

A HAPPY ENDING



**MOSCOW
MULE**
15.00

Copper Served
Absolut Elyx, ginger
beer & lemon juice



**CHILLED
MONKEY
BRAINS**
15.00

Havana 3, lime juice,
sugar & strawberry
sorbet



**MOJITO
MERCEDES**
12.00

Bacardi, mint, lime
juice, sugar, & soda



**JAVIER'S
MARGARITA**
14.00

Avión tequila,
orange sorbet, lime
juice, rosemary
& salt rim



**EAST
MEETS
WEST**
14.00

Havana 3 rum, ginger
juice, ginger & lemon
syrup, lime juice,
Ginger Ale
& angostura bitters



**IBIZA
SOUR**
13.00

Mambo Hierbas,
Brandy, lemon
juice & sugar



**NETFLIX
& CHILL**
15.00

Siete Misterios mezcal,
grapefruit sorbet, lime
juice, grapefruit,
popcorn & soda



**HERB
GARDEN**
14.00

Gin Mare, lemon
juice, sugar and
thyme, oregano,
sage & mint twigs

Classic cocktails 12.00
Mojito, strawberry daiquiri, piña
colada, caipirinha & caipiroska

Cava sangria 35.00

**White or red
wine sangria** 27.00

PREMIUM MIXED DRINKS



Royal Bliss Creative 13.00
Bulldog gin, orange twist
& spices

Royal Bliss Yuzu 14.00
Roku gin & ginger

Royal Bliss Ginger Ale 13.00
Barceló Imperial rum
& grapefruit twist

Royal Bliss Berry 15.00
Grey Goose vodka, flowers
& raspberry crust

Martin Fiero tonic 12.00
With Royal Bliss tonic

Dine before 9

EVERY DAY
UNTIL 9PM



**ROYAL BLISS
Pairing**

Every saturday
from 7pm

VILLA MERCEDES

restaurant

TAPAS TO SHARE



Marinated olives Olives with orange, fennel, red pepper, thyme & oregano	5.00
Artisan bread & alioli Wood ovened bread with homemade alioli	4.50
Cod fritters Small crunchy cod bites served with tartare sauce	11.00
Ham croquettes Iberian ham dough breaded & fried in olive oil	2.80c/u
Bravas with chipotle Fried ibicencan baby potatoes with smoked chili sauce	9.00
Aubergine tempura Vegetable fingers with japanese flour, wasabi honey & sesame	9.50
Cheese board National cow & goat's cheese selection with jam & quince	16.50
Garlic prawns in two steps Prawn tails fried in olive oil, garlic & chilli... and to finish a fried egg in that same oil	18.00
Bahía calamari Mediterranean calamari fried in chickpea flour & served with a caper mayo	15.50
Padron peppers with rocoto & mango Classic fried peppers with maldon salt & creamy mango	11.00
Kobe Wagyu beef carpaccio	24.00
Iberian ham Knife cut Iberian ham... Ask for our cristal bread & tomato	22.00 +4.00
Anchovy bruschetta Toast, tomato & mixed anchovies	9.50

FROM THE SEA



Red tuna tataki Sustainable fishing sealed red tuna macerated in soy & ginger	24.00
Salmon gravlax Home marinated salmon with avocado, grapefruit & fennel	16.00
Grilled octopus Octopus on the grill & served with a purple potato mash	22.00
Prawn ceviche Prawns macerated in lime juice & chilli with avocado, onion, tomato & mango	16.50
Flamed salmon Norway salmon served with cauliflower cream & potatoes with herbs butter and vegetables	24.50
Baja California fish tacos Breaded fish tacos trio, mexican sauce, guacamole & chipotle mayo	18.00
Seabass roasted in charcoal With vegetables & sundried tomato cous cous	35.00
Ovened turbot fish Served with ibicencan baby potatoes with paprika	32.00

FROM THE FARM



Burrata salad Trio of lettuce leaves, floral pesto & fresh smoked burrata	15.00
Tomato & tuna belly salad Ecologic tomatoes, sweet onion & tuna belly in olive oil	16.00
Green salad Fresh sprouts, green apple, avocado, white grapes, cucumber & melon	14.50
Superfood salad Beetroot carpaccio, carrots, green asparagus, shiso, raisins & taboulé with agave syrup vinaigrette	13.50
Roasted vegetables with grilled avocado	14.00

A LITTLE BIT MORE



Bbg pork ribs Slow roasted Iberian pork ribs with our bbq sauce recipe & yuca chips	18.00
Fillet steak Grilled fillet steak with chips & Padron peppers Add peppercorn sauce	29.50 +3.00
Wagyu burger Authentic grilled burger with a mix of cheese that enhances it's flavour... served with chips	21.50
Suckling beef cotoletta Breaded beef chop, roasted lemon, our potato chips & cherry tomatoes	31.00
Free-range chicken thigh Grilled ibicencan chicken with couscous salad & potatoes	17.00
Pasta sorrentina Fresh pasta with tomato sauce & basil with Buffala mozzarella	15.50
Vegetable panang curry Cauliflower, broccoli, pak choy & asparagus with sweet and sour flavours & a kaffir lime touch	16.00
Chicken panang curry Basmati & wild rice, vegetables, roasted chicken & a creamy curry sauce	18.50
Paella del señolet or "lazy". Min. 2 pax Thin layer of rice with a selection of peeled seafood.	23.50 p/p
Lobster paella. Min. 2 pax Rice with peeled seafood & lobster. You can also order it mellow or juicy.	29.50 p/p
Vegetable paella. Min. 2 pax Fresh vegetable paella with a touch of rosemary & mint	19.00 p/p
Beef steak tartar, taratun & carob crust Knife cut beef seasoned with brine from the island, anchovies sauce & homemade bread	17.50

SIDES & SAUCES



Potato chips	6.00	Mac & cheese with truffle	6.00
Datterini tomato salad	6.00	Coleslaw	6.00
Baked heritage carrots	6.00	Bordelaise sauce	3.00
Green beans	6.00	Peppercorn sauce	3.00

DESSERTS



Chocolate stone 100% chocolate with a cocoa sponge	9.50
Cheesecake Surprise chest with our original cheesecake with red berries	9.00
Brioche french toast with horchata Our version of the classic french toast with horchata, served with ice cream & cinnamon cream	8.50
Mango passion Creamy & fresh mango dessert with fresh milk & pistachio powder	8.00
Lemon cake The classic lemon & meringue dessert	8.00
The villa orange Mediterranean orange essence with orange peel syrup & a refreshing sorbet	8.00
Artisan ice cream Choose a classic flavour or risk yourself with a new one like cactus	8.00

VILLA MERCEDES

r e s t a u r a n t

VINO TINTO | RED WINE



Raimat Clamor Tinto	copa/glass 6.00	25.00
D.O. Costers del Segre (Merlot, Cabernet Sauvignon & Tempranillo)		
Finca del Marquesado	copa/glass 6.50	27.00
D.O. Rioja (Tempranillo & Garnacha)		
Legaris Roble	copa/glass 7.00	29.00
D.O. Ribera del Duero (tinto fino)		
Marqués de Murrieta RVA	copa/glass 8.00	38.00
D.O. Ca. Rioja (Mazuelo, Graciano & Tempranillo)		
La Planta de Arzuaga		31.00
D.O. Ribera del Duero (Tempranillo)		
Arienzo de Marqués de Riscal		31.00
D.O. Rioja (Tempranillo, Mazuelo & Graciano)		
Marqués de Riscal RVA		38.00
D.O. Rioja (Tempranillo, Graciajo & Mazuelo)		
Vol D'Ánima		31.00
D.O. Costers del Segre (Cabernet Sauvignon, Syrah & Tempranillo)		
Pruno Crianza		33.00
D.O. Ribera (Cabernet Sauvignon & Tempranillo)		
Ramón Bilbao Edición Limitada		33.00
D.O. Rioja (Tempranillo, Mazuelo & Graciano)		
Arid		35.00
D.O.Q. Priorat (Garnacha tinta & Samsó)		
Abel Mendoza Selección		50.00
D.O. Ca. Rioja (Cabernet Sauvignon & Tempranillo)		

CAVA, CHAMPAGNE & PROSECCO



Anna Blanc de Blancs Reserva		30.00
Anna de Codorniu Rosé Brut	copa/glass 7.00	30.00
Roger de Flor	copa/glass 6.00	28.00
Ars Collecta Blanc de Blancs Gran Reserva		38.00
Ars Collecta Blanc de Noirs Gran Reserva		40.00
Mumm		80.00
Bollinger		125.00
Laurent Perrier		90.00
Laurent Perrier Rosé		135.00
Prosecco Freixenet		35.00
Italian Rosé Freixenet		35.00



VILLA MERCEDES

r e s t a u r a n t

VINO BLANCO | WHITE WINE



Raimat Clamor Blanco	copa/glass 6.00	25.00
D.O. Costers del Segre (Chardonnay, Albariño & Sauvignon blanc)		
Flor de Vetus	copa/glass 7.00	29.00
D.O. Rueda (100% Verdejo)		
Habla de Ti		34.00
D.O. IGP Extremadura (100% Sauvignon blanc)		
Intramurs de Poblet		32.00
D.O. Conca de Barberá (Chardonnay & Sauvignon blanc)		
Vol D'Ànima		31.00
D.O. Costers del Segre (Chardonnay, Albariño & Xarel·lo)		
Marqués de Riscal Sauvignon Blanc		34.00
D.O. Rueda (100% Sauvignon blanc)		
Pazo San Mauro		38.00
D.O. Rias Baixas (Albariño)		
Abadía de Poblet		38.00
D.O. Conca de Barbera (Macabeo & Perellada)		
Ossian		50.00
D.O. Castilla y León (100% Verdejo)		
Sancerre Vincent Grall		36.00
D.O. Sancerre (100% Sauvignon blanc)		
Chablis Louis Moreau		36.00
D.O. Chablis (100% Chardonnay)		
Pinot Grigio Torresella		30.00
D.O. Veneto (Pinot Grigio)		

VINO ROSADO | ROSÉ WINE



Excellens de Marques de Cáceres	copa/glass 6.00	25.00
D.O. Rioja (Garnacha & Tempranillo)		
Sorbet Pale Rosé		28.00
D.O. Penedes (Garnacha negra & Garnacha blanca)		
Muga		30.00
D.O.Ca. Rioja (Garnacha, Viura & Tempranillo)		
Studio by Miraval		40.00
A.O.C. Côtes de Provence (Garnacha, Cinsault, Rolle & Tibouren)		
Saint Sidoine	copa/glass 7.50	35.00
A.O.C. Côtes de Provence (Garnacha, Cinsault, Syrah & Carignan)		
Viñas de Anna Flor de Rosa		29.00
D.O. Catalunya (Pinot Noir & Trepat)		
Domaines Ott Rosé		60.00
A.O.C. Côtes de Provence (Cavernet Sauvignon, Garnacha, Cinsault & Syrah)		

