

# AL MERCATO

Bistrot

# AL MERCATO BISTROT TAKES ITS ROOTS FROM THE MILANESE BRAND AL MERCATO STEAKS & BURGERS — KNOWN FOR ITS TOP-QUALITY INGREDIENTS AND A CULINARY STYLE THAT BLENDS INTERNATIONAL FLAIR WITH LOCAL ROOTS.

Now, that same spirit arrives on the Promenade du Port in Porto Cervo, with a new concept designed to flow with the rhythm of the day: from light lunch to sunset aperitivo and dinner.

The menu brings together Mediterranean freshness and global inspiration: alongside the brand's signature dishes — like gourmet burgers, selected cuts of fine meat, and the iconic Street Food to Share — you'll find seasonal specials, raw bites, a curated fish bar, vibrant salads, and craft cocktails perfect for summer by the sea.

Al Mercato Bistrot is more than a place to eat — it's a taste experience that travels the world, but always returns home.

American soul, Asian vibes, Italian ways.

PASTA

<b>TRIBUTE TO SARDINIA: SA FREGULA WITH MUSSELS AND CLAMS</b> <sup>1, 2, 4, 9, 12, 14</sup>	<b>32</b>
typical Sardinian fregola pasta with mussels, clams, shrimp* bisque, and parsley sauce	
<b>"PASTIFICIO GRAZIANO" SPAGHETTI WITH GRILLED CLAMS AND BOTTARGA</b> <sup>1, 4, 12, 14</sup>	<b>34</b>
spaghetti (Pastificio Graziano) with EVO oil, grilled clams, curly parsley, and mullet bottarga	
<b>WAGYU TRUFFLE CARBONARA</b> <sup>1, 3, 7</sup>	<b>35</b>
spaghetti (Pastificio Graziano) with Wagyu carbonara, Pecorino Romano PDO, black pepper, and black truffle	
<b>"PASTIFICIO GRAZIANO" MEZZI PACCHERI WITH THREE TOMATOES AND GRILLED CALAMARI</b> <sup>1, 4, 7</sup>	<b>36</b>
mezzi paccheri (Pastificio Graziano) with oven-roasted tomatoes, smoked burrata, grilled calamari*, and basil coulis	
<b>"PASTIFICIO GRAZIANO" LINGUINE WITH LOBSTER</b> <sup>1, 2, 4, 12</sup>	<b>48</b>
linguine (Pastificio Graziano) with lobster* seasoned with cherry tomato and Brandy sauce, chargrilled cherry tomatoes, and fennel chimichurri	
<b>EGG TAGLIOLINI WITH TRUFFLE</b> <sup>1, 3, 7</sup>	<b>39</b>
egg tagliolini creamed with butter and black truffle	

VEGETABLES & CO.

<b>SELECTION OF CHARGRILLED SEASONAL VEGETABLES</b> <sup>7, 12, 14</sup>	<b>26</b>
Sardinian camone tomato, zucchini, carrots, potatoes, rat potatoes, eggplant, green onion and corn cob with yellow tomato emulsion and sea water, crème fraîche and basil pesto	
<b>AL MERCATO BRUSCHETTA</b> <sup>4, 7, 12</sup>	<b>18</b>
toasted bread with cherry tomatoes, chargrilled Sardinian camone tomatoes, yellow cherry tomatoes, burrata emulsion, and chimichurri sauce	
<b>GRILLED TOMATO AND BUFFALO MOZZARELLA PDO</b> <sup>7</sup> <b>ADD Truffle 2€ per g</b>	<b>24</b>
buffalo mozzarella PDO served with spinach, chargrilled Sardinian camone tomatoes, and EVO oil (Coppini Arte Olearia)	
<b>AL MERCATO PARMIGIANA</b> <sup>1, 7</sup>	<b>24</b>
eggplant with chargrilled tomato emulsion, buffalo mozzarella PDO, "Carasau" bread, and crispy fried basil	
<b>GRILLED RUSSET POTATOES</b> <sup>7, 12</sup> <b>ADD Truffle 2€ per g</b>	<b>14</b>
grilled potatoes served with a delicate olive oil potato purée, crème fraîche, and chives	

STEAKS

<b>All steaks from our exclusive Sakura Yoza selection are served with russet potatoes on charcoal.</b>		
<b>FILET MIGNON</b> <sup>9, 12</sup> <b>ADD Green Pepper Sauce 5€</b>		<b>48</b>
grilled beef fillet marinated with Al Mercato dry rub, and served with beef jus*		
<b>PICANHA</b> <sup>4, 9, 12</sup>		<b>45</b>
marinated with Al Mercato dry rub, served with chimichurri sauce and beef jus*		
<b>RIBEYE</b>		<b>55</b>
with Al Mercato marinade		
<b>NEW YORK STRIP</b>		<b>48</b>
with Al Mercato marinade		
<b>T-BONE STEAK</b>		<b>15/hg</b>
with Al Mercato marinade		
<b>TOMAHAWK</b>		<b>15/hg</b>
with Al Mercato marinade		

ICONIC BURGERS

<b>All our burgers are made with selected Fassona and pure-cross Wagyu dry aged beef pulp By Sergio Motta. The meat is carefully ground by us every day. To savor the best, burgers are served medium unless asked. For a 100% plant-based, sustainable and tasty choice, all our burgers are also available in a plant-based* version (6). All our burgers are served with Classic Fries*.</b>		
<b>AL MERCATO ORIGINAL DRY AGED BURGER</b> <sup>1, 3, 4, 6, 7, 10, 12</sup>		<b>32</b>
pumpkin and sunflower seed bread, Fassona and pure-cross Wagyu beef pulp, iceberg lettuce, tomato, pickled onions and cucumbers, and Al Mercato house sauce		
<b>ADD:</b>	<b>BACON 2€   EGG 2€   MATURE CHEDDAR 2€   AVOCADO 3€   JALAPEÑO JAM 3€</b>	
<b>TRUFFLE TARTARE BURGER</b> <sup>1, 3, 7, 10</sup>		<b>38</b>
plain bread, Scottona beef tartare, truffle, goat cheese with chive, and mustard mayonnaise sauce		
<b>CHEDDAR BACON AVOCADO BURGER</b> <sup>1, 3, 4, 6, 7, 10, 12</sup>		<b>38</b>
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		
<b>LOBSTER ROLL</b> <sup>1, 2, 3, 4, 6, 7, 9, 12</sup>		<b>39</b>
pan brioche with lobster*, shrimp*, bacon, celery, tomato, chives, mayonnaise, and pickled cucumbers		
<b>SURF'N TURF</b> <sup>1, 2, 3, 4, 7, 10, 12</sup>		<b>44</b>
smooth bun double-stacked hamburger with Fassona beef and pure-cross Wagyu patties, fried shrimp*, avocado, pico de gallo, and cocktail sauce		
<b>FOIE GRAS BURGER</b> <sup>1, 3, 4, 6, 7, 9, 10, 12</sup>		<b>42</b>
plain bread, Fassona and pure-cross Wagyu beef pulp, duck seared foie gras*, beef jus*, pickled onions, and Al Mercato house sauce		

CATCH OF THE DAY

Our catch of the day is selected based on the finest market availability. To enhance its flavour, we offer it with your choice of three cooking methods: **SALTED-BAKED | GRILLED | ALL'ACQUA PAZZA\*** <sup>2, 4</sup>

*\*"all'acqua pazza"-style in a delicate broth of tomato, garlic, olive oil and fresh herbs.*

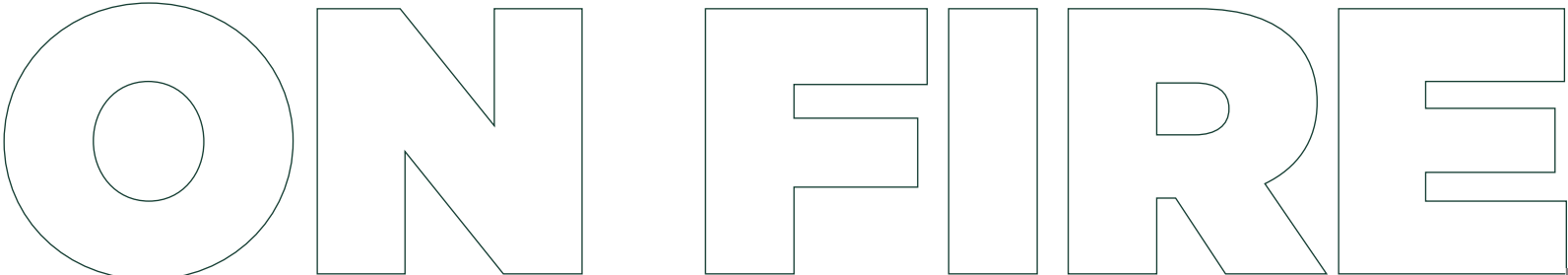
*Prices may vary depending on market availability.*

SIDES

<b>TRUFFLE PARM FRIES*</b> <sup>1, 6, 7</sup>	<b>12</b>
<b>SPICY SRIRACHA FRIES*</b> <sup>1, 3, 4, 6, 7, 10, 12</sup>	<b>10</b>
<b>CLASSIC FRIES*</b> <sup>1, 6, 7</sup>	<b>9</b>

AL MERCATO SAUCES

<b>KETCHUP</b> <i>Wilkin &amp; Sons</i> <sup>12</sup>	<b>3</b>
<b>MAYONNAISE</b> <i>Wilkin &amp; Sons</i> <sup>3, 10</sup>	<b>3</b>
<b>WHOLE GRAIN MUSTARD</b> <i>Wilkin &amp; Sons</i> <sup>10</sup>	<b>3</b>
<b>BBQ</b> <i>Homemade</i> <sup>1, 4, 6, 7, 10, 12</sup>	<b>3</b>
<b>ROAST CHICKEN MAYONNAISE</b> <i>Homemade</i> <sup>1, 3, 6, 7</sup>	<b>3</b>



## KIDS MENU

<b>CHICKEN NUGGETS</b> <sup>1, 6, 7</sup> chicken fingers marinated in yogurt and fried in batter. Served with classic fries*.	<b>18</b>
<b>CHEESE BURGER</b> <sup>1, 6, 7</sup> plain bread, Fassona and pure-cross Wagyu beef pulp and cheddar. Served with classic fries*.	<b>18</b>
<b>SHORT PASTA WITH TOMATO SAUCE</b> <sup>1</sup>	<b>15</b>
<b>ICE-CREAM CUP</b> <sup>3, 7</sup> vanilla flavour / chocolate flavour	<b>8</b>

## DRINKS

<b>ACQUA PANNA STILL WATER 0,50L</b>	<b>6</b>
<b>SAN PELLEGRINO SPARKLING WATER 0,50L</b>	<b>6</b>
<b>COCA COLA / ZERO COCA COLA</b>	<b>7</b>
<b>COFFEE - SELECTION LAVAZZA 1895 (PURE ORIGIN)</b>	<b>5</b>

## BEERS

<b>BROOKLYN LAGER - 0,2 L</b>	<b>7</b>
<b>BROOKLYN LAGER - 0,4 L</b>	<b>9</b>
<b>BROOKLYN EAST IPA - 0,2 L</b>	<b>7</b>
<b>BROOKLYN EAST IPA - 0,4 L</b>	<b>9</b>
<b>CARLSBERG PILSNER - 0,2 L</b>	<b>7</b>
<b>CARLSBERG PILSNER - 0,4 L</b>	<b>9</b>
<b>BROOKLYN SPECIAL EFFECTS 33CL - 0% ALC</b>	<b>8</b>
<b>PORETTI 4 HOPS 33CL - GLUTEN FREE</b>	<b>8</b>

<b>SERVICE AND COVER CHARGE</b>	<b>8</b>
---------------------------------	----------

### CONSUMER INFORMATION ai sensi del Reg. UE 1169/2011 e del D.Lgs. 231/2017

Dear Guests,  
the service Staff is available to provide you with any information regarding the nature and origin of the raw materials used and how the courses on the menu are prepared.

We invite you to inform the Service Manager about the need to consume food free of certain allergenic substances before ordering, which are highlighted in each course on the menu in the available folder.

During preparation in the kitchen, however, accidental contamination cannot be ruled out, so meals may contain traces of the following substances or products that cause allergies or intolerances, according to EU Reg. 1169/11 Annex II.

<b>1</b>	Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their strains hybridized and derived products
<b>2</b>	Crustaceans and crustacean products
<b>3</b>	Eggs and egg products
<b>4</b>	Fish and fish products
<b>5</b>	Peanuts and peanut products
<b>6</b>	Soybeans and soybean products
<b>7</b>	Milk and milk products (including lactose)
<b>8</b>	Nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland walnuts and their products
<b>9</b>	Celery and celery products
<b>10</b>	Mustard and mustard products
<b>11</b>	Sesame seeds and products made from seeds sesame seeds
<b>12</b>	Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10 mg/liter
<b>13</b>	Lupins and products made from lupins
<b>14</b>	Clam and products made from clam

Courses on the menu marked with (\*) are prepared with raw materials frozen or deep-frozen at origin by the manufacturer or prepared with fresh raw materials treated with blast chiller to ensure their quality and safety, as described in the HACCP Plan procedures under EC Reg. 852/04.

Fishery products served raw or practically raw are treated with blast chiller to ensure their food safety, as described in the HACCP Plan procedures according to Reg. UE 853/04.

## STREET FOOD TO SHARE

<b>CHICKEN YAKITORI</b> <sup>1, 3, 4, 6, 7, 11</sup> chicken skewer marinated in yogurt, lacquered in teriyaki sauce, grilled with spring onion, sesame seeds garnish, and served with homemade roast chicken mayo	<b>24</b>
<b>BBQ SURF'N TURF BAO</b> <sup>1, 2, 4, 6, 7, 10, 12</sup> grilled bao* stuffed with pulled pork, tempura shrimp*, caramelised onion, and homemade BBQ sauce	<b>18</b>
<b>OZAKI WAGYU GYOZA</b> <sup>1, 4, 6, 11, 14</sup> <b>ADD Truffle 2€ per g</b> grilled Ozaki Wagyu gyoza* garnished with teriyaki sauce and sesame seeds	<b>28</b>
<b>FRIED FISH &amp; VEGETABLES TEMPURA</b> <sup>1, 2, 3, 4, 6, 12</sup> tempura calamari*, shrimps*, octopus* and zucchini, served with tartar sauce	<b>34</b>
<b>KATSU SANDO</b> <sup>1, 3, 4, 7, 10, 12</sup> japanese-style tramezzini with panko-breaded beef*, cheddar, cabbage, homemade BBQ sauce, served with crème fraîche and chives	<b>28</b>
<b>GRILLED TACOS</b> <sup>2, 7, 12</sup> 2 roasted and grilled corn tortillas with beans and chipotle cream, cheddar and jalapeño sauce, pico de gallo, crème fraîche and avocado. Stuffing: grilled shrimps* and lime; grilled chicken and tomatillo	<b>26</b>
<b>NACHOS AL MERCATO</b> <sup>1, 3, 4, 6, 7, 10, 12</sup> nachos*, chili meat*, cheddar and jalapeño sauce, beans and chipotle cream, guacamole, crème fraîche and Al Mercato house sauce	<b>26</b>
<b>AL MERCATO BURGERS TASTING</b> <sup>1, 3, 4, 6, 7, 10, 12</sup> 3 mini burgers: original dry aged burger, truffle tartare burger and cheese bacon avocado burger	<b>36</b>

## FISH BAR

<b>TUNA TARTARE (PREMIUM FATTY YELLOWFIN)</b> <sup>4, 8</sup> <b>ADD Truffle 2€ per g</b> tuna tartare* with avocado and apple juice, Piedmont PGI hazelnuts, chives, and ginger-infused oil (Coppini Arte Olearia)	<b>28</b>
<b>SCOTTISH SALMON TARTARE (LABEL ROUGE)</b> <sup>1, 2, 4, 9, 14</sup> Scottish salmon tartare* with yellow tomato coulis, shrimp bisque*, "Carasau" bread crumble, and mandarin-infused oil (Coppini Arte Olearia)	<b>26</b>
<b>HAMACHI AMBERJACK TARTARE</b> <sup>4, 9</sup> <b>ADD "Iran Darya Imperial" Caviar <sup>4</sup> 15€ per 3g</b> tartare of Hamachi Amberjack* with celery and zucchini sauce, tuna bottarga, and lemon-infused oil (Coppini Arte Olearia)	<b>28</b>
<b>SHRIMP CEVICHE</b> <sup>2</sup> shrimp* Ceviche with spinach, Sardinian camone tomato, cucumbers, fennel, avocado, red onions, parsley, jalapeño, and lime	<b>26</b>

<b>LANGOUSTINES* (PORCUPINE)</b> <sup>2</sup>	<b>12/cad</b>
<b>RED PRAWNS* <sup>2</sup></b>	<b>10/cad</b>
<b>MAMÉR SARDINIAN OYSTERS</b> <b>ADD "Iran Darya Imperial" Caviar <sup>4</sup> 15€ per 3g</b> refined in the Gulf of Olbia, they offer a perfectly balanced iodic savoury with an enveloping sweetness and a fleshy texture	<b>10/cad</b>
<b>PINK OYSTERS FROM THE PO RIVER DELTA</b> <sup>14</sup> <b>ADD "Iran Darya Imperial" Caviar <sup>4</sup> 15€ per 3g</b> plump and flavorful, a perfect balance between marine saltiness and fresh sweetness.	<b>8/cad</b>
<b>AL MERCATO PLATEAU ROYALE</b> <sup>2, 4, 14</sup> plateau Royale (selection of 8 crudité items of your choice) served with a tasting of ginger, mandarin, and lemon-infused oils (Coppini Arte Olearia)	<b>85</b>
<b>"IRAN DARYA IMPERIAL" CAVIAR<sup>4</sup> 30g</b>	<b>140</b>

## RAW BAR

<b>PATA NEGRA 100% BELLOTA</b> <sup>1</sup> jamón iberico 100% Bellota accompanied by pan con tomate	<b>38</b>
<b>WAGYU BRESAOLA</b> <b>ADD "Iran Darya Imperial" Caviar <sup>4</sup> 15€ per 3g</b> Wagyu bresaola beef meat with finger lime fruit	<b>38</b>
<b>TRADITIONAL-STYLE BEEF TARTARE</b> <sup>4, 8, 12</sup> <b>ADD Truffle 2€ per g</b> finely knife-chopped mature beef served with rocket salad, capers, caramelized onions, Piedmont PGI hazelnuts, anchovy and parsley sauce, and lemon-infused oil (Coppini Arte Olearia)	<b>28</b>
<b>AL MERCATO GAZPACHO</b> <sup>1, 4, 7</sup> gazpacho with peaches, roasted octopus*, "Carasau" bread chips, burrata emulsion, and ginger-infused oil (Coppini Arte Olearia)	<b>28</b>