

# MERCADO

## CENTRAL

FEBRUARY 2020

### SHARING PLATES

Housemade Sourdough £3.50

Pan de Cristal con Tomate (*organic Tomato from Cadiz*) £4.50

Acorn Fed 100% Iberico Jamon £18.50

Cecina de Wagyu & Cebon - *cured Beef from Leon* £13.50

Boquerones, Anchovies, Smoked Tuna £12.50

Croquetas: Jamon Iberico £6.95 - Arzua Cheese & Spinach £6.50

Tortilla - *with Confit Piquillos* £6.50

Chistorra - *Chorizo from Navarra* £5.95

Picos de Europa Blue Cheese, Beetroot, Walnuts, Tarragon £7.50

Mojama de Huelva, Blood Orange, Red Chicory, Almonds £9.50

Gambas al Ajillo - *Red Prawns from Huelva* £11.50

Crispy Squid, Alioli £9.50

Galician Octopus, Potato Puree, Mojo Rojo £13.50

### APERITIVOS

Sangria £7

Cava Cocktail £9.50

Vermut La copa £5

Vermut Lustau £7

Fino Pemartin £5

Manzanilla La Gitana £6.50

Olorosso Don Nuno Dry £7

Marcona Almonds £4

Mercado Olives £3.50

### GIN & TONICS 50cl

Mercado Gin and Tonic - Elderflower £9.50

Mercado Gin and Tonic - Lemon Verbena £9.50

Mercado Gin and Tonic - Pink £9.50

### SODAS

Spiced Lemon & Mint Soda £4.50

Elderflower & Cucumber Soda £4.50

Blood Tonic, Orange & Mint Soda £4.50

### ESTRELLA GALICIA BEER:

1/2 Pint: £3.25 - 2/3 Pint £4.25 - Bottle £4

*Still or Sparkling Filtered Water free of charge*

### MAINS

#### ARROCES & PESCADOS

*all our rices are made with bomba rice from La albufera de Valencia*

Mushrooms (Morels, Ceps & Chantarelles) & Artichoke Paella £17.95pp

Seafood Paella £20.50pp

Cod a la Bilbaina, Chickpeas £17.50

#### CARNES

Lamb Cutlets, Aubergine, Romesco £23

Iberico Pork, Patatas, Piquillos - *Acorn fed, organic Pork from Salamanca* £23.95

Rib Eye - grass fed, 35 day dry aged - *with padron peppers* £29.50 Add Patatas Bravas £3

Txuleton for 2-3 to share - Rib Eye on the bone, grass fed, 45 day dry aged

- *with a Green Salad & Patatas Bravas* £85

#### SIDES

Green Salad £5.50

Tenderstem Broccoli £5.50

Patatas Bravas & Alioli £4.50

Our suppliers are specialist, small scale operations, whose good practice ensures sustainable and high welfare produce.

Our **Grass Fed Beef** is hand selected from sustainable British Farms and Dry Aged for at least 35 days.

Mercado Central **Seafood** is from the British Isles & Spain, caught using traditional & sustainable methods. All our **Bread** is made by our baker, Jose!

Please ask about allergies and dietary requirements. A 12.5% discretionary service charge will be added to your bill.

## POSTRES

Crema Catalana, Rhubarb £7

Chocolate Torte, Almond, Cardamom £7

Tarta de Santiago, Orange, Cream £7

Ice Creams 1 £3.50 - 2 £6

Saffron & Rose Water

Cardamom

Pedro Ximenez

Tonka Bean

Chocolate Sorbet

Lime Sorbet

Cheese, Quince, Figs, Crackers £10.50

## DESSERT WINE

Libamus, Dulce de Mencia 2012, Bierzo

Glass (125ml)

£9

Bottle

£42

Telmo Rodriguez, MR Dulce 2015, Malaga

£9

£42

Pedro Ximenez, Noe 30-year-old (50ml)

£9

## COFFEE

Cafe con Leche £3

Cortado £2.50

Solo £2.50

Doble Solo £3.50

Our coffee is selected for us by our friends at Hot Numbers

## INFUSIONS

Lemon Verbena £3

Fresh Mint £3

## NINOS MENU £8

Drink

Tortilla, Calamares or Chorizo with Patatas Bravas

Ice Cream