



## **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**



### **FOLLOW US ON IG:**

MERCADO52DUBLIN | EIVISSA.IBIZA.MERCADO52

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



## 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 <i>Media Ración - 1/2 portion tasting platter - €9.95</i>	€19.95
"Selección de Queso" - Manchego, cabrales, smoked tetilla & black mission figs <i>Media Ración - 1/2 portion tasting platter - €9.50</i>	€18.50

## 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" - Authentic Spanish delicacy, anchovy on tomato bread (2 pcs)	€6.95





## THE CLASSICS

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

## DESSERTS

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



# WINES FROM AROUND SPAIN



## REDS

	Glass (150ml)	Glass (175ml)	Bottle
<b>Bodegas Maximo</b> - Tempranillo   Castilla La Mancha <i>Light bodied   soft tannins, plums &amp; tobacco</i>			32
<b>Monesterio de las Vinas Tinto</b> - Tempranillo, Grenache   Carinena <i>Medium bodied   Medium tannins, juicy dark fruits</i>	7.5	8.75	34
<b>El Coto "Vineyard Selection"</b> - Tempranillo   Crianza   Rioja <i>Medium to full bodied   Tannic, oak, vanilla and cherry</i>	9	10.5	39
<b>Dominio de Cair</b> - Merolt, Tempranillo   Old Vines   Ribero del Duero <i>Medium to full bodied   Dry, oak, plum and blackberry</i>	9.95	11.5	48
<b>MUSEUM, "La Renacida"</b> - Tempranillo   Very Old Vines   Cigales <i>Full bodied   Tannic, red cherry, wildflowers and orange peel</i>			52

## ROSÉS

<b>Casal Garcia Rosé</b> - Vinhão, Azal Tinto, Borraçal   Portugal <i>Light &amp; Crisp with notes of strawberry, raspberry and citrus</i>	7.5	8.75	32
<b>Museum "La Musas" Rosé</b> - Garnacha, Tempranillo, Verdejo   Cigales <i>Oak aged   Garnacha blend with notes of stone fruits and white flowers</i>	9.5	11	43

## WHITES

<b>El Coto Blanco</b> - Viura, Verdejo, Sauvignon Blanc   Rioja <i>Full bodied   Dry, lemon, apple &amp; melon</i>			32
<b>Coto Mayor</b> - Sauvignon Blanc   Rioja Oriental <i>Medium bodied   Grapefruit, peach &amp; green apple</i>	8	9.5	35
<b>Avelada</b> - Alvarinho (aka Albarino)   Vinho Verde   Portugal <i>Medium bodied   Dry, cidic, lime, green apple &amp; tropical notes</i>	8.5	10	42
<b>Valmiñor Minius</b> - Godello   Monterrei, Galicia <i>Medium bodied   Orange, apple and peach with honey notes</i>	8.5	10	42
<b>Pazo de San Mauro</b> - Albariño   Rías Baixas, Galicia <i>Light bodied   Medium dry with notes of apple and honey</i>	9.95	11.50	43
<b>Circe</b> - Verdejo   Rueda <i>Light to medium bodied   Medium dry with notes of melon, peach and pineapple</i>	11	13	55
<b>875M Finca Carbonera</b> - Chardonnay   Rioja <i>Medium bodied   Dry with notes of vanilla pear and apple</i>			55

## SPARKLING

<b>Villa Conchi Selección</b> - Cava Brut   Rioja Alavesa	12.5		55
---	------	--	----





## EARLY BIRD MENU ANY 5 TAPAS - €25

- "**Olivas**" - Cordoba olives
- "**Almendras**" - Roasted & salted almonds
- "**Patatas Bravas**" - Spicy tomato sauce
- "**Patatas Trufa**" - House-made truffle & Parmesan mayo
- "**Croquetas de Chorizo**" - Chorizo sausage
- "**Croquetas Queso de Cabra**" - Goats cheese

## PINTXOS

"TASTY BITES SERVED ON BREAD"

- "**Morcilla**" - Spanish black sausage toasted pinenuts
- "**Anchoas del Cantabrico**" - Anchovy on tomato bread (2 pcs)
- "**Piruleta de Chorizo**" - Chorizo lollipop
- "**Manchego y Membrillo**" - Manchego cheese & quince

## THE CLASSICS

- "**Queso de Cabra**" - Caramelised goat cheese, fig, grapes, thyme & honey
- "**Pimiento Padrón**" - Fried Padrón peppers, Sal de Ibiza
- "**Alitas de Pollo**" - Crispy chicken wings, smoked paprika, aioli
- "**Albóndigas**" - Beef meatballs in a home-made spicy tomato sauce
- "**Coliflor al Horno**" - Slow roast cauliflower, fried capers, garlic, olive oil, and smoked paprika
- "**Torreznos**" - Fried pork belly, salsa Mojo Verde
- "**Flatbread mezze & dips**" - Hummus, sun-dried tomato & tapanade
- "**Spicy Gazpacho**" - Two shot glasses with olive oil crouton

## DESSERT

- "**Churros**" - Belgian Chocolate or Dulce de Leche
- "**Arroz con Leche**" - Rice pudding, cinnamon & cloves



### FOLLOW US ON IG:

MERCADO52DUBLIN | EIVISSA.IBIZA.MERCADO52

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

