

COCKTAILS

VERMOUTH WITH CHIPS AND OLIVES
5.80€/PERS.



[ENG]

APERITIVES

| | |
|---|-----|
| CINZANO VERMUT White/Black | 4.6 |
| CAMPARI Combine as desired: Soda, tonic, orange juice | 4.8 |
| NEGRONI Gin, vermut, Campari | 7.2 |

SPRITZ

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| APEROL SPRITZ Aperol, cava, soda | 7 |
| HUGO SPRITZ With elderflower and mint | 7 |
| LIMONCELLO SPRITZ Classic | 8 |
| PASSION FRUIT LIMONCELLO SPRITZ | 8 |
| MANGO LIMONCELLO SPRITZ | 8 |
| REDBERRIES LIMONCELLO SPRITZ | 8 |

BEER

| | |
|------------------------------------|--------------------------|
| ESTRELLA DAMM Barrel / pale ale | Cup/Pitcher 2.5 / 4.4 |
| VOLL DAMM Bottle | 3.5 |
| SOL Bottle | 3.5 |
| DESPERADOS Bottle | 3.5 |
| FREE DAMM Alcohol free | 3.1 |

SPARKLING WINES

CAVA

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| MONT PARRALL VINTAGE Glass • 3.6 / Bottle • 16 D.O. Penedés. Xarel•lo, macabeo, parellada and garnacha |
| DURAN ORIGIN BRUT GR Bottle • 28 D.O. Cava. Xarel•lo, marcabeu, parellada and chardonnay |

CHAMPAGNE

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| PERRIER JOUET Bottle • 65 French Grand Brut D.O. Champagne. Pinot noir, meunier and chardonnay |
| MOET & CHANDON Bottle • 65 Imperial Brut. D.O. Champagne. Pinot Noir, chardonnay and pinot meunier |

ROSÉ WINE

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| CUATRO PASOS Glass • 3.20 / Bottle • 15 D.O. Bierzo. Mencía |
| STUDIO BY MIRAVAL ROSE Bottle • 29 D.O. Francia-provenza Chateau Miraval, garnacha, cinsault, rolle |

EL MERCAT COCKTAILS

CLASSIC MOJITO 8
Black rum, mint, lime

CAIPIRINHA 8
Cachaça, lime, sugar

WHAT FRUIT DO YOU WANT IT WITH?
Made with 100% natural mango, passion fruit or red fruits

TOP SALES

PIÑA COLADA 9
Rum, pineapple, coconut cream

CLASSIC MARGARITA 9
Lime, tequila, triple sec

BASIL MARGARITA 9
Tequila, basil, triple sec, lime and Saint Germain

PASSION FRUIT MARGARITA 9
Passion fruit pulp, tequila, triple sec and Saint Germain

MORADO SOUR 9
A rich and refreshing purple cocktail! Vodka, lime, red fruits and cava cream

PISCO SOUR 9
Lemon, pisco, sugar syrup, egg whites

"EL MERCAT" DAIQUIRI 10
Our version of Daiquiri with St. Germain

PORNSTAR MARTINI 9.5
Vodka, passion fruit, vanilla syrup and cava cream.

SANGRÍAS

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| LIFELONG WINE SANGRÍA Glass 6 / 17 Pitch | 17 |
| CAVA SANGRÍA WITH REDBERRIES AND ORANGE | 21 |
| CAVA SANGRÍA WITH MANGO AND PEACH | 21 |
| CAVA SANGRÍA WITH PASSION FRUIT AND STRAWBERRIES | 21 |
| TINTO DE VERANO Red wine, lemon soda | 4.9 |



fresh

SOFT DRINKS

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| WATER | 2.7 |
| SPARKLING WATER | 2.7 |
| SOFT DRINKS Coca Cola / Coca Cola Zero Lemon Fanta Orange Fanta | 3.1 |
| FUZE TEA | 3.5 |
| RED BULL | 3.5 |

RED WINE

CUATRO PASOS
Glass • 3.20 / Bottle • 15
D.O. Bierzo. Mencía

AZPILICUETA
Glass • 3.80 / Bottle • 19
D.O. Rioja. Crianza. Graciano, mazuelo y tempranillo

TOSSUDES Bottle • 20
D.O. Catalunya. Garnacha, syrah, cabernet sauvignon y monastrell

TE HAS PASADO TRES PUEBLOS
Bottle • 27 (vegan)
D.O. Ribera del Duero. Spanish red wine

WHITE WINE

ALCORTA ATREVIDO
Glass • 3.20 / Bottle 15
D.O. Rueda. Verdejo

MARIETA Glass • 3.50 / Bottle • 18
D.O. Rías Baixas. Albariño

MARA MARTIN Bottle • 18
D.O. Monterrei. Godello

ONNA Bottle • 22
D.O. Penedés. Xarel•lo

TE HAS PASADO TRES PUEBLOS
Glass • 4 / Bottle • 19
D.O. Rueda. Verdejo

HOUSE WINE
Glass • 2,8

TAPAS

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| OUR RUSSIAN SALAD | 6.9 |
| NACHOS "EL MERCAT" | 10.9 |
| ANCHOVIES from the Cantabric Sea(6 uds) | 8 |
| IBERIAN HAM de 80 g | 16.5 |
| PATATAS BRAVAS With brava sauce and alioli | 6.5 |
| PROVOLONE CHEESE Baked, with tomatoes and oregano | 9.9 |
| POTATO OMELETTE | 5.9 |
| SHRIMP CROQUETTES DUO Red shrimp in kataifi noodles | 5.5 |
| BARCELONETA BOMB | 2.95 |
| GARLIC PRAWNS With ginger, chili pepper and cilantro | 12.9 |
| MUSSELS IN WHITE WINE | 12.5 |
| ANDALUSIAN STYLE SQUIDS Made with chickpea flour and lime mayonnaise | 14.9 |
| OCTOPUS Potato <i>trinxat</i> and bell pepper cream smoked piquillo peppers | 18 |
| OPEN OMELETTE WITH BUTIFARRA With mushrooms, goat cheese, onion confit and asparagus | 12 |

RICES

| | Min. 2 people / Price per person |
|---|---|
| SEAFOOD PAELLA | 17.5 |
| BLACK RICE with squid | 17.5 |
| RICE WITH VEGETABLES Seasonal vegetables | 15.9 |
| CHICKEN AND BUTIFARRA RICE | 17.5 |
| FIDEUA WITH ALIOLI | 17.5 |

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| PRAWN TEMPURA 🍤🥚🌱 | 11.5 |
| With curry sauce and mango | |
| SAUTEED BEEF LOIN 🍖 | 9.8 |
| Peruvian style | |
| CHICKEN FINGERS | 8 |
| With honey mustard sauce | |
| FRIED ARTICHOKEs | 7.9 |
| With romesco sauce | |
| STARRY EGGS WITH IBERIAN HAM AND TRUFFLE OIL | 9.8 |
| CHICKEN TACOS | 12.95 |
| With guacamole, sour cream, pico de gallo and tomatoes | |
| COCA BREAD WITH OLIVE OIL AND TOMATO | 2.5 |

NEW!

PINSA ROMANA



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| BURRATINA 🍅🧀 | 14.5 |
| Cherry tomatoes, burrata and basil | |
| SERRANITA 🍖🧀 | 14.9 |
| Ham, confit tomatoes, mozzarella and arugula | |
| PORCA 🍖🥜🌱 | 14.9 |
| Italian mortadella, pistachoes and stracciatella | |
| ESCALIVADA 🍅🧀 | 14.5 |
| Grilled vegetables, mozzarella and goat cheese | |

DESSERTS

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| HOMEMADE CHOCOLATE TRUFFLES | 6 |
| CHEESECAKE WITH REDBERRIES | 6 |
| CARROT CAKE | 6 |
| OREO CAKE | 6 |
| CHOCO-BANANA CAKE | 6 |
| CATALAN CREAM | 6 |



CRAVING SOMETHING SWEET?

NEW!

MILANESAS CHICKEN

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|---|------|
| CLASSIC MILANESA 🍷🥚 | 11.5 |
| TOSCANA 🍷🥚 | 13.5 |
| Ham and cheese | |
| IBERIAN 🍷🥚 | 15.4 |
| Candied cherry tomatoes, goat cheese and ham | |
| FOUR CHEESES 🍷🥚 | 14.8 |
| Mozzarella, gorgonzola, parmesano and goat cheese | |
| VEGGIE 🍷🥚 | 12.5 |
| Crispy aubergine milanese | |

EXTRA SIDE DISH
Fries 2€
Sweet potato fries 2€
Coleslaw salad 2€
Spicy sauce 2€

SALADS

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|---|----|
| GARDEN SALAD | 9 |
| BURRATA SALAD | 12 |
| With zucchini tagliatelle, pesto and sundried tomatoes. | |
| CAESAR SALAD | 12 |
| Crispy chicken with garden lettuce | |
| TATAKI SALAD | 13 |
| Tuna in teriyaki sauce with edamame, rice, avocado and vegetables | |
| VEGGIE SALAD | 13 |
| Quinoa, falafel, portobello, kale, hummus, avocado and roasted sweet potato | |

BURGERS & FRIENDS



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|---|------|
| CHEESE BURGER | 14.8 |
| 100% beef hamburger with bacon, onion and cheese | |
| VEGGIE BURGER | 14.8 |
| Vegetarian hamburger with cheese, tomato and salad | |
| SANTA BURGER | 14.8 |
| With crispy chicken, cheddar, tomato, lettuce and the house sauce | |
| WAGYU BURGER | 15.5 |
| With goat cheese and caramelized onions | |