÑA

FAMILY-STYLE SEATED MENU *continued*

PRE-FIXE \$160

EL PICA-PICA TO START

PAN CON TOMATE

DF, VV, contains gluten

Toasted cristal bread brushed with fresh tomato

QUESO IDIAZABAL *V, contains dairy*
Smoked sheep milk cheese from Navarra

JAMÓN IBÉRICO DE BELLOTA

GF, DF, contains pork

Cinco Jotas, Andalucía, Spain.

Hand-carved, 36-month cured ham from the black-footed Ibérico pig

ANCHOAS DE SANTOÑA *GF, DF,*

The best anchovies from the Cantabrian sea, cured in salt and preserved in extra virgin olive oil

AL CENTRO TO SHARE

ESCALIVADA CATALANA *GF, DF, VV*
Charcoal-roasted red peppers, eggplant and onions, with extra virgin olive oil and sherry vinegar

ALCACHOFAS A LA BRASA CON ROMESCO
DF, VV, sauce contains nuts & gluten
Confit and charcoal roasted Spanish artichokes served with romesco sauce

TALO DE CHISTORRA *GF*

Traditional Basque grilled corn dough rolled with a piece of "chistorra" chorizo sausage and Idiazábal cheese

GAMBAS A LA BRASA

Grilled red shrimp from Hawaii

CARNE A LA BRASA MEAT

TXULETON A LA BRASA *GF, DF*

60-day-aged beef ribeye, grilled over charcoal. Served with fries, piquillo peppers and gem lettuce salad

Vegetarian substitution
ARROZ CREMOSO DE SETAS
GF, V, contains dairy
Creamy rice with mushrooms

LOS POSTRES DESSERT

PIÑA BORRACHA

GF, DF, VV, contains alcohol
Pineapple compressed with tequila, lime, and brown sugar and dusted with chile pequin and salt

TARTA DE QUESO

GF, contains egg & dairy
"Burnt" Basque-style cheesecake

FOR GROUPS OVER 20

Substitute one of our paella's in place of the stews

PAELLA VALENCIANA *GF, VF*
Chicken, rabbit, green beans, white beans, artichokes and saffron

PAELLA DE GAMBA ROJA

GF, DF, contains shellfish

Artichokes, seafood stock, red shrimp

PAELLA DE VERDURAS
GF, DF, VV
Seasonal vegetable paella

V = vegetarian VV = vegan GF = gluten-free DF = dairy free

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



LEÑA

RECEPTION MENUS

COCKTAIL PARTY \$125

EL PICA-PICA

TO START

VASO DE GAZPACHO

VV, contains gluten

Spanish cold soup made with tomatoes, peppers, cucumber, olive oil, sherry vinegar, bread and garlic

OSTRAS EN ESCABECHE AHUMADO

GF, DF

Grilled oysters with smoked escabeche

AGUACATE CON MOJO VERDE

VV, GF, DF

Gem lettuce, avocado, mojo verde, cilantro

DOS BOCADOS

BITES

COCA DE ESCALIVADA

VV, DF, contains gluten

Roasted vegetable flatbread

COCA DE SOBRASADA

contains gluten & dairy

Tomato, sobrasada, Mahon cheese and honey flatbread

CHISTORRA CHIP

GF, contains pork & egg

Crispy potato-wrapped chistorra with alioli

CROQUETAS DE JAMÓN IBÉRICO

contains gluten, dairy & pork

Ibérico ham and béchamel fritters

GAMBAS A LA BRASA

CON MAYONESA

DF, GF, contains shellfish & egg

Grilled shrimp with mayonnaise

PARA ACABAR

TO FINISH

ENSALADA DE LUBINA *GF, DF*

Gem Lettuce, grilled sea bass, spring onions

PINCHO MORUNO DE POLLO *GF, DF*

Andalusian marinated grilled chicken skewer

TXULEBURGER

contains gluten & dairy

The ultimate 60 day-aged ribeye burger, grilled over charcoal, and served with melted cheese our not-so-secret sauce and piparra pickled peppers

LOS POSTRES

DESSERT

PIÑA BORRACHA

GF, DF, VV, contains alcohol

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

ARROZ CON LECHE

GF, contains dairy

Asturian rice milk pudding with caramelized krispies

OPTIONAL STATIONS

JAMÓN IBÉRICO DE BELLOTA

\$3,000 (FLAT RATE)

The famous acorn-fed, black-footed Spanish pig, carved for your guests by our Master Carver

ADD CAVIAR TO MAKE "JOSÉ'S TACO"

\$20 PER GUEST

Crunchy nori, Jamón Ibérico de Bellota and caviar

COCHINILLO STATION

\$1,200 (FLAT RATE)

Spanish roasted suckling pig served with a gem lettuce leaf wrap, spring onions and cochinillo sauce

PAELLA VALENCIANA

\$15 PER GUEST

Chicken, rabbit, green beans, white beans, artichokes, saffron *GF*

PAELLA VERDURAS

\$12 PER GUEST

Seasonal vegetables *GF, DF*

PAELLA DE GAMBA ROJA

\$15 PER GUEST

Artichokes, seafood stock, red shrimp
Contains shellfish

V = vegetarian VV = vegan GF = gluten-free DF = dairy free

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 sharable 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

VV, DF, contains gluten

A glass of our iconic gazpacho, served with crispy croutons

PATATAS BRAVAS

GF, V, (VV without aioli)

Fried potatoes with salsa brava and aioli

PAN CON TOMATE

DF, VV, contains gluten

Toasted cristal bread brushed with fresh tomato

PALETILLA IBÉRICA DE BELLOTA CONTAINS PORK

contains pork

Ibérico ham, cured 36 months

QUESO MANCHEGO

contains dairy

Raw sheep's milk cheese, aged 12 months

CROQUETAS DE POLLO

contains gluten & dairy

Spanish béchamel and chicken fritters

TORTILLA DE PATATAS

V, contains dairy

Spanish tortilla made with eggs, confit potatoes and caramelized onions

GAMBAS AL AJILLO *GF, DF*

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

FLAUTA DE PINCHO MORUNO

Contains gluten

Andalusian chicken skewer flute sandwich

POSTRE

DESSERT

PIÑA BORRACHA

GF, DF, VV, contains alcohol

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

CHURROS CON CHOCOLATE

V, VV, sauce contains dairy

Churros with hot chocolate dipping sauce

Add for additional \$5 per guest

PRIX FIXE \$85

VASO DE GAZPACHO

VV, DF, contains gluten

A glass of our iconic gazpacho, served with crispy croutons

PATATAS BRAVAS

GF, V, (VV without alioli)

Fried potatoes with salsa brava and alioli

PAN CON TOMATE

DF, VV, contains gluten

Toasted cristal bread brushed with fresh tomato

PALETILLA IBÉRICA DE BELLOTA CONTAINS PORK

contains pork

Ibérico ham, cured 36 months

QUESO MANCHEGO

contains dairy

Raw sheep's milk cheese, aged 12 months

CROQUETAS DE POLLO

contains gluten & dairy

Spanish béchamel and chicken fritters

TORTILLA DE PATATAS

V, contains dairy

Spanish tortilla made with eggs, confit potatoes and caramelized onions

GAMBAS AL AJILLO *GF, DF*

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

FLAUTA DE PINCHO MORUNO

contains gluten

Andalusian chicken skewer flute sandwich

COGOLLOS A LA NAVARRA *GF, DF, V*

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

CARRILLERAS DE CERDO

contains pork

Pork cheek stew with olive oil potato purée

POSTRE

DESSERT

PIÑA BORRACHA

GF, DF, VV, contains alcohol

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

CHURROS CON CHOCOLATE

V, VV, sauce contains dairy

Churros with hot chocolate dipping sauce

Add for additional \$5 per guest

ADD PAELLA

\$15 PER GUEST

PAELLA VALENCIANA *GF, VF*

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

PAELLA DE GAMBA ROJA

GF, DF, contains shellfish

Artichokes, seafood stock, red shrimp

PAELLA DE VERDURAS

GF, DF, VV

Seasonal vegetable paella

Add jamón ibérico carved table-side
\$20 per guest

V = vegetarian VV = vegan GF = gluten-free DF = dairy free

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).



MERCADO

RECEPTION MENU

Available in Bar Celona and La Barra del Mar

COCKTAIL PARTY \$60

EMPANADA DE ATÚN

contains gluten, egg & dairy

Fried empanada with tuna, tomato, onion and peppers

EMPANADA DE ESPINACAS

V, contains gluten, egg, dairy & tree nuts

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

COCA JAMÓN IBÉRICO

contains gluten and pork
Flatbread with Ibérico ham

COCA ESCALIVADA

VV, DF, contains gluten

Flatbread with charcoal-roasted red peppers, eggplant and onions

PATATAS BRAVAS

V, sauce contains egg

Fried potatoes with salsa brava and alioli

CROQUETAS DE POLLO

contains gluten & dairy

Spanish béchamel and chicken fritters

BIKINI MIXTO

contains gluten, dairy & pork

Grilled ham and Spanish cheese sandwich

BIKINI 4 QUESO

V, contains gluten & dairy

Grilled Spanish cheese sandwich

POSTRE

DESSERT

CHURROS CON CHOCOLATE

V, contains gluten,

sauce contains dairy

Churros with hot chocolate dipping sauce

COCKTAIL PARTY \$80

EMPANADA DE ATÚN

contains gluten, egg & dairy

Fried empanada with tuna, tomato, onion and peppers

EMPANADA DE ESPINACAS

V, contains gluten, egg, dairy & tree nuts

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

COCA JAMÓN IBÉRICO

contains gluten & pork

Flatbread with Ibérico ham

COCA ESCALIVADA

VV, DF, contains gluten

Flatbread with charcoal-roasted red peppers, eggplant and onions

PATATAS BRAVAS

V, sauce contains egg

Fried potatoes with salsa brava and alioli

CROQUETAS DE POLLO

contains gluten & dairy

Spanish béchamel and chicken fritters

BIKINI MIXTO

contains gluten, dairy & pork

Grilled ham and Spanish cheese sandwich

BIKINI 4 QUESO

V, contains gluten & dairy

Grilled Spanish cheese sandwich

PAELLA VALENCIANA

GF, DF

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

POSTRES

DESSERTS

CHURROS CON CHOCOLATE

V, contains gluten,

sauce contains dairy

Churros with hot chocolate dipping sauce

V = vegetarian VV = vegan GF = gluten-free DF = dairy free

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

MERCADO

RECEPTION MENU *continued*

Available in Bar Celona and La Barra del Mar

COCKTAIL PARTY \$90

VASO DE GAZPACHO

VV, DF, contains gluten

A glass of our iconic gazpacho, served with crispy croutons

ENSALADA MIXTA *GF, DF*

Gem lettuce, Piquillo pepper confit, spring onion, white Spanish tuna and pickled piparra peppers

EMPANADA DE ATÚN

contains gluten, egg & dairy

Fried empanada with tuna, tomato, onion and peppers

EMPANADA DE ESPINACAS *V, contains gluten, egg, dairy & tree nuts*

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

COCA JAMÓN IBÉRICO

contains gluten and pork
Flatbread with Ibérico ham

COCA ESCALIVADA

VV, DF, contains gluten

Flatbread with charcoal-roasted red peppers, eggplant and onions

PATATAS BRAVAS

V, sauce contains egg

Fried potatoes with salsa brava and alioli

PULPO A LA GALLEGA *GF*

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

CROQUETAS DE POLLO

contains gluten & dairy

Spanish béchamel and chicken fritters

BIKINI MIXTO

contains gluten, dairy & pork

Grilled ham and Spanish cheese sandwich

BIKINI 4 QUESO

V, contains gluten & dairy

Grilled Spanish cheese sandwich

TORTILLA DE PATATAS

V, GF, contains egg & dairy

Spanish tortilla with eggs, confit potatoes and caramelized onions

PAELLA VALENCIANA *GF, DF*

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

POSTRE

DESSERT

CHURROS CON CHOCOLATE

V, contains gluten, sauce contains dairy

Churros with hot chocolate dipping sauce

COCKTAIL PARTY \$110

OSTRAS EN ESCABECHE *GF, DF*

Oysters served with Spanish eschabeche sauce

VASO DE GAZPACHO

VV, DF, contains gluten

A glass of our iconic gazpacho, served with crispy croutons

ENSALADA MIXTA *GF, DF*

Gem lettuce, Piquillo pepper confit, spring onion, white Spanish tuna and pickled piparra peppers

EMPANADA DE ATÚN

contains gluten, egg & dairy

Fried empanada with tuna, tomato, onion and peppers

EMPANADA DE ESPINACAS

V, contains gluten, egg, dairy & tree nuts

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

COCA JAMÓN IBÉRICO

contains gluten and pork

Flatbread with Ibérico ham

COCA ESCALIVADA

VV, DF, contains gluten

Flatbread with charcoal-roasted red peppers, eggplant and onions

PATATAS BRAVAS

V, sauce contains egg

Fried potatoes with salsa brava and alioli

PULPO A LA GALLEGA *GF*

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

V = vegetarian VV = vegan GF = gluten-free DF = dairy free

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

CROQUETAS DE POLLO

contains gluten & dairy

Spanish béchamel and chicken fritters

BIKINI MIXTO

contains gluten, dairy & pork

Grilled ham and Spanish cheese sandwich

BIKINI 4 QUESO

V, contains gluten & dairy

Grilled Spanish cheese sandwich

TORTILLA DE PATATAS

V, GF, contains egg & dairy

Spanish tortilla with eggs, confit potatoes and caramelized onions

PAELLA VALENCIANA *GF, DF*

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

TXULEBURGER

contains gluten & dairy

The ultimate 60 day-aged ribeye burger, grilled over charcoal, and served with melted cheese our not-so-secret sauce and piparra pickled peppers

POSTRE

DESSERT

CHURROS CON CHOCOLATE

V, contains gluten,

sauce contains dairy

Churros with hot chocolate dipping sauce

HELADO

V, GF, contains egg & dairy

Seasonal soft serve



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



CLASSIC

BEER, WINE & SANGRIA

- 2 Hour Reception or 2.5 Hour Dinner \$45
- 3 Hour Reception \$60
- Additional Hour \$15 per guest



STANDARD

BEER, WINE, SANGRIA STANDARD SPIRITS, AND ONE SIGNATURE COCKTAIL

- 2 Hour Reception or 2.5 Hour Dinner \$70
- 3 Hour Reception \$95
- Additional Hour \$25 per guest

SPIRITS

VODKA

- Titos
- Crop Cucumber Vodka

GIN

- Bombay Sapphire

TEQUILA

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

MEZCAL

- Montelobos Mezcal

WHISKEY

- Buffalo Trace Bourbon
- J Rieger Whiskey
- Monkey Shoulder

RUM

- Dos Maderas 5+3

COCKTAILS

Choice of one

PREMIUM

BEER, WINE, SANGRIA PREMIUM SPIRITS, AND TWO SIGNATURE COCKTAILS

- 2 Hour Reception or 2.5 Hour Dinner \$90
- 3 Hour Reception \$115
- Additional Hour \$25 per guest

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

Choice of two

MERCADO LITTLE SPAIN

BEVERAGE PACKAGES

SIGNATURE COCKTAILS

MARGARITA DONOSTIARRA

18 Chile De Árbol Tequila, Del Maguey Vida Mezcal, Bay Leaf Syrup, Lime, Piparra Pepper, Sherry Vinegar Salt

NEW YORK SOUR

Old Forrester Rye, Lemon, Fruity Red Wine Float

ULTIMATE G&T

Hendrick's Gin, Fever Tree Indian Tonic, Citrus, Juniper Berries

CATRINA Y OLVIDO

Banhez Mezcal, Cynar, St. Germain, Sweet Vermouth, Bitters

LA VIRGEN DE LA PALOMA

Altos Blanco Tequila, Banhez Mezcal, Fever Tree Sparkling Grapefruit, Yzaguirre Rosé Vermouth, Lime, Árbol Chile Salt

POMADA

Xoriguer Mahon Gin, Lemon, Bergamot, Mint, Club Soda

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.

EVENT

GUIDELINES

PRICING

Please note that all pricing is exclusive of gratuity, administrative fee and sales tax. Food and beverage minimums apply for buyouts and some large group reservations. Please request a detailed proposal and itemized estimate from our events team.

GUEST COUNT AND SELECTIONS

Final guest counts and food and beverage selections are required 5 business days prior to your event.

DEPOSITS AND CANCELLATIONS

A deposit of 50% of the estimated total and a signed contract are required to confirm your group reservation or event. Deposits for buyouts are non-refundable.

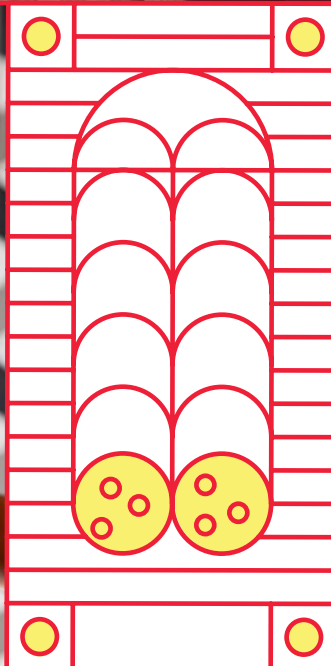
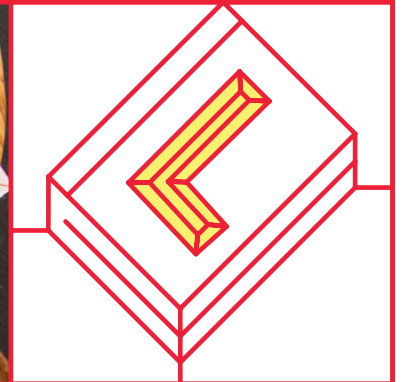
VENDORS

Outside vendors must be coordinated with the Mercado Little Spain events team, and are required to provide a Certificate of Insurance for entry to the property.



QUESTIONS?

Please reach out! We are here to help and would love to learn about your plans. events.nyc@littlespain.com.



It may be too much to hope, but maybe the spirit of tapas, the informality and togetherness of it, can bring us all together ... I truly believe that sharing is what makes humanity amazing.

José Andrés