

NON ALCOHOLIC COCKTAILS 9

FOREST MOJITO

Raspberry, Strawberry, Blueberry, Peppermint, Lime, Soda

MERCER PASSION

Passion Fruit, Lemon, Cucumber, Fresh Ginger, Tonic

GUARINI MIXTURE

Pineapple Juice, Yuzu Juice, Coconut Water, Coconut Purée, Honey

MERCER COCKTAILS 12

ALTO VALLE

Tequila, Apple, Lime, Bittersweet, Ginger Beer

ANDREA

Gin, Vermouth, Cherry Liqueur, Spicy Mango, Lemon

BONES CITRICS

Whiskey Bourbon, Amaretto Liqueur, Grapefruit, Lemon, Sugar

CHIARA

Rum, "Fino" Jerez Wine, Lime, Agave Honey, Basil, Ginger Ale

LAPTI

Vodka, Grapefruit, Sugar, Ginger Beer

REBUJITO

Macerated "Manzanilla", Sprite, Citrus Foam

SMOOTHIES 8

EMOJI

Banana, Strawberry, Date, Honey, Orange Juice

SUMMER SHAKE

Carrot, Apple, Pineapple Juice, Lemon, Sugar

SANGRIA 22

Mercer (1L)

WATER & SOFT DRINKS

Water 3,5

Soft drink 4,5

Fresh squeezed orange juice 6,5

BEERS

National 4,5

Alcohol free 4,5

Double Malt 5,5

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SALAD	16	WHITE WINES	GLASS	BOTTLE
Chicken Cesar salad with parmesan cheese		FINCA NUEVA	4	20
Seasonal tomatoes salad and Sherry vinegar		D.O. Rioja. Viura		
Andalusian "Gazpacho" with its garnish		BASA BLANCO	4,5	22
		D.O. Rueda. Verdejo, Viura		
PASTA	16	PETIT OCNOS	5	25
Macaroni Pesto with Parmesan		V.T. Andalucía. Chardonnay		
Spaguetti Neapolitan with cheese		ROSE WINES		
Fettuccini Carbonara with truffle egg yolk		CASTILLO DE MONJARDÍN	4	20
Pizza Margarita		D.O. Navarra		
SANDWICH	17	RED WINES		
Club Sandwich		JIMÉNEZ-LANDI BAJONDILLO	4,5	22
"Serranito" black pig filet and Jabugo ham		D.O. Méntrida. Garnacha		
Chef's Burger		BARBADILLO GIBALBÍN	4,5	24
Vegan Burger (with / without cheese)		D.O. Jerez. Tempranillo, Merlot, Syrah		
EGG	19	PALACIOS REMONDO LA VENDIMIA	5	28
Fried egg with potatoes and ham		D.O. Rioja. Tempranillo, Garnacha		
"Flamenca" eggs		GAZUR	5,5	30
		D.O. Ribera del Duero. Tinta Fina		
FRIED	18	CAVA		
Andalusian style squid and "allioli" sauce		CODORNÍU		
Crispy chicken and tartar sauce		CUVÉE BARCELONA 1872 BRUT	7	34
		D.O. Cava. Macabeo, Xarel·lo, Parellada		
FISH FROM THE DAY*	31	CODORNÍU		
With salad and fried potatoes in olive oil		CUVÉE BARCELONA 1872 ROSÉ	8	36
* Ask our staff about what the market, fishermen skills and "Virgen del Carmen" are offering us.		D.O. Cava. Monastrell, Garnacha		
MEAT	30	CHAMPAGNE		
With salad and fried potatoes in olive oil		LAURENT-PERRIER CUVÉE BRUT	14	60
		A.O.C. Champagne		
		LAURENT-PERRIER MILLÉSIME	--	85
		A.O.C. Champagne		
		LAURENT-PERRIER ULTRABRUT	--	90
		A.O.C. Champagne		
DESSERT	10	LAURENT-PERRIER ROSÉ	--	120
Fruit salad		A.O.C. Champagne		
Strawberries with cream		LAURENT-PERRIER GRAND SIÈCLE	--	240
Ice cream		A.O.C. Champagne		
Cake of the day		LAURENT-PERRIER ALEXANDRA	--	650
		A.O.C. Champagne		

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M E R C E R
ROOF BAR