

## 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.....8,00 €
- Smoked aubergine “coca” and red tuna marinated in nori seaweed.....12,00 €
- Fried anchovies with citric emulsion (4u).....7,60 €

## 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.....12,75 €
- “Cubalibre de foie gras” with hoarfrost lemon (Quique Dacosta Historical).....14,00 €
- Red King prawns boiled from Denia.....16,50 €
- Fruit salad and fried quinoa with vinaigrette satay.....12,50 €

## WARM DISHES

- Patatas Bravas Mercatbar (spicy).....10,20 €
- Octopus, onion-braised potato and red “pesto”.....14,75 €
- Lacquered duck Pekin “taco” with mango and sriracha (spicy).....10,00 €
- Chicken kimchi brochettes (spicy).....10,20 €
- “Taco” with marinated and roasted rib, avocado cream and cabbage with barbecue sauce.....10,00 €

#therealfoodporn

@mercatbar\_qd

## 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€
- Beef cheek kebab with grill vegetables (Turkey).....15,80€
- “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)

# 16,00 €

/person  
VAT included

## MENU

DEGUSTA MERCATBAR

(LABOR MIDDAY ONLY)

# 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 - 16:00H / 20:30H - 23:00H

### FRIDAY AND SATURDAY:

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

### SUNDAY CLOSED ALL DAY

**WWW.MERCATBAR.ES**

FOLLOW US ON FACEBOOK:  
@mercatbarpaginaoficial

AND ON INSTAGRAM: @mercatbar\_qd

Quique Dacosta  
MERCATBAR  
EL POBLLET  
Llisa negra  
vuelve carolina

**Enjoy**  
DINING EXPERIENCE

In Mercatbar, in Vuelve Carolina,  
in El Poblet Rte, in Llisa Negra 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**