

TAPAS

- Girardeau nº2 oysters, natural or with yellow aji ceviche.....4,50€/ud
- Crispy fried shrimp with semi dry tomatoes emulsion (5 u)12,00 €
- Soufflé of potato and yolk (2u).....6,60 €
- The “ensaladilla” with picos.....9,75 €
- 4 chicken croquettes with mushrooms.....12,00 €
- Small burger of figatell.....6,50 €
- Iberian ham (100 g).....14,50 €
- Fried anchovies with citric emulsion (4u).....7,60 €

#therealfoodporn

COLD DISHES

- Peruvian style tuna sashimi (flakes of cold red tuna with bunching onion julienne and tamarind tiger's milk).....13,00 €
- Sea bass thai ceviche.....15,00 €
- Pieces of red tuna raw marinated in soya sauce.....11,75 €
- “Cubalibre de foie gras” with hoarfrost lemon (Quique Dacosta Historical).....14,00 €
- Red King prawns boiled from Denia.....16,50 €
- Crispy cold pizza with dry tomatoes and anchovies. “Putanesca” version.....9,25 €
- Crystal baguette with tomato and iberian ham....9,50€

WARM DISHES

- Patatas Bravas Mercatbar (spicy).....10,20 €
- Octopus, onion-braised potato and red “pesto”.....12,50 €
- Lacquered duck Pekin “taco” with mango and sriracha (spicy).....10,00 €
- Chicken kimchi brochettes (spicy).....10,20 €
- Half roasted to the robata lobster with sabayon graten and sautéed cabbage.....19,00 €
- “Taco” with marinated and roasted rib, avocado cream and cabbage with barbecue sauce.....10,00 €

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THE END

- Dry Mediterranean rice with “pluma” of iberian pork, black garlic and truffle air.....18,00€
- “Del senyoret” rice with small red prawn from Denia.....18,00€
- Pastry fresh fish with its own kimchi pearls.....20,00€
- Half roasted to the robata sea bass with yakiniku sauce and vegetable brochette.....22,00€
- Smoked pork shank on cabbage leaves to Gochu Jang (spicy).....18,50€
- Korean burger.....15,50€
- Fried pig's trotters (Pekin style).....15,00€
- Beef cheek kebab with grill vegetables (Turkey).....14,50€
- “Rubia gallega” entrecote to the robata with cumberland sauce roasted cauliflower (300g)....25,00€

THE DESSERTS

- Apple pie with vanilla ice cream (15´).....9,90€
- Caramelized catalán cream.....8,50€
- “Torrija” with foam of hazelnut praline.....8,75€
- White chocolate, mint ice cream, and “chocolate de bollo” zest.....8,50€
- “Servilleta” cheese mousse with “arrop” and walnuts ice cream.....9,75€

SET MENU

(LABOR MIDDAY ONLY)

15,00 €

/person
VAT included

MENU

DEGUSTA MERCATBAR

MONDAY TO FRIDAY AFTERNOON (EXCEPT PUBLIC HOLIDAYS)

MONDAY TO THURSDAY EVENING (EXCEPT PUBLIC HOLIDAYS AND EVES)

25,00 €

/person
VAT included

MENU

BOCADOS MERCATBAR

30,00 €

/person
VAT included

ALL MENÚS ARE SERVED TO ALL TABLE GUESTS
For tables of 8 or more people, it will be necessary to choose one of the menus available.

MONDAY TO SATURDAY:

13:30H A 16:30H / 20:30H A 23:30H

SUNDAY CLOSED ALL DAY

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Quique Dacosta
MERCATBAR
EL POBLET
Llisa negra
vuelve carolina

Enjoy
DINING EXPERIENCE

In Mercatbar, in Vuelve Carolina,
in El Poblet Rte or in Quique
Dacosta Rte.
Ask about our gift-box!

Present
QUIQUE DACOSTA BOOKS

‘Más allá de los sabores’ 33 €
‘De tapas con Quique Dacosta’ 22,90 €
‘El secreto de Quique Dacosta’ 10,90 €
‘3 Quique Dacosta’ 49,90 €

Savor
OUR SAUCES

Barbecue sauce 6,95€
Ketchup 6,95€
Mustard 6,90€

In accordance with the provisions of REGULATION (UE) N° 1169/2011 about food information to consumers, we inform our customers that **product included in the food menu may contain allergens or traces thereof.** For more information please contact our staff.

10% taxes included