

TAPAS

- Girardeau nº2 oysters, natural or with yellow aji ceviche.....4,50€/ud
- Crispy fried shrimp with semi dry tomatoes emulsion (5 u)13,00 €
- Soufflé of potato and yolk (2u).....7,25 €
- The “ensaladilla” with picos.....10,75 €
- 4 chicken croquettes with mushrooms.....13,20 €
- Small burger of figatell.....8,80 €
- Smoked aubergine “coca” and red tuna marinated in nori seaweed.....13,20 €
- Fried anchovies with citric emulsion (4u).....8,40 €

COLD DISHES

- Peruvian style tuna sashimi (flakes of cold red tuna with bunching onion julienne and tamarind tiger s milk).....14,50 €
- Sea bass thai ceviche.....16,50 €
- Pieces of red tuna raw marinated in soya sauce.....14,00 €
- “Cubalibre de foie gras” with hoarfrost lemon (Quique Dacosta Historical).....15,40 €
- Red King prawns boiled from Denia.....17,50 €
- Crispy cold pizza with dry tomatoes and anchovies. “Putanesca” version.....12,50 €
- Fruit salad and fried quinoa with vinaigrette satay.....14,00 €

WARM DISHES

- Patatas Bravas Mercatbar (spicy).....11,30 €
- Octopus, onion-braised potato and red “pesto”.....16,00 €
- Lacquered duck Pekin “taco” with mango and sriracha (spicy).....11,00 €
- Chicken kimchi brochettes (spicy).....11,50 €
- Half roasted to the robata lobster with sabayon graten and sautéed cabbage.....19,80 €
- “Taco” with marinated and roasted rib, avocado cream and cabbage with barbecue sauce.....11,00 €

@mercatbar_qd

THE END

- Dry Mediterranean rice with “pluma” of iberian pork, black garlic and truffle air.....19,80€
- “Del senyoret” rice with small red prawn from Denia.....19,80€
- Pastry fresh fish with its own kimchi pearls.....22,00€
- Half roasted to the robata sea bass with yakiniku sauce and vegetable brochette.....23,80€
- Smoked pork shank on cabbage leaves to Gochu Jang (spicy).....20,00€
- Korean burger.....17,80€
- Fried pig’s trotters (Pekin style).....17,00€
- Beef cheek kebab with grill vegetables (Turkey).....17,90€
- “Rubia gallega” entrecote to the robata with cumberland sauce roasted cauliflower (300g)....26,50€

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)

17,50 €

/person
VAT included

MENU

DEGUSTA MERCATBAR

(LABOR MIDDAY ONLY)

26,00 €

/person
VAT included

MENU

BOCADOS MERCATBAR

32,00 €

/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 POBLÉT
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 7,50€
Ketchup 7,50€
Mustard 7,50€

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