

MERCADO

CENTRAL

Aperitivos

Olives - Gordal Picante £5 | Gilda - Anchovy, Piparra Pepper, Olive £3 |
Croquetas del día (4) & Alioli £11.50 | Rosemary & Potato Sourdough, Cold Pressed EV Olive Oil £7.50

STARTERS

Goat's Cheese Chicory, Orange, Hazelnuts, Mint, Fennel Pollen £13.50
Heirloom Tomatoes Olives, Croutons, Tarragon £14.50 - **Add XL Cantabrian Anchovies** £6
Calamares Ajo Blanco, Chicory, Fennel, Lemon, Sesame £16.50
Scallops (2) Jamon Iberico, Anchovy, Aged Sherry Vinegar £16.50
Gambas al Ajillo Garlic Prawns £18.50
Octopus Patatas, Mojo Rojo £22.50

MAINS

Escalivada de Otono Roasted Autumn Vegetables, Beetroot & Walnuts, Chickpeas, Goat's Curd £28
Confit Duck Red Cabbage, Miel de Cana, Lentils, Celeriac, Sage £36
Zarzuela de Mariscos - Seafood stew with Monkfish, Prawns, Mussels, Saffron, Patatas & Chickpeas £36.50
Arroz Negro - Squid Ink & Cuttlefish Rice with Mussels, Cornish Hake & Alioli £35
Acorn Fed Presa Iberica Seasonal Mushrooms, Judion Beans, Squash, Cauliflower £38

Sides Pimenton & Rosemary Potatoes, Alioli £7.50 | Padron Peppers £10.50 | Green Salad £7

Our Duck is from Tierra de Campos, one of the most important migration grounds for wild birds.

The Iberico Pork is free range and reared on acorns & wild herbs in the Holm Oak forests of Salamanca.

All our Beef is from Sustainable, Grass Fed, Native Breeds and Dry Aged with Himalaya Salt for at least 28 days.

POSTRES

Tarta de Santiago Almond Tart with Chantilly Cream & Orange £11
Torrijas Butterscotch, Pedro Ximenez Raisin Ice Cream £12.50
Basque Cheesecake Seasonal Compote £12
Homemade Seasonal Sorbet £5
Rosemary Manchego Cheese Quince & Olive Oil Tortas £14.50

Children's Menu Fish Fritura & Alioli, Ice Cream, Fruit Juice £8



Please notify our staff about allergies and dietary requirements.
A discretionary 12.5% service charge will be added to the final bill, VAT included.

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Mercado Sangría £13.50 White Sangría £13.50

Mercado Negroni £12.50

Nordes Gin & Tonic (50ml) £13

Gin Mare & Tonic (50ml) £14

Mercado Alcohol Free Gin & Tonic (50ml) £10

Vermut Rojo - Fondillon Luis XIV £12

Vermut Rojo - St Petroni £12

SHERRY

Diatomists (100ml)

Fino £11.50

Manzanilla

Single Pago Miraflores Baja £12.50

Oloroso

Singular Botas Aged 12 Years £13

Amontillado

Singular Botas Aged 12 Years £13.50

Medium

Singular Botas Aged 5 Years £14

BEER / SOFT DRINKS

Estrella Galicia Bottle £6 | Non Alcoholic £6 Mahou Madrid Bottle £6

Harrogate Spring Water Still £5 | Sparkling £5

Sodas & Juices Spiced Lemon & Mint Soda £5 | Wild Berry Soda £5 | Fruit Juices £4.50

DESSERT WINES

CAMILLO CASTILLA NV, Navarra.

Muscat Blanc (75ml) £12.50 / £49 (bottle)

Ever-changing temperatures during the 3-year aging allow this wine's delicate balance of acid, depth and sweetness.

PEDRO XIMÉNEZ SINGULAR BOTAS - DIATOMISTS

Jerez de la Frontera. Pedro Ximénez (50ml) £13

Very smooth without cloying sweetness, this is an elegant PX aged for 5 years in bota.

CAN AXARTELL THE DOLC, Mallorca.

Moscatel (75ml) £12.50 / £58 (bottle)

A very interesting wine, delicate sweetness with acidity in a very well-balanced way.

XIMENEZ SPINOLA DELICADO, Jerez.

Pedro Ximénez (50ml) £14.50 / £67.50 (bottle)

Pedro Ximenez, but not as you know it! This is one of the freshest and most vibrant dessert wines.

DULCE ENERO, Manchuela.

Petit Manseng (75ml) £14.50 / £69 (bottle)

Grown in one of Spain's highest altitude wineries and made from grapes that freeze naturally on the vine. The ice ensures a high concentration of sugar and acidity with fresh and pronounced aromatics.

ATTIS SITTA PEREIRAS SINGLE VINEYARD

Rias Baixas. Albariño (75ml) £14

A natural sweet wine from the Albarino variety – different and unique.

HIDALGO DOSCIENTOS (50ml) £12

Solera Gran Reserva Brandy from Jerez aged in oak casks, previously used for sherry.

