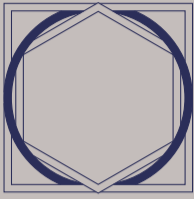


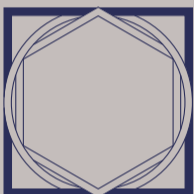
# EL MERCADER DE L'EIXAMPLE



## EL MERCADER BAR SNACKS

AVAILABLE:  
Uninterrupted service every  
day of the week.  
12.00 to 24.00

<input type="radio"/>	Meià potato chips	2.50	Km0	ECO
<input type="radio"/>	Oleum Flumen olives from Les Garrigues	3.50	Km0	ECO
<input type="radio"/>	Mussels with Mercader vermouth sauce	4.60		
<input type="radio"/>	Mediterranean oyster (unit)	3.20	Km0	
<input type="radio"/>	Callol i Serrats anchovies from l'Escala prepared in our kitchen, with crystal bread with or without tomato (4 pieces)	6.60		
<input type="radio"/>	Cal Thomas Secallona (Catalan cold sausage) with tomato bread	8.20	Km0	ECO
<input type="radio"/>	Assortment of 4 Catalan artisan raw-milk cheeses	8.90	Km0	
<input type="radio"/>	Hand-cut País de Quercus Iberian acorn-fed cured ham (50g / 100g)	12.0 / 21.0		
<input type="radio"/>	Country bread (rubbed with vine tomatoes - optional)	1.90 / 2.30	Km0	
<input type="radio"/>	Crystal bread (rubbed with vine tomatoes - optional)	2.70 / 2.90		
<input type="radio"/>	Sweet fritters from l'Empordà	4.30	Km0	
<input type="radio"/>	Girona xuixo (custard filled doughnuts) with dipping chocolate	6.50		



## EL MERCADER CLASSICS

AVAILABLE:  
Sunday to Wednesday:  
13h to 16h // 20h to 23h  
Thursday to Saturday:  
13h to 16h // 20h to 23:30h

This menu of small dishes is intended to be enjoyed without the dogma of first and second courses. Our cuisine is based on organic local products.

<input type="checkbox"/>	Roast chicken croquettes (unit) Chicken from Torre de l'Erbull in Tremp	2.10	Km0	ECO
<input type="checkbox"/>	Bonito tuna in escabetxat salad Escabetxat is a classic Catalan sauce dating back to the 1490 Llibre del Coc	6.90	Km0	
<input type="checkbox"/>	Vegetable flatbread with escabetxat marinated chicken (ALSO WITH VEGAN OPTION) Traditional flatbread made with spelt and kamut flour	7.90	Km0	ECO
<input type="checkbox"/>	Grilled vegetables with salvitxada spicy tomato sauce Fresh Vegetables Salvitxada is a Catalan sauce to accompany calçots (green onions)	6.80	Km0	ECO
<input type="checkbox"/>	Mussels Marinera Marinera is a classic sauce in Catalan cuisine	4.80	Km0	
<input type="checkbox"/>	Baby squid with garlic and parsley Mediterranean baby squid, fished using sustainable methods	8.60	Km0	
<input type="checkbox"/>	Cannelloni a la Barcelonina Eighteenth century recipe made with organic meat and fresh pasta	8.30	Km0	ECO
<input type="checkbox"/>	150 g entrecote cubes with 🌿 salt from Vilanova Beef from Salt del Colom in L'Espunyola	10.20	Km0	ECO
<input type="checkbox"/>	Beef fricassee with wild mushrooms Beef from Salt del Colom in L'Espunyola with Catalan picada garnish	9.60	Km0	ECO
<input type="checkbox"/>	Sauce mortar: All i oli, Mayonnaise or Romesco	1.90	Km0	

### DESSERTS

<input type="checkbox"/>	Assortment of artisan cheeses with quince jelly and walnuts	9.20	Km0	ECO
<input type="checkbox"/>	Catànies (chocolate almonds) from Vilafranca	4.30		
<input type="checkbox"/>	Crema catalana emulsion with carquinyolis biscuits	4.50	Km0	
<input type="checkbox"/>	Sweet fritters from l'Empordà	4.30	Km0	
<input type="checkbox"/>	Girona xuixo (custard filled doughnuts) with dipping chocolate	6.50		
<input type="checkbox"/>	Lemon sorbet	4.20		ECO
<input type="checkbox"/>	Chocolate ice cream	4.20		ECO



BAR SNACKS

CLASSICS

SUGGESTIONS

Check out our  
seasonal special menu

Local Dishes

Ecological Dishes

Products protected  
by Slow Food

### YOU HAVE JUST ARRIVED AT A KM0 SLOW FOOD RESTAURANT DO YOU KNOW WHAT THAT MEANS?

It means that in our restaurant we cook Km0 dishes in which we prioritize local and ecological agriculture. We use foods that are in season, we avoid the use of GMOs, and we recover products from the Ark of Taste and the Slow Food Presidia. We also cook fish caught using sustainable methods. We cook from the heart and we work with top quality food, sharing our knowledge with other Km0 restaurants to improve the link between the land and the local cuisine. We like to cook, and what we love in the kitchen we like our customers to receive on the table.