

OUR USUAL TAPAS

- Soufflé of potato and yolk (2u).....7,25 €
- The “ensaladilla” with picos.....10,75 €
- Chicken croquettes with mushrooms (4u).....13,20 €
- Smoked aubergine “coca” and red tuna marinated in nori seaweed.....13,20 €
- Fried anchovies with citric emulsion (4u).....8,40 €
- Patatas Bravas Mercatbar (spicy).....11,30 €
- Octopus, onion-braised potato and red “pesto”16,00 €
- Red King prawns boiled from Denia(100gr).....17,50 €
- “Cubalibre de foie gras” with hoarfrost lemon (Quique Dacosta Historical).....15,40 €
- Crispy cold pizza with dry tomatoes and anchovies. “Putanesca” version.....12,50 €

TAPAS AROUND THE WORLD

- Oysters, natural or with ceviche.....4,50€/unit
- 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 €
- “Causa”: truffle and cuttlefish bites.....10,00€
- Chicken kimchi brochettes (spicy).....11,50 €
- Fried pig’s trotters (Pekin style).....10,00€
- Tacos with marinated and roasted rib, avocado cream and cabbage with barbecue sauce.....11,00 €
- Veal sweetbread “anticuchos” with chimichurri.....12,00€

GREEN ZONE

- Fruit salad and fried quinoa with vinaigrette satay.....14,00 €
- “Veggie” tacos with soya in bolognese sauce and “pico de gallo”11,00€
- Crispy pistachio gyozas with onions, mango and peppermint (5u).....8,00€
- Leek cooked in mirin, its our “pilpil” and fried almonds.....9,00€
- Fried cauliflower and spring onions curry with basmati rice.....9,90€
- Mushroom ramen with roasted sweet potato and sansho pepper.....18,00€

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€
- Beef cheak kebab with grill vegetables (Turkey).....17,90€
- Entrecote to the robata with cumberland sauce and roasted cauliflower (300gr).....26,50€

THE DESSERTS

- Apple pie with vanilla ice cream.....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€

(LABOR MIDDAY ONLY)

SET MENU

17,50 €/person

DEGUSTA MENU

26,00 €/person

MENU FAN BEER

38,00€
/person

MENU GARGOYLE

32,00 €
/person

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
Catering & Eventos

Flora, Fauna
& primavera



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



‘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 €

#therealfoodporn

@mercatbar_qd

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