

# M E R C E R RESTAURANT

## SHALL WE SHARE?

“Joselito” Iberian ham and bread with tomato  
32

Croquettes of the day (2 uts)  
5

Cod fritters, garlic-oil mayonnaise and cane syrup (2 uts)  
5

Cantabrian anchovies and bread with tomato (2 anchovies)  
8

## STARTERS

Tomato salad in Catalan-style hondashi vinaigrette  
14

Boiled green asparagus with hot mayonnaise foam  
16

“Ajoblanco” (traditional Southern cold soup) with tender almond, prawn and smoked eel  
16

Prawn from Roses tartare and its coral  
27

Scrambled eggs with potatoes  
16

Traditional roasted cannelloni  
16

Steak tartare (110g), cheese cream mousse and Savora mustard  
22

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## MAIN DISHES

Roses prawns rice and garlic-oil mayonnaise  
26 p.p.

Red rockfish from Creus Cape in fish sauce reduction  
26

Roasted sea bass, vegetables ratatouille, confit cherry tomatoes and “bilbaína” sauce  
26

Slow cook suckling pig, mango tatin and spices bread  
28

Beef sirloin (200g) with French fries or vegetables  
28

Rack of lamb, mashed potatoes and grilled endives  
28

Snacks and artisanal breads service  
3

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## DESSERTS

Homemade French toasts, honey bubbles, mango sorbet  
10

Lemon with sponge cake, cream, lemon sorbet  
10

Herbs and spices cold infusion, almond sponge cake, apple and mint sorbet, osmotized fruits  
9

Chocolate and hazelnut coulant, vanilla ice cream, cocoa crumble  
10

Artisan ice creams and sorbets assortment  
8

Prices in €. Taxes included.

In case of food allergies or intolerances, please ask our staff.