

SHARING IS LIVING

FROM THE BAKER'S OVEN

- Coca of Roasted Aubergine with Anchovy and Rosemary Drizzle 8 €
- Coca of Traditional Ibizan Sausage Meat (Sobrasada) with Mozzarella and Honey Topping 8 €
- Coca of Roasted Vegetables and Goat's Cheese with Olive Sprinkle 7,50 €

FROM THE GARDEN

- Fresh Salad of Select Tomatoes, Fresh Onions and Tuna Belly Slices 13,50 €
- Green Salad with Dry Nuts, White Asparagus and seasonal Fruits 11,25 €
- Burratta with seasonal Vegetables (marinated or confited) 13,75 €
- Zucchini Caneloni stuffed with Ricotta, Pumpkin and Nuts 10,50 €
- Grilled Vegetables with homemade Romesco sauce 12,75 €
- "Patatas Bravas" Es Mercat 7,50 €

THE VICENT'S Ecological and of Paellas Area

EGGS

- Eggs with Potatoes & Iberian Ham 10 €
- Eggs with Potatoes & Freshly Grilled Foie 11,50 €
- Fried Eggs with Sautéed Baby Squid 14,50 €
- Fried Eggs with Potatoes and Roasted Vegetables 9 €

ANIMAL INSTINCT

- Farm chicken Fingers with garlic mayonaise 11,5 €
- Es Mercat signature Hamburger, 100% Galician Beef 14 €
- Grilled Iberian Pork with Criolla Sauce 17,50 €
- Sauteed Diced Beef Sirloin with Seasonable Vegetables 21,50 €
- 1kg. T-Bone Steak from Galicia, matured for 60 Days 68 €

FROM THE SEA TO THE PLATE

- Crispy Baby Shrimp "Tortilla" 2,5€/UD.
- Andalusia style fried Squid from Formentera with Citric Mayonaise 15,50 €
- Wild Hake in tempura with citric mayonaise 18 €
- Mediterranean Sea Bass tartar with Guacamole 17,5 €

PORK SPECIALITIES & MORE

- | | 1/2 | Portion |
|---|--------|---------|
| ● Iberian Recebo Ham | 15 € | 26 € |
| ● Dried Beef Cecina from Leon | 10 € | 18 € |
| Iberian cold cuts board | 13 € | 24 € |
| ● Grilled Ibizan tradicional Sausagge with Rosmarin Honey | 10,5 € | 18 € |
| ●● National Cheese board | 13 € | 22 € |
| ●● International Cheese board | 15 € | 26 € |

"ES MERCAT" CROQUETTES

90 gr Croquettes, soft, tasty and extra crunchy (Ask for the flavours) 3,50€/UNIT

- Crystal Bread & Tomatoes 3,50 € | Bread Gluten Free 1,60€/UNIT

A	L	L	E	R	G	I	E	S
● GLUTEN	● PEANUTS	● SULPHUR DIOXIDE AND SULFITES	● CELERY					
● CRUSTACEANS	● SOY	● LUPIN	● MUSTARD					
● EGGS	● DAIRY	● MOLLUSCS	● SESAME SEEDS					
● FISH	● TREE NUTS							

NO WINE, NO LOVE

Sparkling Wine

Maria Rigol Ordi Cava / Macabeu, Xarel-lo & Parellada	3,50 €
Josep Foraster Cava Rosé Cava / Trepat	4,50 €
Delamotte Champagne Chardonnay, Pinot Noir & Meunier	10 €

Red Wine

Artuke Rioja / Tempranillo & Viura	3,20 €
Artadi Viñas de Gaín Rioja / Tempranillo	6,50 €
Nobbis Ribera del Duero / Tempranillo	3,50 €
Abadía Retuerta Ribera del Duero / Tempranillo, Cabernet & Syrah	7 €
Korteta Navarra / Grenache	4,50 €
Massimo Ribiera Sacra / Mencía	3,50 €
Broder Mallorca / Callet, Mantonegre & Cabernet	5,50 €
Cambio de Tercio Utiel Requena / Bobal	4 €
Casa Castillo Vino de Finca Jumilla / Monastrell & Grenache	4,50 €
Julieta Conca del Barberá / Trepat	6 €

White Wine

Menade Rueda / Verdejo	3,20 €
Bico da Ran Rias Baixas / Albariño	3,20 €
Eulogio Pomares Carralcoba Rias Baixas / Oaked Albariño	7,50 €
Valdesil Montenovio Valdeorras / Godello	3,50 €
Manar dos Seixas Ribeiro / Treixadura, Godello & Albariño on it Lees	5,50 €
El Sopro Valencia / Malvasía	3 €
Pieles Doradas / Valencia Merseguera, Macabeo, Malvasía & Moscatel	3,20 €
Manda Huevos Calatayud / Oaked Macabeu & White Grenache	6 €
Unanimus Finca Santa Cruz Ribera del Duero / Oaked Albillo	6,50 €
El Borrón Rueda / Semi-Sweet Verdejo	3 €

Rose Wine

Sasesibó Ibiza / Syrah & Monastrell	3,20 €
Pigaoudet Premiere / Cotes de Provence Cinsault, Syrah, Cabernet & Grenache	4 €

Sangria

Red Wine Sangria (1,5L) with Tanqueray 10, Aperol, Pineapple Juice and Hibiscus Grenadine	24 €
Cava Sangria (1,5L) with Gin Mare, White Vermouth, Bergamot, Sherry and Apple Juice	25 €



THE APERITIF TIME

RED VERMOUTH

	<i>Copa</i>	<i>Spritz</i>
<i>Carpano / Italy</i>	2,80 €	5,50 €
<i>Sa Concha / Penedés</i>	3,20 €	6 €
<i>Punt e Mes / Italy</i>	3,50 €	6 €
<i>Pico Fino / Asturias</i>	3,50 €	6 €
<i>Petroni / Galicia</i>	3,50 €	6 €
<i>Martini Riserva Rubino / Italy</i>	4 €	6,50 €
<i>Antica Formula / Italy</i>	4,50 €	7 €
<i>Il Professore / Italy</i>	4,50 €	7 €

WHITE VERMOUTH

<i>Carpano / Italy</i>	2,80 €	5,50 €
<i>Sa Concha Premium / Penedés</i>	3,50 €	6 €
<i>Petroni / Galicia</i>	3,80 €	6,50 €
<i>Lillet / France</i>	4 €	7 €
<i>Martini Riserva Ambrato / Italy</i>	4 €	6,50 €
<i>Mancino Extra Secco / Italy</i>	4 €	6,50 €
<i>Il Professore / Italy</i>	4,50 €	7 €

ROSÉ VERMOUTH

<i>Belsazar / Germany</i>	4 €	7 €
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APERITIVES

<i>Aperitivo Aperol / Italy</i>	3,50 €	6 €
<i>Aperitivo Martini Fiero / Italy</i>	3,50 €	6 €
<i>Aperitivo Il Professore / Italy</i>	4,50 €	7 €
<i>Bitter Carpano / Italia</i>	3,50 €	6 €
<i>Bitter Campari / Italy</i>	3,50 €	6 €
<i>Bitter Martini Riserva / Italy</i>	4 €	6 €
<i>Biter Il Professore / Italy</i>	4,50 €	7 €
<i>Amaro Montenegro / Italy</i>	4 €	---
<i>Fernet Branca / Italy</i>	3,50 €	---
<i>Cynar / Italy</i>	3,50 €	---

APERITIF COCKTAILS



Americano <i>Campari, Red Vermouth & Soda</i>	6 €
Media Combinación <i>Red Vermouth, Gin, Angostura Bitters & Soda</i>	6 €
Negroni <i>Campari, Red Vermouth & Soda</i>	9 €
Hugo <i>Eldelflower Liquor, Cava & Soda</i>	9 €
Bloody Mary <i>Gin, Tomatoe & Lemon Juice & Bloody Mix</i>	9 €
Dry Martini <i>Gin or Vodka & Extra Dry Vermouth</i>	9 €
Dirty Martini <i>Gin or Vodka, Olive Brine & Extra Dry Vermouth</i>	9 €

SHERRY DRY WINES

Gutierrez Colosía <i>Manzanilla / Palomino</i>	3 €
Gutierrez Colosía <i>Fino en Rama / Palomino</i>	5 €
Gutierrez Colosía <i>Amontillado / Palomino</i>	4,50 €
Lustau Península <i>Palo Cortado / Palomino</i>	4,50 €
Carrasviñas <i>Dorado / Verdejo</i>	5,50 €

BEER

Draft Small Alhambra	2 €
Draft Alhambra	2,50 €
Alhambra Special 1925	3,50 €
Alhambra Special Red	3,80 €
Alhambra No Alcohol	2,50 €
San Miguel 0,0% Alcohol	2,50 €
Mahou Gluten Free	3 €
Coronita	3,50 €
Xabiga (Craft Beer)	4 €
Xabiga Negra (Craft Beer)	4 €

Soft Drinks, Water & Juices

2,50 €

RedBull

3 €