

VERMOUTH WITH CHIPS AND OLIVE
5.80€/PERS.

COCKTAILS



APERITIVES

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

SPRITZ

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

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	

EL MERCAT COCKTAILS

CLASSIC MOJITO Black rum, mint, lime	8
CAIPIRINHA Cachaça, lime, sugar	8
WHAT FRUIT DO YOU WANT IT WITH? Made with 100% natural mango, passion fruit or red fruits	

TOP SALES

PIÑA COLADA Rum, pineapple, coconut cream	9
CLASSIC MARGARITA Lime, tequila, triple sec	9
BASIL MARGARITA Tequila, basil, triple sec, lime and Saint Germain	9
PASSION FRUIT MARGARITA Passion fruit pulp, tequila, triple sec and Saint Germain	9

SANGRÍAS

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

MORADO SOUR A rich and refreshing purple cocktail! Vodka, lime, red fruits and cava cream	9
PISCO SOUR Lemon, pisco, sugar syrup, egg whites	9
"EL MERCAT" DAIQUIRI Our version of Daiquiri with St. Germain	10

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

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
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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
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HOUSE WINE Glass • 2,8

CHAMPAGNE

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

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

TAPAS

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

PRAWN TEMPURA 🍤🥚🌱 With curry sauce and mango	11.5
SAUTEED BEEF LOIN 🍖 Peruvian style	12.2
CHICKEN FINGERS With honey mustard sauce	8
FRIED ARTICHOKEs With romesco sauce	7.9
STARRY EGGS WITH IBERIAN HAM AND TRUFFLE OIL	9.8
CHICKEN TACOS With guacamole, sour cream, pico de gallo and tomatoes	12.95
COCA BREAD WITH OLIVE OIL AND TOMATO	2.5

NEW!

PINSA ROMANA



BURRATINA 🍌🍌 Cherry tomatoes, burrata and basil	14.5
SERRANITA 🍌🍌 Ham, confit tomatoes, mozzarella and arugula	14.9
PORCA 🍌🍌🍌 Italian mortadella, pistachoes and stracciatella	14.9
ESCALIVADA 🍌🍌 Grilled vegetables, mozzarella and goat cheese	14.5

DESSERTS

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

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

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

SALADS

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

BURGERS & FRIENDS



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