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Feel Free to Graze

The 20 best things to eat and drink at Mercado Little Spain, the maze of restaurants, bars, kiosks and counters at Hudson Yards. By Pete Wells, Pages 4-5.



EMPANADA DE CERDO

Not the half-moon empanada of the Americas, this is the quadrilateral savcey pie of Galicia. The standard tura empanada is sold, too, but the one stutted with treased north has a little more energonable. Stall parties of 20 for the what



HAZELNUT SOFT SERVE
The soft-serve ice creams at Mercado Little Spain are made to spec by Odd-Fellows, which must have some special equipment that can extract the sweetress of toxitiod fresh hazelnuts and spin it into a frozen swift that's absolutely.



CARDENAL.
You could write an architectural treatise on the structure of Albert Adrik's cardenal, a ring of baked meningua discress and sponge cake living together is unhely materinors; Or you could pour warm chocolate sauce over it and eat \$10.00 Beach.



TARTA DE QUESO

Baled until nearly block on too, this Spanish cheesecake is flutly and tart,
almost dry, is that a fischer of blue cheese you taste? Yes, it is, \$8 at Granja
Pasteles and Spanish Diner.



POMELO EN TEXTURAS

Fresh grapefruit sections, grapefruit granita and candied grapefruit peel are sprinkled with honey, which turns chewy like caramel when it his the cold



ENSALADA NARAMIA

Sweet orange sections and their zest in a briny dressing of olive oil and their zest in a briny dressing of olive oil and the latest of group of the properties of the propert



CHURROS Y CHOCOLATE.

The churros are substantials, crisp and not full of air. The hot chocolate is dark and bit enough to mirrisd you that pain can make pleasure more intense. Of course they are a team, but the one your mind will wander to at odd hours of the day is the chocolate. 35 fee six Aerms, \$1.00 fer 1, and \$4 for hot hot can be displanted in the course of the course o



NUEVAS DE MUJOL.

The layer of beeswax on the outside is there to preserve the muliet bottarga,



QAMBAS AL ESTILO DC ELL BULL! A regical of a firm and side created in 1997, before science became certral to his vision, this is simply raw Spanish shiring with pushed camerated on pairs and a sauce made from the judices squeezed from the stirring heads. There's nothing molecular about the flavor, an increase suddention of the sauce of t



PIÑA BORRACHA

This "drurken pineagole" is plied with a shot or two of dark rum before it is revived with chopped mint and lime zest. \$9 at Leña, Spanish Dieer and Frutas

One Big Market, 20 Things To Try First

O Iry First

Our critic picks the best at

Mercado Little Spain.

WHEN YOU COME face to face with a class dish made the way it's supposed to be, yo know it. Hercado Little Spain, the labyrin or restaurants, barr, kiosks, barr, kiosks, counters as shops tucked under Hudson Yards at it point where the High Line runs into it, cz give you that experience over and over, garpache has always struck you as a poin less salad run through a blender for no poerason, take one here will make you see it.

Journ autor air.

Joue Andrés, the chel, restaurateur an Joue Andrés, the chel, restaurateur an Joue Andrés, the chel massay, is a system and the perpetual motion machini warver and the perpetual motion machini warver and the perpetual motion machini provided the colliary and the provided and t

to stay for lunch.

The comparison doesn't quite fit. Unlik
its European models or even local market
like Eataly and Le District, Mercado Litt
Spain is not set up to provide the ingred
ents for tonight's dinner. What it is useful for
it on the sunt eating of almost unparallele

piex before I came across a dish I didn't ally like; as a general rule, everything good, which is not something restaura good, which is not something restaura critics are in the habit of saying. After et restaurants and stitching together another half dozen meals out of items sold individ ally at the bars, klooks and so on. I'm reach to declare that Mercudo Little Spain offe more delicious things to eap per square for half and the sold of the sold of the law of the sold of the law of the sold of the self for under; say, \$20, choose one or to self for under; say, \$20, choose one or to letters sold at isoloss — for instance, a his terms sold at isoloss.— for instance, a law of the sold of the letters sold at isoloss.— for instance, a law of the letter of the law of the law of the letters sold at isoloss.— for instance, a law of the letters sold at isoloss.— for instance, a law of the law of law of

to be efficient, taking your money and han ing over your lood within five minutes at it outside. With a little more time, the bars become tempting parking spaces. La Barra is American-tyle tapas bar with a longi mena of smalkish plates and an edifying it of Spanish wines. Bar Celona specializes



vermount, occurates and spanish-style gin and tonics to drink with the kind of Iberian bar snack that basically goes from jar to a plate without any cooking. The restaurants are, in a sense, the least rewarding places to spend time at Mercado Little Spain. In part this is because service

more pleasures per square foot than anywhere else in the city

can be polyy and a bit green. In part it is because two of the restawarnst, Lefa and Mar, aren't quite separate enough from the mixket; you can see the actien outside, and when things get slow you can start to wish the part of the part of the part of the part be the operationly weakers link. The therne is seafood, but there deem't seem to be any underlying semsbillity, and some of the best treasures of the Spanish coast have so far been mixing.

as the ones served next door at Leba, wh they are cooked on a grill, like almost eve thing on the menu. Grilling brings a kina aussere glory to Leha's artichekes and paragus, not to mention the superb la chops, fresh beriz oper kan glorieus b farra sausages paired, following Cata cussom, with white beans. The idea of the third restaurant, Spar Diner, is nearly self-explanatory. Paxca

ar, Spanish Diner also serves some of loggreatest hists of the kinds sext doer. An and has the most charming location in the or plex, shrietered under the High Line Street and the same time. With its garagest doors rolled all the way up almost everys! this summer, Spanish Diner is one of their places in Hudson Yards that welcomes per-by instead of trying to stun them i submission.



Within Mercado Limb Spain, above, there are restaurants, like Lelia and Mar, and tapas bars, like La Barra, as well as kitoks and counters selling portable food. The engine driving the operation is the chef José Andrés, who is depicted in a mural, left, holding a pacilia pan.

Mercado Little Spai 10 Hudson Yards (entrance on West 3

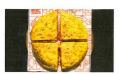


CHISTORRA CON PATATAS FRITAS

A thin silce of potato is wrapped around a spicy bite-size sausage, the chistoria and fried. If is kie a potato chirt that's received with a sausage 47.50.



A ridiculously simple tapa: boiled potatoes under soft, pink Galician hem, cressed with olive oil and pimentón. \$10 at Tortillas de Patatas y Lacén co Patatas kinck.



Unlike the cold, gray stacks of grainy potatoes sold under the name torti Esperiola at a thousand tapas bars, this is inequally an egg dish, whish while you match and slid forms the pan while still nervous and yellow in the ceter, \$6 for a quarter tortike, \$16 for a whole at Tortillas de Patatas y L one Patatas issuince \$18 for a make at technique.



PAELLA VALENCANA Chicken, Spanish rabbit, romano beans and artichokes are stirred with shortgrained rice by what locks like a garden riske in pans twice the size of a man-



OCHINILO
Three-week- old librico pigets, otherwise destined to become librico hams, are shipped to him his aid roasted inside a tera-cetta casperele dom in the pit wire or Morcado. Little Spain's open peels lires burn. Libe Peking dick, the monest is dark, sewer with method fat and evend under a crunchy rectangle of skin. 92 for a quarter pig. 5370 for a whole pig path sizes come with potato prefer, lettice and rejusilio pepersia at Leha.



POMMDA
The bartenders at Mercado Little Spain stir up beautiful gin and tonics served.
Spanish style, in goblets. But this spiked, spanking temonade, drunk all day on
Menorca and embellished here with bespanot juce, is the dark-borse candicate for drink of the summer. \$14.4 till or Celebra, Spanish Dierr, Mar and Leha,



LIQUID OLIVE
This famous EI Buill dish introduced the spherification technique, which turn
juces and other liquids into small, edible water buildors. What got legister
later on was how delicious the original was, it still is, \$2.50 at Bar Celena and
Lt Barra.



PAN DE CRISTAL CON TOMATE

One of Sparsh defining cistes, the seemingly simple combination of bread probled with transless is amost impossible to reproduce outside the count The problem? You can'l get the right bread, pan die cristal. The solution, according to ferecach out the Sparsh framer in form Catalona in party balled loaves, soos it it and arenit it with a shimmening poorful of inper terminal for from the country of the party balled loaves. Soos it it and arenit it with a shimmening poorful of inper terminal forms of the form of the country of the



XUIXO

A Barcelona breakfast standby, a xuxxo (pronounced SHOE-show) is, more or less, a small, deep-fried croissant filled with pastry cream and rolled in suga



OAZPACHO
Like the painted bursing and the mandarin duck, good gupacho is occasionally spotted in New York, but it rarely stays Iong. This cell, Menceld with tradit and an control-id amount of cleve of, will all folds stick account shrough the end of somato socion. Set for a cost, 59 for a bowl at Lethe, Spanish Diner, La Barra and Frittas y Verbracks shock.