



*Welcome to*

## **EIVISSA - IBIZA**



### **TINTO DE MERCADO - €8**

Our house red wine, Lixir Blood orange tonic,  
lemon & orange

### **MIMOSA**

Orange juice, Casal Garcia Vinho Verde

**GLS - €9      JUG - €29**

### **MIMOSA ESPECIAL - €13.5**

Fresh OJ, Orange Curacao, Villa Conchi Cava Brut

### **REBUJITO - €10**

Sherry, lemon, lime, mint, soda

### **PEACH ON THE BEACH - €11.5**

Peach liqueur, white wine, orange juice,  
cranberry juice, lime, cherry

### **SANGRIAS - €29 / JUG**

Red/White/Rosé wine, juicy fruits, soda

### **CAVA SANGRIA**

Villa Conchi Cava Brut, orange liqueur, juicy fruits

**JUG - €40      BOTTLE - €55**

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**MERCADO52DUBLIN | EIVISSA.IBIZA.MERCADO52**



Please inform us of any allergies you may have | Allergens menu available upon request  
Please note we do not split bills | Service charge will be added to groups of 6 or more





## APERITIVOS

"SNACKS"

"Olivas" - Cordoba olives	€4.95
"Almendras" - Roasted & salted almonds	€3.75
"Pan Casero" - Rustic bread & olive oil	€2.75

## PARA COMPARTIR

"PLATTERS"

"Jamon Serrano" - Duroc Ham, aged for 18 long months	€19.95
<i>Media Ración - 1/2 portion tasting platter - €9.95</i>	
"Selección de Queso" - Manchego, Cabrales, Smoked Tetilla & Black Mission Figs	€18.50
<i>Media Ración - 1/2 portion tasting platter - €9.50</i>	

## TAPAS

### PATATAS

"Bravas" - Spicy tomato sauce	€5.50
"Trufa" - House-made truffle & parmesan mayo	€5.95

### CROQUETAS

"Chorizo" - Chorizo Sausage	€5.95
"Queso de Cabra" - Goats Cheese	€5.95

## PINTXOS

"TASTY BITES SERVED ON BREAD"

"Cangrejo y Cangrejo de Rio" - Crab & crayfish tail salad	€9.95
"Morcilla" - Spanish black sausage & toasted pinenuts	€6.95
"Manchego y Membrillo" - Manchego cheese & quince	€6.95
"Piruleta de Chorizo" - Chorizo lollipop	€8.50
"Anchoas del Cantabrico" - Anchovy on tomato bread (2 pcs)	€6.95

## THE CLASSICS

" <b>Gambas al Ajillo</b> " - Pan fried prawns in chilli, garlic, olive oil	<b>€12.00</b>
" <b>Calamares Fritos</b> " - Fried calamari, lemon, pepper, garlic aioli	<b>€9.00</b>
" <b>Pimiento Padrón</b> " - Fried Padrón Peppers, Sal de Ibiza	<b>€8.50</b>
" <b>Mini Burger and Fries</b> " - Grilled pork, brioche, foie gras, pear chutney, garlic mayo <i>- Double it for €16.00</i>	<b>€9.50</b>
" <b>Queso de Cabra</b> " - Caramelised goat cheese, fig, grapes, thyme & honey	<b>€10.50</b>
" <b>Albóndigas</b> " - Beef meatballs in a home-made spicy tomato sauce	<b>€7.50</b>
" <b>Alitas de Pollo</b> " - Crispy chicken wings, smoked paprika, aioli	<b>€8.00</b>
" <b>Coliflor al Horno</b> " - Slow roast cauliflower, fried capers, garlic, olive oil, and smoked paprika	<b>€7.50</b>
" <b>Pincho de Pollo Moruno</b> " - Spiced chicken skewer (2pcs)	<b>€8.50</b>
" <b>Mini Hamburguesa de Ternera</b> " - Mince beef slider, cabrales, tomato, gem & garlic aioli <i>- Double it for €15.00</i>	<b>€8.50</b>
" <b>Merluza a la Plancha</b> " - Grilled hake, baby beans, Jamón, lemon olive oil	<b>€10.00</b>
" <b>Torreznos</b> " - Fried pork belly, salsa Mojo Verde	<b>€9.00</b>
" <b>Cangrejo y Cangrejo de Rio</b> " - Crab & crayfish tail, babygem, parsley, lemon, red onions & mayo	<b>€12.00</b>
" <b>Tuna Tartar</b> " - Yellowfin, sliced avocado, lemon, olive oil & pickle shallots	<b>€14.00</b>
" <b>Flatbread mezze &amp; dips</b> " - Hummus, sun-dried tomato & tapanade	<b>€7.50</b>
" <b>Spicy Gazpacho</b> " - Two shot glasses with olive oil crouton	<b>€6.00</b>

## DESSERTS

" <b>Churros</b> " - Belgian Chocolate or Dulce de Leche (8 pcs)	<b>€7.50</b>
" <b>Arroz con Leche</b> " - Rice pudding, cinnamon & cloves	<b>€6.50</b>



# WINES FROM AROUND SPAIN



## REDS

	Glass (150ml)	Bottle
<u>Bodegas Maximo</u> <b>Tempranillo</b> [ <b>Castilla La Mancha</b> ]		<b>32</b>
<u>Monesterio de las Vinas Tinto</u> <b>Tempranillo, Grenache</b> [ <b>Carinena</b> ]	<b>7.5</b>	<b>34</b>
<u>El Coto "Vineyard Selection"</u> <b>Tempranillo</b> Crianza [ <b>Rioja</b> ]	<b>9</b>	<b>39</b>
<u>Dominio de Cair</u> <b>Tempranillo, Old Vines</b> [ <b>Ribero del Duero, Spain</b> ]	<b>9.95</b>	<b>48</b>
<u>MUSEUM, "La Renacida"</u> <b>Tempranillo, very Old Vines</b> [ <b>Cigales, Spain</b> ]		<b>52</b>

## ROSÉS

<u>Casal Garcia Rosé</u> <b>Vinhão, Azal Tinto, Borraçao</b> [ <b>Portugal</b> ]	<b>7.5</b>	<b>32</b>
<u>Museum "La Musas" Rosé</u> <b>Garnacha, Tempranillo, Verdejo</b> [ <b>Cigales, Spain</b> ]	<b>9.5</b>	<b>43</b>

## WHITES

<u>El Coto Blanco</u> <b>Viura, Verdejo, Sauvignon Blanc</b> [ <b>Rioja, Spain</b> ]		<b>32</b>
<u>Coto Mayor</u> <b>Sauvignon Blanc</b> [ <b>Rioja Oriental, Spain</b> ]	<b>8</b>	<b>35</b>
<u>Avelada</u> <b>Alvarinho</b> (aka Albarino) [ <b>Vinho Verde, Portugal</b> ]	<b>8.5</b>	<b>42</b>
<u>Valmiñor Minius</u> <b>Godello</b> [ <b>Monterrei, Galicia, Spain</b> ]	<b>8.5</b>	<b>42</b>
<u>Pazo de San Mauro</u> <b>Albariño</b> [ <b>Rías Baixas, Galicia Spain</b> ]		<b>43</b>
<u>Circe</u> <b>Verdejo</b> [ <b>Rueda, Spain</b> ]	<b>11</b>	<b>55</b>
<u>875M Finca Carbonera</u> <b>Chardonnay</b> [ <b>Rioja, Spain</b> ]		<b>55</b>

## SPARKLING

<u>Villa Conchi Selección</u> <b>Cava Brut</b> [ <b>Rioja Alavesa, Spain</b> ]	<b>12.5</b>	<b>55</b>
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