

FOCACCIA PANINIS

The Spanish Bocadillo	7.25
Spanish chorizo, Monterey cheese, tomatoes and chimichurri salsa	
Tuna Mediterráneo	7.5
Tuna chunks mixed with green olive tapenade, Mediterranean herbs, tomatoes and rocket	
Chicken Deli	7.35
Roasted chicken, Monterey cheese, gherkins, tomatoes, lettuce and vegan garlic mayo	
Ham LT	6.95
Smoked ham, tomatoes, lettuce and Mercado Mayo	
The Sicilian	7.65
Fresh mozzarella, sun-dried tomatoes and basil pesto	
Pastrami Mami	9.25
Pastrami, Monterey cheese, black truffle mayo and rocket	
Mi Cubanito	9.5
Pork braised for 24 hours in orange juice, beer & herbs with smoked ham, Monterey cheese, gherkins and mustard	
Panino Vegano	8
Viole cheese, wild rocket, marinated sun-dried tomatoes, balsamic glaze and chimichurri salsa	



SPECIALITIES

Arepas	4.95
Venezuelan National Dish	
Corn bread made with maize. Ask about our fillings. Vegan cheese available.	
Pane Sorrentina	4.55
Pizza dough filled with mozzarella & tomato sauce	
Argentinean Empanadas	3.5
Baked turnover pastry	
Beef or chicken	
Roasted pumpkin & goat's cheese	
Spinach & ricotta	
Champagne olives & mozzarella	
Filled Croissants	4.15
Monterey cheese	4.75
Smoked ham & Monterey cheese	
Roasted chicken & Monterey cheese	
Chorizo & Monterey cheese	
Spanakopita	3.85
Spinach & feta cheese in filo pastry	



Please inform a team member of any food allergies prior to ordering

THE SWEET SIDE

Pastéis de Nata	2.25
Portuguese custard tart	
Mini Sicilian Cannoli	1.55
Cream of pistachio, lemon or hazelnut chocolate cream	
Vanilla Queijada	2.25
Small Portuguese cheesecake	
Bomboloni	4
Italian doughnut	
Filled with Nutella, cream of pistachio or jam	
Hazelnut & Orange Tart	4.5
Nutella & blood orange marmalade	
Carrot Cake	4.5
Sweet frosting & hazelnut sprinkling	
Chocolate Cake	4.95
Pistachio & Ricotta Cake	4.85
Marzipan & Apple Cake	4.85
Torta de la Nonna	4.75
Lemon cream tart topped with pine nuts & almonds	



Availability of some items may vary

A 10% service charge will be included on all orders eaten in



HOT DRINKS

Latte	3.85
Cappuccino	3.75
Flat White	3.35
Americano	3.15
Mocha	4.25
Lungo	2.85
Café Bonbon	3.85
Cortado	2.95
Espresso	2.5
Classic Hot Chocolate	3.75
Tea	2.5
English breakfast, peppermint, lemon, green, Earl Grey, chai	
Matcha Latte	4.5

COLD DRINKS

San Benedetto Water	1.75
San Pellegrino	2.25
Lemon, blood orange	
Guarana Antarctica	2.25
Sumol Sparkling Juice	1.85
Passionfruit, Pineapple, Mango	
Frutea Iced Tea	1.85
Passionfruit & Mango, Peach, Lemon	
Flavoured Iced Latte	4.5
Freshly Squeezed Orange Juice	4
Orange Juice & Chai	4.5
Iced Vietnamese Coffee	4.65

WINE LIST

WHITES, ROSE & SPARKLING

	175ml	250ml Btl.
Millesimato	8.25	32
Prosecco, Italy		
Pulpo	7.85	9.75 29
Sauvignon Blanc, New Zealand		
Racovita	6.9	8.4 25
Pinot Grigio, Moldova		
Andrew Peace	6.95	9.25 26
Chardonnay, South-East Australia		
Sorino		39
Gavi di Gavi, Italy		
Vina Ponom	6.9	8.4 25
Pinot Grigio Rosé, Italy		

REDS

	175ml	250ml Btl.
Vistamar Brisa	6.95	9 24
Merlot, Chile		
Finca Vista	8	9.5 28
Malbec, Argentina		
Pascual Toso		38
Malbec, Argentina		
Zensa Appassimento	11	13.5 39
Nero d'Avola, Italy (Organic)		
Terre Avare	8.5	10.5 30
Primitivo, Italy		
Pelusas	7.5	9.25 25
Cabernet Sauvignon, Chile		
Vistamar Reserva	7.95	9.85 29
Pinot Noir, Chile		
Arnegui Gran Reserva	10.25	13 35
Rioja, Spain		

BEERS & CIDERS

Victoria Malaga Lager - Draught	6.5
Malaga, Spain - ABV 4.8%	
Quilmes Lager - 330ml	4.55
Buenos Aires, Argentina - ABV 4.9%	
Menabrea Ambrata - 330ml	4.55
Piemonte, Italy - ABV 5.0%	
Peroni Red Lager - 330ml	4.35
Bari, Italy - ABV 4.7%	
Antarctica Cerbeja Pilsner - 600ml	6.95
Sao Paulo, Brazil - ABV 5.0%	
Angioletti Secco Cider - 500ml	5.5
Belluno, Italia - ABV 5.0%	
Old Mout Cider - 500ml	5.25
New Zealand - ABV 4.0%	
Menabrea - alcohol free - 330ml	3.9
Piemonte, Italia	
Old Mout Cider - alcohol free - 330ml	4.25
New Zealand	



Non-dairy milks available 50p
Vanilla, caramel or hazelnut syrup 50p

125ML AVAILABLE

WINE LIST WHITES, ROSE & SPARKLING

	175ml	250ml	Btl.
Millesimato	8.25		32
<i>Prosecco, Italy</i>			
Pulpo	7.85	9.75	29
<i>Sauvignon Blanc, New Zealand</i>			
Racovita	6.90	8.4	25
<i>Pinot Grigio, Moldova</i>			
Andrew Peace	6.95	9.25	26
<i>Chardonnay, South-East Australia</i>			
Sorino			39
<i>Gavi di Gavi, Italy</i>			
Vina Ponom	6.9	8.4	25
<i>Pinot Grigio Rosé, Italy</i>			

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<i>Primitivo, Italy</i>			
Pelusas	7.5	9.25	25
<i>Cabernet Sauvignon, Chile</i>			
Vistamar Reserva	7.95	9.85	29
<i>Pinot Noir, Chile</i>			
Arnegui Gran Reserva	10.25	13	35
<i>Rioja, Spain</i>			

125ML AVAILABLE

TAPAS

Cup of olives	3.5
Baked focaccia, olive oil & balsamic	3.5
Pane Sorrentina	4.55
<i>Pizza dough filled with mozzarella & tomato sauce</i>	
Argentinean Empanadas	3.5
<i>Baked turnover pastry</i>	
<i>Beef or chicken</i>	
<i>Roasted pumpkin & goat's cheese</i>	
<i>Spinach & ricotta</i>	
<i>Champagne olives & mozzarella</i>	
Spanakopita	3.85
<i>Spinach & feta cheese in filo pastry</i>	
Chorizo & Picos	8
<i>Spanish chorizo, olives & picos camperos</i>	

Serrano Slate	12
<i>Hand-carved Serrano ham, baked focaccia, olive oil & balsamic dip</i>	



Serrano & Goat's Cheese Platter	18
<i>Hand-carved Serrano ham, baked goats cheese, grapes, olives, baked focaccia, olive oil & balsamic dip</i>	
Italian Charcuterie Board	18
<i>Prosciutto crudo, salame milano & coppa grapes, olives, baked focaccia, olive oil & balsamic dip (add goats cheese +3.5)</i>	

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<i>Victoria Malaga, ABV 4.8%</i>	
Quilmes Lager - 330ml	4.55
<i>Buenos Aires, Argentina - ABV 4.9%</i>	
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<i>New Zealand - ABV 4.0%</i>	
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<i>Piemonte, Italia</i>	
Old Mout Cider - alcohol free - 330ml	4.25
<i>New Zealand</i>	



RUMS

Cañay Colmena	2.4
Malibu Coconut	3.4
Captain Morgan	3.5
Santa Teresa Claro	4.1
The Kraken	4.3
Black Tears	5.25
Rumbullion	5.35
Burla Negra	5.45
Compañero Gran Reserva	6.15
Severed Hand Hazelnut	6.25
Diplomático Reserva Exclusiva	6.55
Brugal 1888	7
Plantation XO	7.8
Zacapa XO	18.4

TEQUILAS

Arette Blanco	4.25
Rooster Rojo Smoked Pineapple	4
Butterfly Cannon Cristalino	6.6
Herradura Añejo	8.95

GIN

Puerto de Indias Pink	3.5
Whitley Neil Raspberry	3.6
Larios Mediterraneo	3.75
Bombay Sapphire	3.9
Hendrick's	4.5
Tanqueray No. TEN	6
Sharish Blue	8.75
Tanqueray 0.0 - alcohol free	3.2

THE SWEET SIDE

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<i>Portuguese custard tart</i>	
Mini Sicilian Cannoli	1.55
<i>Cream of pistachio, lemon or hazelnut chocolate cream</i>	
Vanilla Queijada	2.25
<i>Small Portuguese cheesecake</i>	
Bomboloni	4
<i>Italian doughnut</i>	
<i>Filled with Nutella, cream of pistachio or jam</i>	
Hazelnut & Orange Tart	4.5
<i>Nutella & blood orange marmalade</i>	
Almond Tart	3.25
Carrot Cake	4.5
<i>Sweet frosting & hazelnut sprinkling</i>	
Chocolate Cake	4.95
Pistachio & Ricotta Cake	4.85
Almond Cake	3.25
Torta de la Nonna	4.75
<i>Lemon cream tart topped with pine nuts & almonds</i>	



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COCKTAILS

Mercado Sangria	9/30
<i>Red wine, spiced rum, passionfruit & orange juice</i>	
Espresso Martini	10
<i>Atxa Cafe, vanilla vodka & Peruvian espresso</i>	
Aperol Spritz	9.75
<i>Aperol, prosecco & soda</i>	
Limoncello Spritz	9.75
<i>Limoncello, prosecco, soda & lime juice</i>	
Hugo Spritz	11
<i>Elderflower St Germain, fresh mint, prosecco, soda & lime juice</i>	
Margarita (classic, spicy or on the rocks)	11
<i>Tequila silver, Cointreau, fresh lime juice & agave</i>	
Piñita Voladora	10
<i>Smoked pineapple tequila, lime juice & pineapple soda</i>	
Caipirinha	10
<i>Cachaça, fresh limes & brown sugar</i>	
Mojito	10
<i>Venezuelan white rum, fresh mint, fresh lime juice & brown sugar</i>	
Negroni	9.5
<i>Hendrick's Gin, Campari & sweet vermouth</i>	



GLUTEN-FREE
VEGETARIAN
VEGAN