

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.