

*The*  
**MERCHANTS**  
STEAK - N - GRILL



# BRUNCH SET MENU

## STARTERS & SHARING

### LOBSTER & PRAWNS CROQUETAS

Avocado puree, TNT sauce

### BEETROOT SALMON

Cured salmon, pickled cucumber, horseradish crème fraiche

### EGGS BENEDICT

with spinach, ham or lobster  
(Supplement of €15.00 for Lobster)

### GLAZED GOAT'S CHEESE

Paysanne salad, pickled shallots, croutons, french dressing

### SPICED PUMPKIN SOUP

Coconut milk & tofu tempura

### SMASHED AVOCADO ON TOAST & EGGS

Poached eggs, sourdough & red chillies

### TNT PRAWNS

Tiger prawns in tempura batter with TNT sauce  
(Supplement of €7)

## MAIN COURSE

### JUICY LUCY BURGER

Stuffed cheddar cheese patty, tomato & pickles

### CORNFED CHICKEN BREAST

Truffled potato, spring onions, morels

### GRILLED SALMON

Asparagus, miso butter, sauce vierge

### VEGAN CAULIFLOWER STEAK

Red pepper pesto & capers

### STEAK & LOBSTER

(Supplement charges apply on brunch menu)

#### SIRLOIN 300g - €10.00

Tender yet succulent with a strip of juicy crackling

#### RIBEYE 340g - €15.00

Delicately marbled throughout for superb flavor

#### FILLET 300g - €19.00

Lean & tender with a delicate flavor

#### 1/2 LOBSTER or WHOLE LOBSTER

Canadian Lobster served with fries, garlic butter & Lemon  
€15.00 / €25.00

## SIDES & SAUCES

(Supplement charges apply on brunch menu)

FRIED EGGS ON STEAK - €3.00

CHAMP MASH POTATOES - €5.00

GARDEN SALAD - €5.00

FRIES WITH TRUFFLE AND PARMESAN - €5.00

SAUCES - €3.00 (Peppecorn, Chimichurri, Bernaise, Cafe de Paris, Blue cheese)

## DESSERTS

BRIOCHE FRENCH TOAST

S'MORES

PINEAPPLE CARPACCIO

SELECTION OF ICE CREAMS & SORBETS

2 Courses €34 / 3 courses €39

Add free flowing of house wine or cava for €17.50 per person

To be enjoyed with a minimum of two courses per person beginning from when your food order is taken.

It is available for the allotted time of your reservation.

We are happy to provide information pertaining to allergens and intolerance on request. V - vegetarian, VG - vegan

# WINES & COCKTAILS

(VINTAGE YEAR MAY VARY)

## WHITE WINE – VINO BLANCO



<b>DOMINIO ESPINAL BLANCO</b> D.O. Yecla, Spain   Macabeo	— 6.50	24.50
<b>PIEDRA PAPEL TIJERA</b> V.T. Mallorca   Chardonnay, Prensai, Sauvignon Blanc	— 7.50	26.00
<b>CORSARI</b> V.T. Mallorca   Chardonnay, Parellada	— 8.00	29.50
<b>MANTEL BLANCO VERDEJO</b> D.O. Rueda, Spain   Verdejo	— 8.00	31.00
<b>SAN FELICE</b> I.G.T. Tuscany, Italy   Vermentino	— 9.50	38.00
<b>MANTEL BLANCO SAUVIGNON BLANC</b> D.O. Rueda, Spain   Sauvignon Blanc	— 9.00	34.00
<b>BARBUNTIN</b> D.O. Rias Baixas, Spain   Albariño	— 9.00	36.00
<b>QUINTA DE CONSUELO</b> D.O. Rias Baixas, Spain   Albariño		49.00
<b>VILLA SPARINA Gavi di Gavi</b> D.O.C.G. Piedmont, Italy		64.00
<b>PETIT CLOS</b> Marlborough, New Zealand   Sauvignon Blanc		69.50
<b>DOMAINE BLANC</b> A.O.C. Sancerre, France   Sauvignon Blanc		75.00
<b>LONGLOIS CHATEAU PUILLY FUME</b> A.O.C. Loire Valley, France   Sauvignon Blanc		85.00
<b>DOMAINE LOUIS MOREAU</b> A.O.C. Chablis, France   Chardonnay		92.00
<b>HEAD HIGH</b> Sonoma, US   Chardonnay		81.00
<b>FLOR DE MUGA</b> D.O.C Rioja, Spain   Viura, Garnacha Blanca, Maturana Blanca	— 28.00	105.00
<b>CHASSAGNE MONTRACHET</b> A.O.C Burgundy, France   Chardonnay		195.00
<b>SCHLOSSENBERG ST. CATHERINE GRAND CRU</b> A.O.C. Alsace, France   Riesling		205.00

## RED WINE - VINO TINTO

<b>DOMINIO ESPINAL TINTO</b> D.O. Yecla, Spain   Monastrell, Syrah	— 6.50	24.50
<b>HACIENDA DEL OLMO CRIANZA</b> D.O.C apenas Rioja   Tempranillo	— 7.00	26.00
<b>3030 SANTA MARIA</b> T.V. Mallorca   Mantonegro, Cabernet, Merlot	— 7.50	29.00
<b>OTRO DE OTRO</b> D.O.P. Ribera del Jucar, Spain   Cabernet Franc, Cabernet Sauvignon, Petit Verdot	— 8.50	33.00
<b>SOLANERA</b> D.O. Yecla, Spain   Monastrell, Cabernet, Tintorera	— 9.50	38.00
<b>RED ICE</b> T.V. Mallorca   Callet, Cabernet, Syrah, Mantonegro	— 12.00	44.00
<b>PRIETO PARIENTE LA PROVINCIA</b> D.O. Rueda   Grenache, Tempranillo		47.00
<b>ALCHEMIA</b> Mendoza, Argentina   Malbec		55.00
<b>IL GRIGIO</b> D.O.C.G. Chianti, Italy   Sangiovese		68.00
<b>CHATEAU BELLEVUE FIGEAC</b> A.O.C. St. Emillion Grand Cru, France   Merlot, Cabernet		85.00
<b>CHATEAUNEUF-DU-PAPE LA GENESTIERE</b> A.O.C. Rhone, France   Grenache, Syrah,		95.00
<b>BLACK STALLION</b> Napa Valley, US   Cabernet Sauvignon		100.00
<b>MUGA RESERVA</b> D.O.Ca. Rioja, Spain   Tempranillo, Garnacha		115.00



<b>CUENTAVIÑAS</b> D.O. Ribera del Duero, Spain   Tempranillo		133.00
<b>BAROLO PAOLO MAZONE, SERRALUNGA D'ALBA</b> D.O.C.G. Piedmont, Italy   Nebbiolo		145.00
<b>LONGVIEW</b> Macclesfield, Australia   Shiraz		150.00
<b>CAMPO GIOVANNI</b> D.O.C.G. Brunello di Montalcino, Italy   Sangiovese		140.00
<b>AIRES DE GARBET</b> D.O. Ampurda, Spain   Garnacha		175.00
<b>THIERRY MORTET VIGNES BELLES</b> A.O.C. Gevrey Chambertin, France   Pinot Noir		187.00
<b>CHATEAU PALMER ALTER EGO</b> A.O.C. Margaux, France   Cabernet, Merlot		295.00
<b>VEGA SICILIA VALBUENA N°5</b> Ribera del Duero, Spain   Tempranillo		350.00

## ROSÉ WINE – VINO ROSADO

<b>DOMINIO ESPINAL ROSÉ</b> D.O. Yecla, Spain   Monastrell	— 6.50	24.50
<b>LE BIJOU DE SOPHIE</b> A.O.C. Languedoc, France   Grenache, Syrah, Cinsault	— 8.00	30.00
<b>ARTAZURI</b> D.O. Navarra, Spain   Garnacha	— 9.00	37.00
<b>WHISPERING ANGEL</b> A.O.C. Cotes De Provence, France   Grenache, Cinsault, Syrah		87.00

## MERCHANTS SIGNATURE

All at 14.50

### THE MERCHANT SPRITZER

Upper Hand Gin, Strawberry Liqueur, Cava, Strawberry Puree, fresh basil, black pepper, lemon juice,

### RASPBERRY FIZZ

Mabooze Vodka, Lychee liqueur, Cava, raspberry puree,

### BRAZILIAN TRADE DEAL

Sagatiba Cachaca, Passoa liqueur, fresh ginger, lime, passion fruit puree, sugar syrup

### MULA SEVILLANA

Tanqueray Flor de Sevilla Gin, lime, spiced bloody orange syrup, ginger Beer

### THE EMPIRE'S COSMO

Plantation Rum, lime, raspberry & cranberry, sugar syrup, chocolate orange bitters

### WINTER TALE

Mabooze Vodka, Amaretto, Kahlua, Cream, Chocolate, Mascarpone, Vanilla sugar

## CLASSIC COCKTAIL

All at 14.00

### NEGRONI

Bombay Sapphire gin, Antica Formula, Campari

### APEROL SPRITZER

Aperol, house cava, soda water

### MARGARITA

Olmecca Tequila, Cointreau, lime juice, sugar syrup

### ESPRESSO MARTINI

Mabooze Vodka, Kahlua, espresso, vanilla syrup

### PEACH MINT JULEP

Four Roses Bourbon, creme de peach, peach puree Angostura bitter, sugar syrup

### MOSCOW MULE

Mabooze Vodka, Bergamot puree, Angostura bitter, ginger beer

## MOCKTAILS

All at 9.50

### TM LEMONADE

Lemon juice, vanilla lychee syrup, soda water

### BERRYLICIOUS

Mixed berry, fresh mint, lime, sugar syrup, soda water

### KIWI BIRD

Kiwi puree, lemongrass syrup, apple & lemon juice, soda water