

SHARING IS LIVING

FROM THE BAKER'S OVEN

- Coca of Roasted Aubergine with Anchovy and Rosemary Drizzle 9 €
- Coca of Traditional Ibizan Sausage Meat (Sobrasada) with Mozzarella and Honey Topping 9 €
- Coca of Roasted Vegetables and Goat's Cheese with Olive Sprinkle 9 €

FROM THE GARDEN

- Fresh Salad of Select Tomatoes, Fresh Onions and Tuna Belly Slices 14 €
- Green Salad with Dry Nuts, White Asparagus and seasonal Fruits 12,50 €
- Burratta with seasonal Vegetables (marinated or confited) 13,75 €
- Zucchini Caneloni stuffed with Ricotta, Pumpkin and Nuts 15 €
- Grilled Vegetables with homemade Romesco sauce 13,50 €
- "Patatas Bravas" Es Mercat 8,50 €

THE VICENT'S Ecological and of Países Heros EGG S

- Eggs with Potatoes & Iberian Ham 12,50 €
- Eggs with Potatoes & Freshly Grilled Foie 13,50 €
- Fried Eggs with Sautéed Baby Squid 17,50 €
- Fried Eggs with Potatoes and Roasted Vegetables 11 €

ANIMAL INSTINCT

- Farm chicken Fingers with garlic mayonaise 12 €
- Es Mercat signature Hamburger, 100% Galician Beef 16 €
- Grilled Iberian Pork with Criolla Sauce 19 €
- Sauteed Diced Beef Sirloin with Seasonable Vegetables 24,50 €
- "Rubia Gallega" T-Bone Steak, at least 60 days dry aged 75€/KG

FROM THE SEA TO THE PLATE

- Crispy Baby Shrimp "Tortilla" 3€/UD.
- Andalusia style fried Squid from Formentera with Citric Mayonaise 18,50 €
- Wild Hake in tempura with citric mayonaise 21 €
- Mediterranean Sea Bass tartar with Guacamole 19 €

PORK SPECIALITIES & MORE

- | | 1/2 | Portion |
|--|------|---------|
| ● Iberian "Bellota" ham from Guijuelo | 15 € | 26 € |
| ● Dried beef "Cecina" from Leon | 13 € | 22 € |
| Iberian cold cuts board | 13 € | 24 € |
| ● Grilled Ibizan tradicional Sausage with Rosmarin Honey | -- | 16 € |
| ●● National Cheese board | 13 € | 22 € |
| ●● International Cheese board | 15 € | 26 € |

"ES MERCAT" CROQUETTES

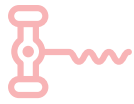
100 gr Croquettes, soft, tasty and extra crunchy. Ask for the flavours 4€/UNIT

- Ibizan "Llonguet" Bread & Tomatoe 4,50 €

Bread Gluten Free 2€/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	4 €
Josep Foraster Cava Rosé Cava / Trepát	5 €
Claude Cazals Blanc de Blancs Grand Cru Champagne / Chardonnay	12 €



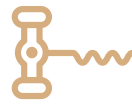
Red Wine

Artuke Rioja / Tempranillo & Viura	4 €
Gabaxo Rioja / Grenache, Tempranillo & Graciano	7 €
Nobbis Ribera del Duero / Tempranillo	4,5 €
Abadía Retuerta Ribera del Duero / Tempranillo, Cabernet & Syrah	8 €
Dehesa Gago Toro / Tinta de Toro	4 €
Korteta Navarra / Garnache	5 €
Guímaro Ribiera Sacra / Mencía	4,50 €
Tanuki Bob Mallorca / Mantonegre	5,50 €
Cambio de Tercio Utiel Requena / Bobal	4,80 €
Julieta Conca del Barberá / Trepát	6,50 €



Rose Wine

Sasesibó Ibiza / Syrah & Monastrell	4 €
Chateau Beaulieu Cuvee Alexandre Cotes de Provence / Garnache, Cabernet S. y Syrah	5 €



White Wine

Menade Rueda / Verdejo	4 €
Bico da Ran Rias Baixas / Albariño	4 €
Fulcro A Pedreira Rias Baixas / Oaked Albariño	6,50 €
Brezo Bierzo / Godello	4,50 €
Supernova Mallorca / Prensal Blanc	5 €
Marko Txacolí / Hondarrabi Zuri Zerratia, Hondarribi Zuri & Izkiriota Handia	5,50 €
Agas do Tempo - Ribeiro / Treixadura, Torrontés, Albariño & Loureiro	5,50 €
Manda Huevos Calatayud / Oaked Macabeu y White Grenache	7 €
Unanimus Finca Santa Cruz Ribera del Duero / Oaked Albillo	7,50 €
El Borrón Rueda / Verdejo - Semisweet	4 €



Sherry Dry Wines

Gutierrez Colosía Manzanilla / Palomino	4 €
De la Riva Manzanilla Fina Miraflores Baja / Palomino	7 €
Gutierrez Colosia Amontillado / Palomino	5 €
Lustau Península Palo Cortado / Palomino	5,50 €
Lustau La Plaza Vieja Amontillado Medium / Palomino Fino & PX	5,50 €
Carrasviñas Dorado / Verdejo	4,50 €



THE APERITIF TIME

RED VERMOUTH

Copa

Spritz

<i>Carpano / Italy</i>	3,50 €	6,50 €
<i>Sa Concha / Penedés</i>	4 €	7 €
<i>Punt e Mes / Italy</i>	4 €	7 €
<i>Pico Fino / Asturias</i>	4 €	7 €
<i>Petroni / Galicia</i>	4 €	7 €
<i>Martini Riserva Rubino / Italy</i>	4 €	7,50 €
<i>Antica Formula / Italy</i>	5 €	8 €
<i>Il Professore / Italy</i>	5 €	8 €

WHITE VERMOUTH

<i>Carpano / Italy</i>	3,50 €	6,50 €
<i>Sa Concha Premium / Penedés</i>	4 €	7 €
<i>Petroni / Galicia</i>	4 €	7 €
<i>Lillet / France</i>	4,50 €	7 €
<i>Martini Riserva Ambrato / Italy</i>	4,50 €	7 €
<i>Mancino Extra Secco / Italy</i>	5 €	8 €
<i>Il Professore / Italy</i>	5 €	8 €

ROSÉ VERMOUTH

<i>Belsazar / Germany</i>	4 €	8 €
---------------------------	-----	-----

APERITIVE

<i>Aperitivo Aperol / Italy</i>	3,50 €	7 €
<i>Aperitivo Martini Fiero / Italy</i>	3,50 €	7 €
<i>Aperitivo Il Professore / Italy</i>	5 €	8 €
<i>Bitter Carpano / Italia</i>	3,50 €	7 €
<i>Bitter Campari / Italy</i>	3,50 €	7 €
<i>Bitter Martini Riserva / Italy</i>	4 €	7 €
<i>Biter Il Professore / Italy</i>	5 €	8 €
<i>Amaro Montenegro / Italy</i>	4,50 €	---
<i>Fernet Branca / Italy</i>	4,50 €	---
<i>Cynar / Italy</i>	4,50 €	---

APERITIF COCKTAILS



Americano <i>Campari, Red Vermouth & Soda</i>	7 €
Media Combinación <i>Red Vermouth, Gin, Angostura Bitters & Soda</i>	7 €
Negroni <i>Campari, Red Vermouth & Soda</i>	10 €
Hugo <i>Eldelflower Liquor, Cava & Soda</i>	10 €
Bloody Mary <i>Gin, Tomatoe & Lemon Juice & Bloody Mix</i>	10 €
Dry Martini <i>Gin or Vodka & Extra Dry Vermouth</i>	10 €
Dirty Martini <i>Gin or Vodka, Olive Brine & Extra Dry Vermouth</i>	10 €

SANGRIA

Red Wine Sangria (1,5L) <i>with Pineapple, Banana, Apple, Orange Juice & Liquors</i>	26 €
Cava Sangria (1,5L) <i>with Pineapple, Banana, Apple, Orange Juice & Liquors</i>	28 €

BEER

Draft Small Alhambra	2,20 €
Draft Alhambra	3 €
Alhambra Special 1925	4 €
Alhambra Special Red	4,50 €
Alhambra No Alcohol	2,80 €
Mahou 0,0 Tostada	3,50 €
Mahou Gluten Free	3,80 €
Coronita	4 €
Xabiga (Craft Beer)	4,50 €
Xabiga Negra (Craft Beer)	4,50 €

Soft Drinks, Water & Juices

2,80 €

RedBull

4 €