

Vermut

House vermouth
with crisps
& olives

5.80/unit

- HOMEMADE RUSSIAN SALAD • 6.80**
- NACHOS MERCAT • 8.50**
With Cheddar cheese & guacamole.
- CHEESE PLATTER • 10.50**
Manchego, idiazábal and Garrotza
Accompanied by jams and nuts.
- CANTABRIAN ANCHOVIES x6 • 8**
Served on coca bread and tomato.
- IBERIAN HAM 80 g • 14.90**
- SPANISH OMELETTE • 5.90**
- COCA BREAD • 2.50**
With fresh tomato and olive oil

Salads

- SALMOREJO with SHRIMP • 8**
- CRISP SHRIMP SALAD • 12**
With sour cream and mango
- BURRATA SALAD • 12**
Pesto cream, seasonal tomatoes and
rockets sprouts
- BOWL • 13**
Raw rice, edamame, avocado, vegetables
and tataki tuna with teriyaki sauce

Open omelettes

- BUTIFARRA SAUSAGE • 12.80**
With Butifarra sausage, mushroom, goat
cheese, caramelized onion and spinach.
- DE LANGOSTINOS • 12.80**
With shrimps, green asparagus, spring
onion and arugula.
- SEASONAL VEGETABLES • 12.80**
With arugula, basil and parmesan shavings.

EL tapeo

- SHRIMPS CROQUETTES x2 • 5.50**
In kataifi pastry
- MUSSELS • 11.50**
In coconut milk & ginger sauce
or steamed
- COD BRANDADE • 8.50**
And corn crisp
- PRAWNS WITH GARLIC • 12.90**
With ginger, chilli and coriander
- ANDALUSIAN SQUID • 14.90**
With chickpea flour. Accompanied with
kimchi sauce and black garlic. Gluten free
- FRIED BABY SQUID • 14.90**
& padrón pepper
- OCTOPUS • 18**
With potato trinxat & smoked piquillo
pepper cream
- GRILLED SQUID • 15.50**
Iberian cansalada and rustic juice
- CAMELIZED COD with romesco • 13.20**
- RED SHRIMPS of La Barceloneta • 16.50**
- ROASTED BASS • 16**
With fennel, tomato & potatoes
- OUR PATATAS BRAVAS • 6.50**
With spicy sauce and alioli
- Duo of MEAT CROQUETTES • 5.20**
- LA BARCELONETA BOMB • 2.95**
- ARTISANAL BUTIFARRA
SUSAGE • 10.20**
With Santa Pau beans and mushrooms
- AUBERGINES IN TEMPURA • 9.80**
With hummus and honey
- ESCALIVADA COCA • 8.90**
Roasted vegetables With anchovies and
kalamata olive. **Veggie option:** with goat
cheese and kalamata olives
- CHICKEN TACOS • 12.90**
Guacamole, sour cream, pico de gallo
anf tomato
- FRIED EGGS with
IBERIAN HAM • 9.80**
And truffle oil
- TEX-MEX CHICKEN WINGS • 8.80**
With mango ranch sauce
- OLD BEEF CHOP • 24**
Mashed Jerusalem artichoke and seasonal
mushrooms

Burgers & friends

Served
with fries

- CHEESE BURGER • 14.80**
100% Beef Burger, bacon, onion and
cheese
- FAKE BURGER • 14.80**
Veggie burger, cheese, tomato and lettuce
- SANTA BURGER • 14.80**
With crispy chicken, Cheddar, tomato,
onion and soft chipotle sauce

Rices

For a
minimum of
2 pax
Price per
person

- SHRIMP RICE top! • 17.50**
With red prawns & saffron allioli
- GREEN RICE • 16**
With asparagus, tomato calabrese
and burrata
- BLACK RICE with squid • 17.50**
- T- BONE STEAK RICE • 18.50**
- SEAFOOD PAELLA • 17.50**

Desserts

- CATALAN CREME BRULEE
& STRAWBERRIES • 5.80**
- CHEESECAKE WITH DULCE DE
LECHE • 5.80**
- CARROT CAKE WITH
MASCARPONE • 5.80**
- CAKE OF THE DAY • 5.80**
Ask us for it

IVA Tax included. 10% Tax supplement on terrace

Breakfast

FRENCH BREAKFAST • 8.90

Croissant with jam or nutella, fresh orange juice, coffee, tea or capuccinoo

NORDIC BREAKFAST • 8.90

Scrambled eggs, brie cheese, smoked salmon, served with toast

+ Healthy juice 1.50

VEGAN ENGLISH BREAKFAST • 8.90

Eco fried eggs, tofu sausage, sauted veggies (tomatoes, spinach & mushroom) served with bread and avocado.

No veggie option

CATALÁN BREAKFAST • 8.90

Spanish omelette, ham, manchego cheese and bread with fresh tomato.

AÇAÍ BOWL • 8.90

Açaí and guaraná with fresh fruit and 2 cereal toast with fresh avocado and tomato

Sandwiches & Bagels

JAMÓN • 6.90

Iberic ham, with grated tomato and virgin olive oil

PANINI • 5.90 Hot!

Brie panini with fresh tomato and basil

TUNA • 5.80

Tuna with green olives and mayonnaise

HUMMUS • 5.90

Home made hummus, grilled vegetables, dried italian tomato and arugula.

SALMON BAGEL • 6.20

Smoked salmon, arugula, dill cream chesse and avocado.

Healthy juices

DETOX FOREVER YOUNG • 5.50

Avocado, coconut, mango, banana, spinach and passion fruit

DETOX FLOWER POWER • 5.50

Spinach, celery, apple, lime and ginger

DETOX BE STRONG • 5.50

Carrot, orange, apple and ginger

MANGO PASSION • 5.50

Mango and passion fruit

FRESHLY SQUEEZED

ORANGE JUICE • 4.50

PINEAPPLE/PEACH JUICE • 2.80

Bottle

Sweet High!

CROISSANT • 1.90

With Nutella or jam

CROISSANT VEGAN • 1.90

HOMEMADE CAKES • 5.80

- Cheese cake
- Red velvet
- Carrots cake

CAKE OF THE DAY Ask us for it!

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Drinks

Red wine

CUATRO PASOS

Cup • 3.20 / Bottle • 15

D.O. Bierzo. Mencía

AZPILICUETA

Cup • 3.80 / Bottle • 19

D.O. Rioja. Crianza. Graciano, mazuelo & tempranillo

RUXE RUXE

Bottle • 23

D.O. Ribeira Sacra. Mencía, tinto

ALBERT BICHOT

Bottle • 29

D.O. Bourgogne, Pinot noire

TOSSUDES

Bottle • 20

D.O. Catalunya. Garnacha, syrah, cabernet sauvignon & monastrell

TE HAS PASADO TRES PUEBLOS

Bottle • 27

D.O. Ribera del Duero. Tinto del país, vegan

White wine

ALCORTA ATREVIDO

Copa • 3.20 / botella • 15

D.O. Rueda. Verdejo

MARIETA

Cup • 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, gewurztraminer

TE HAS PASADO TRES PUEBLOS

Cup • 4 / Bottle • 19

D.O. Rueda. Verdejo

Rose wine

CUATRO PASOS

Cup • 3.20 / Bottle • 15

D.O. Bierzo. Mencía

STUDIO BY MIRAVAL ROSE

Bottle • 29

D.O. Francia-provenza Chateo miraval, garnacha, cinsault, rolle

Cava

MONT PARRALL VINTAGE

Cup • 3 / Bottle • 16

D.O. Penedés. Xarel•lo, macabeo, parellada & garnacha

DURAN ORIGIN BRUT GR

Bottle • 26

D.O. Cava. Xarel•lo, marcabeu, parellada & chardonnay

Champagne

PERRIER JOUET

Bottle • 70

Grand Brut francés.

D.O. Champagne. Pinot noir, meunier & chardonnay

MOET & CHANDON

Bottle • 65

Brut imperial.

D.O. Champagne. Pinot Noir, chardonnay & pinot meunier

Beers

ESTRELLA DAMM

Draft beer/shandy

Cup • 2.50 / pint • 4.40



VOLL DAMM

Bottle • 3.50

SOL Bottle • 3.90

DESPERADOS Bottle • 3.90

DAURA Gluten free • 3.80

FREE DAMM Alcohol free • 3.80

Kraft beers

BARCELONA BEER Pale Ale • 4.40

CERDOS VOLADORES

Indian Pale Ale • 4.40

LA NIÑA BARBUDA Brown Ale • 4.40

Gin tonics

BULLDOG • 8.50

SEAGRAMS • 8.50

BEEFEATER PINK • 8.50

HENDRICKS • 10.80

GIN MARE • 10.80

MONKEY 47 • 10.80

BEEFEATER LIGHT • 8.50

Healthy juices

DETOX FOREVER YOUNG • 5.50

Avocado, coconut, mango, banana, spinach & passion fruit

DETOX FLOWER POWER • 5.50

Spinach, celery, apple, lime & ginger

DETOX BE STRONG • 5.50

Carrot, orange, apple & ginger

MANGO PASSION • 5.50

Mango and passion fruit

FRESHLY SQUEEZED

ORANGE JUICE • 4.50

PINEAPPLE/PEACH JUICE • 2.80

Bottle

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Cocktails

Mojitos

MOJITO EL MERCAT • 7.50

Dark rum, mint, lime, vanilla syrup, passion fruit.

BERRIES MOJITO • 7.50

Dark rum, mint, lime, sugar syrup, berries.

CLASSIC MOJITO • 7

Dark rum, mint, sugar syrup, lime.

Caipirinhas

BERRIES CAIPIRINHA • 7.50

Cachaça, lime, sugar and berries.

CLASSIC CAIPIRINHA • 7

Cachaça, lime, sugar.

Cocktails del Mercat

MORADO SOUR • 8

Rich and refreshing purple cocktail!

Vodka, lime, berries, cava cream

ZOMBIE • 8

Exotic and literally on fire!

Mixed rums, ginger syrup, passion fruit and lime

LOLITA FLORES MULE • 7

The classic moscow mule with a spanish twist.

Vodka, cucumber, ginger beer and lime.

JULIO IGLESIAS • 8

Our version of the classic "Porn star Martini"

Vodka, passion fruit, vanilla syrup, cava cream.

Sangrias

TINTO DE VERANO • 4.90

Red wine, lemon or orange soda

RED WINE SANGRIA

Cup • 6 / 15 • jug

CAVA SANGRIA • 19

With strawberry, raspberries and mint

Aperitivos

Vermax

Homemade

vermouth with

crisps & olives

5.80/person

HOMEMADE VERMUT • 4.60

CINZANO • 4.70

White/red

PETRONI • 4.80

MARTINI • 4.80

White/red

CAMPARI • 7

Make it your own: Soda, tonic, orange juice

APEROL SPRITZ • 7

Aperol, cava, soda

NEGRONI • 7.20

Gin, vermut, Campari.

BITTER KAS • 3

Alcohol free.

Gin tònics

We have a great variety of gin from the most classic to the most Premium.