

TO START



Marinated olives	6
✓ Bread and alioli	5.5
Homemade ham croquette	3/u.
Homemade prawn croquette	3.5/u.
Fried calamari with duo of mayos (kimchi & citrus)	21
Iberian ham accompanied with bread with tomato	34
Tomato & tuna belly in olive oil salad	18
Our garlic prawns	21
Mussels in a tomato & kimchi sauce	15
Smoked octopus with potato parmentier & mojo sauce	34
✓ Roasted aubergine with seitan & teriyaki	17
Anchovies served on pan de cristal with tomato	18

SIDES



✓ Endives & gorgonzola cream	7
✓ Roasted red peppers & onions	6
✓ Chips	6
✓ Rustic mash potatoes	7
✓ Pepper Sauce	3.5
Chimichurri	3.5
✓ Green Salad	6

MAINS



Premium T-bone Steak (sides not included)	85
Picanha Steak (also known as rump cap beef steak) served with sweet potato puree & bimis	32
Sirloin served with sweet potato puree & bimis	32
Pork ribs & BBQ sauce served with chips	25
Our Chilean Wagyu burger served with chips	25
Boneless chicken thigh served with puree & roasted cherry tomatoes	24
Grilled turbot served with sliced baked potatoes and red peppers	35
Grilled squid with parsley and garlic sauce served with sliced baked potatoes and red peppers	32
Slow cooked cod with oven-roasted red pepper and aubergine sauce & puree	31
Our rice of the day	M/P

DESSERTS



Cheesecake	9.5
Brioche French toast with a toffee cream and vanilla ice cream	9
Chocolate coulant with vanilla ice cream	10
Mojito flavored pineapple	9
Crème Brûlée	9
Ice creams: vanilla, chocolate or mandarin sorbet	8

VAT included. Service not included.
Some items may contain allergens, ask your waiter.

PARA EMPEZAR



Aceitunas marinadas	6
Y Pan con alioli	5.5
Croqueta de jamón casera	3/u.
Croqueta de gamba casera	3.5/u.
Calamar andaluza con duo de mayonesas (kimchi & cítrica)	21
Jamón ibérico acompañado de pan con tomate	34
Ensalada de tomate & ventresca	18
Nuestras gambas al ajillo	21
Mejillones en salsa de tomate & kimchi	15
Pulpo ahumado con parmentier de patata y mojo	34
Y Berenjena con seitán y teriyaki	17
Anchoa servida sobre pan de cristal con tomate	18

GUARNICIONES



Y Endivias con crema de gorgonzola	7
Y Escalivada	6
Y Patatas fritas	6
Y Puré rústico	7
Y Salsa a la pimienta	3.5
Chimichurri	3.5
Y Ensalada verde del huerto	6

PLATOS PRINCIPALES



Chuletón de vaca frisona (guarniciones aparte)	85
Picaña de Angus con pure de batata y bimbis	32
Solomillo con pure de batata y bimbis	32
Ribs de cerdo con salsa BBQ y patatas fritas	25
Nuestra hamburguesa de Wagyu chileno con patatas fritas	25
Muslo de pollo deshuesado con puré & tomates cherry asadas	24
Rodaballo a la brasa con patata panadera con pimienta roja	35
Calamar al grill con salsa de ajo y perejil con patata panadera con pimienta roja	32
Bacalao a baja temperatura con escalivada y puré	31
Nuestro arroz del día	P/M

POSTRES



Cheesecake	9.5
Torrija con crema de toffee y helado de vainilla	9
Coulant de chocolate con helado de vainilla	10
Piña marinada en mojito	9
Crème Brulée	9
Helados: vainilla, chocolate o sorbete de mandarina	8

IVA incluido. Servicio no incluido.
Algunos elementos pueden contener alérgenos, pregunte a su camarero

VILLA MERCEDES

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ESPUMOSOS | SPARKLING WINE



CHAMPAGNE

Mumm	115
Bollinger	135
Laurent Perrier la Cuvée	110
Laurent Perrier Rose	145

CAVA

Anna Blanc de Blancs Reserva	36
Roger de Flor	30
Ars Collecta Grand Rosé	45
Ars Collecta Blanc de Noirs Gran Reserva	48

PROSECCO

Prosecco Santa Margherita Valdobbiadene	45
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VINO BLANCO | WHITE WINE



copa



botella

Vol d' Anima Raimat Chardonnay & Xarel-lo	6	28
Dominio Fontana Sauvignon Blanc, Verdejo	6.5	30
Pazo Señorans Albariño		38
Neno viña somoza Godello		36
La charla Verdejo		32
Azpilicueta Colección Privada Viura		45
Ossian Verdejo		72
Sancerre Vincent Grall Sauvignon blanc • Francia		50
Pinot Grigio Torresella Pinot grigio • Italia		40
Cloudy Bay Sauvignon • New Zeland		80

VINO ROSADO | ROSÉ WINE



copa



botella

Vol d'Anima Rosé Pinot noir, Chardonnay • D.O. costers Del Segre	6.5	28
Studio by Miraval Cinsault, Garnacha, Rolle & Tibouren • A.O.C Cotes De Provence	8.5	42
Born Rosé Gapnacha, tempranillo • D.O. Penedés		38
Miraval Cinsault, Garnacha, Rolle & Syrah • A.O.C Cotes De Provence		65
Ysios Rosé Tempranillo • D.O.Ca Rioja		90

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VINO TINTO | RED WINE



RIOJA - NACIONAL



copa



botella

Viña Paceta Crianza Tempranillo	6	28
La Montesa Garnacha tinta	7.5	37
Azpilicueta Colección Privada Tempranillo, Graciano, Mazuelo		48
Marques De Murrieta RVA Tempranillo		42
Ysios Reserva Tempranillo		68
Viña Zaco Viñedo Singular Tempranillo		106

RIBERA DEL DUERO

Legaris Roble Tempranillo	6	28
Vilano Black Roble Tempranillo		32
Tarsus crianza Tempranillo		40
Finca Rodma Selección Tempranillo		70
Pago Carraovejas Tempranillo, Cabernet Sauvignon & Merlot		94

OTRAS ZONAS

Rodriguez & Sanzo Whisky Barrel Tinta De Toro • D.O. Toro		66
Enemigo Mio Garnacha • D.O. Jumilla		34
Losada Mencia • D.O. Bierzo		37

INTERNACIONAL

Septima Malbec Malbec • D.O. Mendoza, Argentina		38
Albert Bichot Bourgogne Vieilles Vignes Pinot Noir • Borgoña, Francia		50
Ornellaia Le Volte Sangiovese & Merlot • Toscana, Italia		70
Vietti Barolo Castiglione Niebbilo • Piamonte, Italia		120

A GOOD ENDING



**MOSCOW
MULE**
15

Copper Served
Absolut Elyx, ginger
beer & lemon juice



**CHILLED
MONKEY
BRAINS**
15

Bacardi, lime juice,
sugar & strawberry
sorbet



**MOJITO
MERCEDES**
12

Bacardi, mint, lime
juice, sugar, & soda



**JAVIER'S
MARGARITA**
14

Patron tequila,
orange syrup, lime
juice, rosemary
& salt rim



**EAST
MEETS
WEST**
14

Bacardi Black, ginger
juice, ginger & lemon
syrup, lime juice,
Ginger Ale
& angostura bitters



**NETFLIX
& CHILL**
15

Tiger's eye mezcal,
grapefruit syrup, lime
juice, grapefruit,
popcorn & soda



**AGUA
DE VIDA**
13

Tequila Avion,
cucumber, lime,
sugar



**MEXICAN
STANDOFF**
15

Patron Silver tequila,
pineapple ring, honey
syrup, lemon juice &
sage leaves



**HERB
GARDEN**
14

Star of Bombay,
lemon juice, sugar
and sprigs of thyme,
oregano, sage and mint



**STRAWBERRY
SWIZZLE**
14

Bombay Sapphire,
liqueur Chamberyzette,
raspberry syrup & soda



**SUMMER
PUNCH**
15

Grey Goose, peach,
passion fruit, fresh
lemon juice, sugar, fizz



PIÑARITA
14

Mezcal 7 misterios,
smoked pineapple
syrup, orange liqueur,
fresh lime, pineapple
and smoked salt rim

Classic cocktails	12	White or red wine sangría	30
Mojito		Cava sangría	38
Strawberry daiquiri		Champagne sangría (Mumm)	125
Piña colada			
Caipirinha			
Caipiroska			

UN BUEN FINAL



MOSCOW MULE 15

Copper Served
Absolut Elyx, ginger
beer y zumo de limón



CHILLED MONKEY BRAINS 15

Bacardi, zumo de
lima, azúcar y
sorbete de fresa



MOJITO MERCEDES 12

Bacardi, menta,
zumo de lima,
azúcar y soda



JAVIER'S MARGARITA 14

Tequila Patron
reposado,
sirope de naranja,
zumo de lima, romero
y borde de sal



EAST MEETS WEST 14

Bacardi Black, zumo
de jengibre, sirope de
limón y jengibre, zumo
de lima, Ginger Ale &
angostura bitters



NETFLIX & CHILL 15

Mezcal ojo de tigre,
sirope de pomelo,
zumo de lima y
pomelo, palomitas
de maíz y soda



AGUA DE VIDA 13

Tequila Avion,
pepino, lima
y azúcar



MEXICAN STANDOFF 15

Tequila Patron Silver,
piña, miel, zumo de
lima y hojas de salvia



HERB GARDEN 14

Star of Bombay,
zumo de limón, azúcar
y ramitas de tomillo,
orégano, salvia y menta



STRAWBERRY SWIZZLE 14

Bombay Sapphire, licor
Chamberyette, sirope
de frambuesa y soda



SUMMER PUNCH 15

Grey Goose,
melocotón,
maracuyá, zumo
de limón natural
y azúcar



PIÑARITA 14

Mezcal 7 misterios, sirope
de piña ahumada, licor de
naranja, lima fresca, piña
y borde de sal ahumada

Cócteles clásicos	12	Sangría de vino blanco o tinto	30
Mojito		Sangría de Cava	38
Daiquiri de fresa		Sangría de Champagne (Mumm)	125
Piña colada			
Caipirinha			
Caipiroska			

VILLA MERCEDES

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GIN TONICS



Gin Mare with olive, Rosemary & Grapefruit peel served with Royal Bliss tonic	15.5
G'Vine Floraison with grapes & dry apple, served with Royal Bliss tonic	15
Bulldog Gin with lavanda, raspberries & lemon peels served with Royal Bliss tonic	14
Hendricks Gin with cucumber & rose petals served with Royal Bliss tonic	15
Monkey 47 with fresh orange peel & sage served with Royal Bliss tonic	16.5
Roku Gin with lemon peel & fresh ginger served with Yuzu Bliss tonic	14
Malfy Lemon with Thyme & lemon peel served with Tonica lemon	14
Puerto de Indias Rose with strawberries & lemon peel served with Tonica Berry Bliss	13
Star of Bombay with orange peel & blueberries served with Tonica Berry Bliss	15
Bombay Bramble with fresh squeeze lemon black berries	15
Larios 12 with dry lemon served with Tonica Berry Bliss	14
Larios Rose with basil & raspberries served with Tonica Berry Bliss	14