

“ES MERCAT” CROQUETTES

100 gr Croquettes, soft, tasty and extra crunchy. Ask for the flavours.

5€/UNIT

THE OVEN

- Ibizan “Llonguet” Bread & Tomatoe 8 €
- Coca of roasted Aubergine with Anchovy and Rosemary drizzle 12 €
- Coca of traditional Ibizan sausage Meat/Sobrasada with Mozzarella and Honey Topping 12 €
- Coca of roasted Vegetables and Goat’s Cheese with Olive Sprinkle 12 €

THE CHARCUTERIE

	<i>Eapa</i>	<i>Ration</i>
• Iberian “Bellota” Ham from Guijuelo	18 €	32 €
• Dried Beef “Cecina” from Leon	15 €	26 €
•• Grilled Ibizan tradicional Sausagge with Rosmarin Honey and Almonds	--	17,50 €
•• National Cheese board	17 €	30 €
•• International Cheese board	19 €	34 €

THE FRUIT & VEG

- Patatas Bravas “Es Mercat” 12 €
- Fresh Salad of select Tomatoes, fresh Onions and Tuna Belly slices 17,50 €
- Green Salad with White Asparragus, Grapes, Dry Nuts and Orange & Poppy Vinaigrette 14 €
- Burratta with seasonal Vegetables 16,50 €
- Roasted Leeks with Mascarpone, “Romescu”, Pistachios and crunchy Guanciaie 16 €
- Zucchini Caneloni stuffed with Ricotta, sweet Onion, Pumpkin and Almonds 18,50 €

A L L E R G I E S

• GLUTEN

• CRUSTACEANS

• EGGS

• FISH

• PEANUTS

• SOY

• DAIRY

• TREE NUTS

• SULPHUR DIOXIDE
AND SULFITES

• LUPIN

• MOLLUSCS

• CELERY

• MUSTARD

• SESAME SEEDS

THE CHICKEN & EGG

- Farm Eggs with Potatoes & Iberian Ham 16 €
- Fried Farm Eggs with Sautéed baby squid 19,50 €
- Fried Farm Eggs with Potatoes and roasted Vegetables 13,50 €
- Farm Chicken Fingers with Garlic Mayonaise 15 €

THE FISHERMAN'S TABLE

		<i>Ration</i>
● Grilled Queen Scallops from Galicia	4€/UNIT	21 €
●● Crispy Baby Shrimp "Tortilla"	3€/UNIT	16 €
●● Sautéed Red Prawns from Ibiza nº3 (200 gr.)	--	35 €
●● Andalusia style fried Squid from Formentera with Citric Mayonaise	--	19,50 €
●● Mediterranean Sea Bass Tartar	--	21 €
●● Wild Hake in tempura with Citric Mayonaise	--	23 €

THE BUTCHER

- Es Mercat signature Hamburger, 100% Galician Beef 18,50 €
- Grilled Iberian Pork with Chimichurri 21,50 €
- Sautéed Diced Beef sirloin with seasonable Vegetables and Parmentier 28,50 €



DISCARLUX DRY AGED PREMIUM MEAT

- Dry Aged Rubia Gallega Carpaccio with pickled "Salicornia", Caper Mayo and Mahon Cheese 19,50 €
- Swiss Simmental 500 gr Entrecote 40 days Dry Aged 60 €
- "Rubia Gallega" T-Bone Steak, at least 60 days Dry Aged 90€/KG.

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NO LOVE, NO WINE, NO ZONE

Sparkling Wine

▲ Maria Rigol Ordi / Cava - Conca del Rio Anoia <i>Macabeo, Parellada & Xarel-lo</i>	ECO	4,50 €
▲ Josep Foraster Cava Rosat / Cava - Montblanc <i>Trepat</i>	ECO	6 €
▲ EPC Brut / Champagne - Avize <i>Chardonay & Pinot Noir</i>		12 €

Red Wine

LIGHT REDS		
▲ Vermell / Valencia - Moixent <i>Tintorera Grenache & Mandó</i>	ECO	5 €
▲ Tanuki Bob / Mallorca - Binisalem <i>Mantonegro</i>	ECO	7 €
▲ Domainet Pernot / Bourgogne - Cote d'Or <i>Pinot Noir</i>	ECO	10 €
MEDIUM BODY REDS		
● Artuke / Rioja - Baños de Ebro <i>Tempranillo & Viura</i>	M.I.	4,50 €
▲ Guímaro / Ribeira Sacra - Amandi <i>Mencia</i>	ECO	5,50 €
◆ La Tapada / Rioja - Azagra <i>Grenache</i>	M.I.	7,50 €
FULL BODY REDS		
◆ Senda de los Olivos Roble / Ribera del Duero - Pesquera <i>Tempranillo</i>		5 €
◆ Dehesa Gago / Toro <i>Tinta de Toro & Albiño Mayor</i>		5,50 €
● Blassius / ITA — Toscana <i>Sangiovese</i>		7,50 €
◆ Marta Maté / Ribera del Duero - Tubilla del Agua <i>Tempranillo</i>	BIO	9 €

C	A	P	T	I	O	N
ECO Ecologic Wines BIO Biodynamic Wines M.I. Biodynamic Wines NAT Zero added Sulfites						
▲	LIG	Light Sparkling	▲	LIG	Light Wine	
●	AFR	Fruity Sparkling	●	AFR	Fruity Wine	
◆	MAD	Mature Sparkling	◆	MAD	Mature Wine	

NO WINE, NO LOVE, NO ZONE

White Wine

DRY WHITES

- ▲ **Casamaro** / Rueda - Matapozuelos
Verdejo
- ▲ **Cullerot** / Valencia - Moixent
Macabeo, PX, Verdil & Merseguera made in Amphora
- ▲ **Brezo** / Bierzo - Espanillo
Godello

FRUITY WHITES

- **El Borrón** / Rueda - Matapozuelos
Semi-Sweet Verdejo
- ▲ **Bico da Ran** / Rias Baixas - Condado do Tea
Albariño
- **Zortún** / Rioja - San Vicente de la Sonsierra
Viura & Turruntés

OAKED WHITES

- ▲ **Supernova** / Mallorca - Binisalem
Prensal Blanc
- **Fulcro A Pedreira** / Rias Baixas - Meaño
Albariño
- ◆ **Brisat del Coster** / Conca del Barbera - Montblanc
White Grenache, Macabeo & Chardonnay
- **Caballero Zifar** / Ribera del Duero
Albillo Mayor

Rose Wine

- **Ros de Pacs** / Penedés
Grenache, Syrah & C. Sauvignon
- ▲ **Aurose Bain de Midi** / Provence
Cinsault, Caladoc, Syrah & Grenache

Glass

	4,50 €
	5 €
M.I.	5,50 €
	4,50 €
	5 €
	6 €
	7 €
BIO	7 €
	7,50 €
	8 €
	9 €
	5 €
ECO	6,50 €

SANGRIAS

- Red Wine Sangria with Pineapple, Banana, Apple, Orange Juice & Liquors. 1,5L 35 €
- Cava Sangria with Pineapple, Banana, Apple, Orange Juice & Liquors. 35 €

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▲	LIG	Light Wine	▲	LIG	Light Wine	
●	AFR	Fruity Wine	●	AFR	Fruity Wine	
◆	MAD	Mature Wine	◆	MAD	Mature Wine	

THE APERTIF TIME

RED VERMOUTH *Glass* *Spritz*

Carpano / Italy	4,50 €	10 €
Punt e Mes / Italy	5 €	10 €
Pico Fino / Asturias	5 €	10 €
Petroni / Galicia	5 €	10 €
Antica Formula / Italy	7 €	12 €

WHITE VERMOUTH

Carpano / Italy	4,50 €	10 €
Petroni / Galicia	5 €	10 €
Lillet / France	5 €	10 €

ROSÉ VERMOUTH

Belsazar / Germany	6 €	10 €
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APERITIVES

Aperitivo Aperol / Italy	5 €	10 €
Bitter Carpano / Italy	5 €	10 €
Bitter Campari / Italy	5 €	10 €
Amaro Montenegro / Italy	5 €	--
Fernet Branca / Italy	5 €	--
Cynar / Italy	5 €	--



APERITIF COCKTAILS

Americano <i>Campari, Red Vermut & Soda</i>	10 €
Negroni <i>Campari, Red Vermut & Gin</i>	12 €
Hugo <i>Eldelflower Liqueur, Cava & Soda</i>	12 €
Bloody Mary <i>Ginebra, Tomatoe Juice, Lemon & Bloody Mix</i>	12 €
Dry Martini <i>Gin or Vodka & Extra Dry Vermut</i>	12 €
Dirty Martini <i>Gin or Vodka, Olive Brine & Extra Dry Vermut</i>	12 €

VINOS GENEROSOS

Gutierrez Colosía — Manzanilla <i>Palomino Fino / Jerez - Puerto de Santa María</i>	5 €
De la Riva — Manzanilla Fina Miraflores Baja <i>Palomino Fino / Jerez - Puerto de Santa María</i>	9 €
Gutierrez Colosia Amontillado <i>Palomino Fino / Jerez - Puerto de Santa María</i>	7 €
Lustau Peninsula — Palo Cortado <i>Palomino Fino / Jerez - Xerez</i>	10 €
De la Riva — Manzanilla Pasada Balbaina Alto <i>Palomino Fino / Jerez - Puerto de Santa María</i>	16 €

BEER

Draft small Alhambra	2,50 €
Draft Alhambra	3,20 €
Alhambra Especial 1925	4,50 €
Alhambra Especial Red	5 €
Alhambra No Alcohol	3 €
Estrella de Galicia 0,0 Toasted	3,50 €
Mahou Gluten Free	4,20 €
Coronita	4,50 €
Ibosim Can Tina IPA (craft beer)	5 €

WATER AND SOFT DRINKS

Still Water Solan de Cabras 50cl.	3 €
Still Water Solan de Cabras 1l.	4,80 €
Sparkling water Solan de Cabras 33cl.	3 €
Sparkling water Solan de Cabras 75cl.	4,80 €
Soft Drinks	3,20 €
Red Bull	4,50 €