

# MERCADO

## CENTRAL

August 2020

### SHARING PLATES

Housemade Sourdough, Olive Oil £3.50

Pan de Cristal con Tomate (*organic vintage tomatoes*) £4.50

Acorn Fed 100% Iberico Jamon £18.50

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

Boquerones, Anchovies, Mojama - *air cured 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

Organic Tomatoes, Salmorejo, Croutons, Mojama £7.50

Gambas al Ajillo £11.50

Crispy Squid, Nora Alioli £9.50

Galician Octopus, Papas Arrugadas, Mojo Rojo £13.50

### APERITIVOS

Sangria £7

Cava Cocktail £11

Vermut La copa £5

Vermut Lustau £7

Vermut St Petroni £7

Fino Pmartin £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 - Lemon Verbena £9.50

Mercado Gin and Tonic - Pink £9.50

### SODAS

Spiced Lemon & Mint Soda £4.50

Berries, Orange & Mint Soda £4.50

### ESTRELLA GALICIA BEER:

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

Cider - Pilton Tamoshanta - Bottle £9.50

Still or Sparkling Filtered Water free of charge

### MAINS

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

Aubergine & Artichoke Paella £17.95pp    Seafood Paella £20.50pp

Arroz Negro - with Octopus & Huelva Prawns £21.50

**CARNES** Presa Iberica, Aubergine, Piquillos, Mojo Verde £23.95    *Add Patatas Bravas £3*

*Acorn fed, Organic Pork from Salamanca*

Rib Eye, Padron Peppers £29.50    *Add Patatas Bravas £3*

*35 day dry aged, Grass fed, British Beef*

Txuleton - for 2-3 to share - Green Salad & Patatas Bravas £85

*Rib Eye on the bone, 45 day dry aged, Grass fed, British Beef*

**SIDES**    Green Salad £5.50    Padron Peppers £4.50    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

Filloas Gallegas, Chocolate, Crema Anglais, Berries £7

Tarta de Santiago, Orange, Cream £7

Ice Creams 1 £3.50 - 2 £6

Saffron & Rose Water

Pedro Ximenez

Chocolate Sorbet

Cardamom

Cheese, Quince, Figs, Crackers £10.50

## DESSERT WINE & DIGESTIVOS

	Glass	Bottle
Libamus, Dulce de Mencia 2012, Bierzo (125ml)	£9	£42
Telmo Rodriguez, MR Dulce 2015, Malaga (125ml)	£9	£42
Pedro Ximenez, Noe 30-year-old (50ml)	£9	
Somerset Pomona, Vintage Cider Brandy (75ml)	£7.50	
Barbadillo, Brandy de Jerez Solera Reserva (75ml)	£9	

## COFFEE

Cafe con Leche £3

Cortado £3

Doble Solo £3

Our coffee is selected for us by our friends at Hot Numbers. All our coffees are double shots.

## INFUSIONS

Lemon Verbena £3

Fresh Mint £3

## NINOS MENU £8

Drink

Tortilla, Calamares or Chorizo with Patatas Bravas

Ice Cream