

# AL MERCATO

Bistrot

**DINNER**

# SEAFOOD STARTERS

---

## **TUNA TATAKI\*** 4 - 7 - 14

pea shoots, oyster\*\*, katsuobushi and guacamole

## **AMBERJACK\* HAMACHI CARPACCIO** 1 - 3 - 4 - 7

brown butter béarnaise sauce, fried artichoke, mint dressing, lime and basil

## **MANGO AND SHRIMP CHUTNEY\*** 2 - 8 - 12

salted caramel-marinated shrimp\*, lime oil and mint

## **OYSTERS** 12 - 14 **SERVED RAW OR GRILLED**

*(subject to availability)*

served with mignonette sauce and cognac sauce

# MEAT&VEGGY STARTERS

---

## **SMOKED AUBERGINE**

with tomato tartare, avocado, basil and lime carpaccio

## **ORIENTAL-STYLE BEEF TARTARE** 1 - 3 - 4 - 6 - 7 - 10 - 12

ponzu sauce, finger lime, avocado and béarnaise sauce

## **PATA NEGRA 100% BELLOTA AND PAN TOMATE** 1

# SIGNATURE

---

## **FISH & VEGETABLES TEMPURA** 1 - 2 - 14

shrimp\*, squid\*, octopus\* and zucchini

## **NEGIMA YAKITORI** 1 - 3 - 4 - 6 - 7 - 11

chicken skewer marinated in yogurt, glazed in teriyaki sauce, grilled with spring onion, sesame garnish, served with roast chicken mayonnaise

## **BBQ SURF'N TURF BAO** 1 - 2 - 4 - 6 - 7 - 10 - 12

bao\* filled with pulled pork, tempura shrimp\*, caramelised onion and homemade BBQ sauce

## **OZAKI WAGYU GYOZA** 1 - 4 - 6 - 11 - 14

grilled Ozaki Wagyu gyoza\* garnished with teriyaki sauce, katsuobushi, and sesame seeds

## **TACOS ALLA BRACE** 1 - 2 - 3 - 4 - 7 - 10 - 12

2 roasted and grilled corn tortillas with chipotle bean cream, cheddar and jalapeño sauce, pico de gallo, crème fraîche and avocado.  
Stuffing: grilled shrimp\* and lime; grilled chicken and teriyaki sauce

## **NACHOS AL MERCATO** 1 - 3 - 4 - 6 - 7 - 10 - 12

nachos\*, chili meat\*, cheddar and jalapeño sauce, chipotle bean cream, guacamole, crème fraîche and Al Mercato house sauce

## **AL MERCATO BURGER TASTING** 1 - 3 - 4 - 6 - 7 - 10 - 12

3 mini burgers: Al Mercato Original, truffle tartare and cheddar bacon avocado

# PASTA

---

**SPAGHETTI WITH CLAMS AND BOTTARGA** <sup>1-4-12-14</sup>

**MEZZI PACCHERI WITH SEAFOOD\*** <sup>1-4-12-14</sup>

**LINGUINE WITH LOBSTER\*** <sup>1-2-12</sup>

**WAGYU TRUFFLE CARBONARA** <sup>1-3-7</sup>

**EGG TAGLIOLINI WITH BLACK TRUFFLE** <sup>1-3-7</sup>

**BURRATA RAVIOLI\*** <sup>1-3-7-8</sup>

aubergine cream, basil pesto and confit tomatoes

# VEGETABLES & CO.

---

**CHARGRILLED VEGETABLES** <sup>7-8-12</sup>

**AL MERCATO BRUSCHETTA** <sup>1-7-8-12</sup>

toasted bread, datterini tomatoes, tomato emulsion and buffalo mozzarella PDO cream

**GRILLED RATTE POTATOES** <sup>7-12</sup>

on potato cream with olive oil and smoked sage

**TRUFFLE AIOLI POTATO CROQUETTES** <sup>3-7-12</sup>

aioli cream, truffle, Parmigiano Reggiano PDO and sage

# ON CHARCOAL

---

## STEAKS

All Sakura Yoza selected steaks are served with grilled ratte potatoes and béarnaise sauce

**ROSSINI-STYLE BEEF FILLET** <sup>7-12</sup>

grilled beef fillet with foie gras escalope\* and beef jus\*

**PICANHA** <sup>4-9-12</sup>

served with chimichurri sauce

**RIBEYE STEAK**

Al Mercato dry rub

**T-BONE STEAK**

Al Mercato dry rub

## FISH

**SALMON STEAK\*** <sup>4-7-10-11</sup>

lacked with mango and habanero sauce, sesame seeds and spring onion

**GRILLED OCTOPUS\*** <sup>4-7-10-12-14</sup>

avocado cream, confit tomatoes, katsuobushi and lime-infused oil

ON FIRE

# ICONIC BURGERS

---

All our burgers are made using selected Fassona beef and pure-cross Wagyu from Sergio Motta butcher.

The meat is carefully ground by us every day. To best appreciate the rich and refined flavor of our dry-aged beef, we recommend a medium cooking.

For a 100% plant-based, sustainable and flavorful option, all our burgers are also available in a plant-based\*<sup>7</sup> version.

All burgers are served with Classic Fries.\*

## AL MERCATO ORIGINAL DRY AGED BURGER <sup>1-3-4-6-7-10-12</sup>

pumpkin and sunflower seed bread, Fassona and pure-cross Wagyu beef pulp, iceberg lettuce, tomato, pickled onions and cucumbers, and Al Mercato house sauce

### ADD:

BACON

EGG <sup>3</sup>

CHEDDAR <sup>7</sup>

AVOCADO

JALAPENO JAM

## TRUFFLE TARTARE BURGER <sup>1-3-7-10</sup>

plain bread, beef tartare, truffle, goat cheese with chive, and mustard mayonnaise sauce

## CHEDDAR BACON AVOCADO BURGER <sup>1-3-4-6-7-10-12</sup>

pumpkin and sunflower seed bread, Fassona and pure-cross Wagyu beef pulp, iceberg lettuce, mature cheddar, bacon, avocado, tomato, pickled onions and cucumbers, and Al Mercato house sauce

## FOIE GRAS BURGER <sup>1-3-4-6-7-9-10-12</sup>

plain bread, Fassona and pure-cross Wagyu beef pulp, duck seared foie gras\*, beef jus\*, pickled onions, and Al Mercato house sauce

## SURF'N TURF BURGER <sup>1-2-3-4-7-10-12</sup>

smooth bun double-stacked hamburger with Fassona beef and pure-cross Wagyu patty and fried shrimp\*, avocado, pico de gallo, and cocktail sauce

## NEW ENGLAND LOBSTER & PRAWN ROLL <sup>1-2-3-4-6-7-9-12</sup>

pan brioche\* with lobster\*, prawn\*, bacon, celery, tomato, chives, mayonnaise, and pickled cucumbers

## SIDES

---

TRUFFLE PARM FRIES\* <sup>1-6-7</sup>

SPICY FRIES\* <sup>1-3-4-6-7-10-12</sup>

CLASSIC FRIES\* <sup>1-6-7</sup>

## SAUCE

---

KETCHUP <sup>12</sup> • WILKIN&SONS

MAYONNAISE <sup>3-10</sup> • WILKIN&SONS

MUSTARD <sup>10</sup> • WILKIN&SONS

BBQ HOMEMADE <sup>1-4-6-7-10-12</sup>

ROAST CHICKEN MAYO <sup>1-3-6-7</sup>

# KIDS MENU

---

## DEEP FRIED CHICKEN POP CORN<sup>1-6-7</sup>

served with classic fries\*

## CHEESE BURGER<sup>1-3-6-7-10</sup>

plain bread, Fassona and pure-cross Wagyu beef pulp and cheddar, served with classic fries\*

## PASTA WITH TOMATO SAUCE<sup>1</sup>

## ICE-CREAM<sup>3-7</sup>

vanilla flavour

# DRINKS

---

ACQUA PANNA • STILL WATER • 0.5 L

ACQUA SAN PELLEGRINO • SPARKLING WATER • 0.5 L

COCA COLA | COCA COLA ZERO | FANTA | SPRITE

LAVAZZA COFFEE

# BEERS

---

BROOKLYN LAGER • 0.2 L

BROOKLYN LAGER • 0.4 L

BROOKLYN EAST IPA • 0.2 L

BROOKLYN EAST IPA • 0.4 L

CARLSBERG PILSNER • 0.2 L

CARLSBERG PILSNER • 0.4 L

BROOKLYN SPECIAL EFFECTS • 0% ALCOHOL • 33 CL

PORETTI 4 HOPS • GLUTEN FREE • 33 CL

COVER CHARGE

**PORTO CERVO**

**@almercatosteaksburgers**