

# COCKTAILS

VERMOUTH WITH CHIPS AND OLIVES  
5.80€/PERS.



## APERITIVES

<b>CINZANO</b> (White/Black)	4.6
<b>CAMPARI</b> Combine as desired (soda, tonic, orange juice)	4.8
<b>APEROL SPRITZ</b>	7
<b>HUGO SPRITZ</b> With elderflower and mint	7
<b>NEGRONI</b> (Gin, vermut, Campari)	7.2

## BEERS

<b>ESTRELLA DAMM</b> barrel / blonde Cup • 2.50 / pitcher • 4.40
<b>VOLL DAMM</b> Bottle • 3.50
<b>SOL</b> Bottle • 3.90
<b>DESPERADOS</b> Bottle • 3.90
<b>FREE DAMM</b> Alcohol free • 3.80

## SPARKLING WINES

### CAVA

<b>MONT PARRALL VINTAGE</b> Cup • 3 / bottle • 16 D.O. Penedés. Xarel•lo, macabeo, parellada and garnacha
<b>DURAN ORIGIN BRUT GR</b> Bottle • 26 D.O. Cava. Xarel•lo, marcabeu, parellada and chardonnay

**CLASSIC MOJITO** 7.5  
Black rum, mint, lime

**CLASSIC CAIPIRINHA** 7.5  
Cachaça, citron vert, sucre

**CLASSIC CAPIROSKA** 7.5  
Vodka, citrón vert, sucre

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

**PIÑA COLADA** 8  
Rum, pineapple, coconut cream

**MARGARITA** 8  
Tequila, triple sec and lime

**MICHELADA** 8  
As tasty as in Mexico

## COCKTAILS DEL MERCAT

**MORADO SOUR** 8  
A rich and refreshing purple cocktail!  
Vodka, lime, red fruits and cava cream

**ZOMBIE** 8  
Exotic and literally on fire! Blend of 3 rums, ginger syrup, pineapple, passion fruit, green lime

**LOLITA FLORES MULE** 8  
The Mule mosove of a lifetime with a southern twist. Vodka, cucumber, ginger beer, lime

**JULIO IGLESIAS** 8  
Our version of the porn star Martini.  
Vodka, passion fruit, vanilla syrup and cava cream.



## 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 and 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 and monastrell

**TE HAS PASADO TRES PUEBLOS**  
Bottle • 27 (vegan)  
D.O. Ribera del Duero. Tinto del país

## WHITE WINE

**ALCORTA ATREVIDO**  
Cup • 3.20 / bottle 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

## SANGRÍAS

<b>TINTO DE VERANO</b> ..... 4.9 Red wine, lemon soda
<b>SANGRIA DE VINO</b> ..... 17 Cup 6 / 17 pitcher
<b>SANGRIA DE CAVA</b> ..... 21 With red fruits
<b>SANGRIA DE CAVA</b> ..... 21 With mango and pineapple



fresh

### ROSÉ WINE

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

**STUDIO BY MIRAVAL ROSE**  
Bottlře • 29  
D.O. Francia-provenza Chateau Miraval, garnacha, cinsault, rolle

### CHAMPAGNE

**PERRIER JOUET** Bottle • 65  
Grand Brut francés.  
D.O. Champagne. Pinot noir, meunier and chardonnay

**MOET & CHANDON** Bottle • 65  
Brut imperial.  
D.O. Champagne. Pinot Noir, chardonnay and pinot meunier

## TAPAS

OUR RUSSIAN SALAD	6.9
NACHOS "MERCAT" With guacamole, cheddar, meat, and beans. VEGGIE OPTION : With guacamole and cheddar	10.9
ANCHOVIES from the Cantabrian Sea (6 pcs)	8
IBERIAN HAM de 80 g	16.5
DRIED MEAT FROM ASTORGA of 80g	12.9
PATATAS BRAVAS With sauce brava and aioli	6.5
PROVOLONE CHEESE Baked, with tomatoes and oregano	7.5
POTATO OMELET	5.9
DUO OF SHRIMP CROQUETTS Red shrimp in kataifi noodles	5.5
OLD COW CROQUETTES (3 units)	5.5
COD FRITTERS	8.5
BARCELONETA BOMB	2.95
FRIED ANCHOVIES	8.5
GARLIC SHRIMP With ginger, guindilla and cilantro	12.9
MUSSELS Belgian style, with frits	12.5
CRYSTAL PRAWN	9.9

## RICES

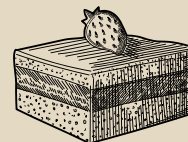
SEAFOOD PAELLA	17.5
BLACK RICE with squid	17.5
RICE WITH VEGETABLES Seasonal	15.9
CHICKEN AND BUTIFARRA RICE	17.5
FIDEUA WITH AÏOLI	17.5

SQUIDS AT "ANDALUZA" STYLE Chickpea flour. With lime mayonnaise	14.9
OCTOPUS Trinxat of potato and bell pepper cream smoked piquillo peppers	18
COCA BREAD With extra virgin olive oil and tomatoes	2.5
SEA BASS Fennel, tomato and potatoes	16
CHICKEN FINGERS With honey mustard sauce	8
FRIED ARTICHOKEs With romesco sauce	7.9
STARRY EGGS with IBERIAN HAM and truffle oil	9.8
TEX-MEX CHICKEN WINGS With green mango ranch sauce	8.8
GARLIC BEEF CUBES With Padrón peppers and straw potatoes	13.95
CHICKEN TACOS With guacamole, sour cream, pico de gallo and tomatoes and tomato	12.95
COCA ESCALIVADA Roasted vegetables with anchovies and kalamata olives. VEGGIE OPTION : Goat cheese & kalamata olives	8.9
VEAL CACHOPO With jerky and Idiazábal cheese	15.95

## DESSERTS

CATALAN CREAM	6
CHEESECAKE caramel	6
HOMEMADE TRUFFLES	6
CAKE OF THE DAY Ask about	6
FRENCH TOAST	6

Including VAT.



CRAVING FOR CANDY?

## OPEN OMELETTES

BUTIFARRA With mushrooms, goat cheese, onion confit and asparagus	9
PRAWNS With asparagus, chives and arugula	12
SEASONAL VEGETABLES Arugula, basil and parmesan shavings	12

## SALADS

GARDEN SALAD	9
BURRATA SALAD With zucchini tagliatelle, pesto and sundried tomatoes 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

## BURGERS & FRIENDS



CHEESE BURGER 100% beef, bacon, onion and cheese hamburger	14.8
VEGGIE BURGER Veggie burger with cheese, tomato and salad	14.8
SANTA BURGER With chicken, cheddar, tomato and crispy onions	14.8
WAGYU BURGER With goat cheese and caramelized caramelized	15.5

10% supplement for terrace services.