

STREET FOOD TO SHARE

GRILLED TACOS

2 roasted and grilled corn tortillas with bean and chipotle cream, cheddar and jalapeño sauce, pico de gallo, crème fraîche and avocado. Stuffed with prawns* and lime / grilled chicken and tomatillo

9

CHICKEN YAKITORI

grilled chicken marinated in yogurt and spring onion skewers, teriyaki sauce, wasabi sesame glazed, miso mayonnaise

9

AL MERCATO BURGERS TASTING

3 mini burgers: classic dry aged burger, truffle tartare burger e cheese bacon avocado burger

24

GRILLED PORK GYOZA*

grilled pork gyoza* with teriyaki sauce, katsuobushi and wasabi sesame seeds

9

BEEF NACHOS

chilli meat*, cheddar and jalapeño sauce, guacamole, crème fraîche and Al Mercato house sauce

9

FISH* & VEGETABLES TEMPURA

prawns*, baby squid* and courgette flowers fried in rice batter served with tartar sauce

14

DEEP FRIED CHICKEN POP CORN

batter-fried chicken bites served with spicy mayonnaise

10

SANDWICHES & BURRITOS

AL PASTOR & PINEAPPLE BUN

potato bread, al pastor pork, cheddar, BBQ sauce

16

BRISKET TEXAS HOAGIE

smooth bread, brisket, cheddar and jalapeño sauce, coleslaw, BBQ sauce

16

PASTRAMI BENEDICT SANDWICH

smooth bread, pastrami, pickled cucumbers, tomato, poached egg, aged mustard mayonnaise

16

AL PASTOR BURRITO

al pastor pork, rice, beans and chipotle, fried onion, cheddar and jalapeño sauce, guacamole, pico de gallo, crème fraîche, salsa roja*

16

CHICKEN BURRITO

chicken, rice, beans and chipotle, fried onion, cheddar and jalapeño sauce, guacamole, pico de gallo, crème fraîche, salsa roja*

15

HOT DOG

chicken hot dog, chili meat*, cheddar and jalapeño sauce, crème fraîche, fried onion, Al Mercato house sauce

15

PASTA & NOODLES

TAGLIATELLE WITH WAGYU RAGÙ

egg tagliatelle seasoned with a knife-cut Wagyu ragù

16

YAKY UDON NOODLES

Japanese wheat pasta sautéed with pulled pork, soya bean sprouts, carrots, spinach and yakisoba sauce, covered with delicate dashi

14

TEPPANYAKI SOBA NOODLES

Japanese wheat pasta sauteed with prawns*, courgette, bean sprouts, carrots, spinach and takoyaki sauce

16

MENU KIDS

CHICKEN POPCORN

served with classic fries* and drink

15

CHEESE BURGER

served with classic fries* and drink

15

TAGLIATELLE WITH TOMATO SAUCE

served with classic fries* and drink

10

DRINKS

ACQUA PANNA STILL WATER 0,45L

2,8

SAN PELLEGRINO SPARKLING WATER 0,45L

2,8

COCA COLA / COCA COLA ZERO

3,8

COFFEE

2,5

BEERS

Brooklyn Lager

5,2%

0 . 2

5

Brooklyn Lager

5,2%

0 . 4

7

Brooklyn East IPA

6,9%

0 . 2

5

Brooklyn East IPA

6,9%

0 . 4

7

Carlsberg Pilsner

5%

0 . 2

4,5

Carlsberg Pilsner

5%

0 . 4

5,5

Brooklyn Special Effects

0%

0 . 3

4,5

BURGERS

All our burgers are made with selected Fassona and Wagyu dry aged 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. All our burgers are served with Classic Fries*.

AL MERCATO DRY AGED CLASSIC BURGER

pumpkin and sunflower seed bread, Fassona and Wagyu pulp, iceberg salad, tomato, pickled onion and cucumbers, Al Mercato house sauce

18

ADD+

BACON

2

AVOCADO

3

UOVO

2

JALAPEÑO JAM

3

CHEDDAR

2

ONION RING

3

BLUE CHEESE

3

DEEP FRIED CHICKEN BURGER

potato bread, crispy fried chicken, cheddar, bacon, coleslaw, roasted chicken mayonnaise

16

TRUFFLE TARTARE BURGER

brioche bread, beef tartare, black truffle, chive goat cheese, aged mustard mayonnaise

24

CHEDDAR BACON AVOCADO BURGER

pumpkin and sunflower seed bread, Fassona and Wagyu pulp, iceberg salad, cheddar, bacon, avocado, tomato, pickled onion and cucumbers, Al Mercato house sauce

26

MONTEREY JACK BACON JALAPEÑO BURGER

pumpkin and sunflower seed bread, Fassona and Wagyu pulp, iceberg salad, Monterey Jack cheese, bacon, jalapeno jam, pickled onions and cucumbers, Al Mercato house sauce

26

BBQ BACON RACLETTE BURGER

pumpkin and sunflower seed bread, Fassona and Wagyu pulp, raclette, bacon, caramelised onion, homemade BBQ sauce

26

FOIE GRAS* BURGER

brioche bread, Fassona and Wagyu pulp, duck seared foie gras*, beef jus*, pickled onions, Al Mercato house sauce

32

2 FLOORS BURGER SURF & TURF

brioche bread, double decker burger with Fassona and Wagyu pulp, fried prawns*, avocado, coleslaw, cocktail sauce

32

2 FLOORS SUPERDUPERMEGABURGER

pumpkin and sunflower seed bread, double decker burger with Fassona and Wagyu pulp, cheddar, bacon, egg, tomato, onion ring, Al Mercato house sauce

34

STEAKS "ON CHARCOAL"

All steaks are served with purè Robuchon

BBQ RIBS WITH HOISIN SAUCE

pork ribs marinated in Al Mercato dry rub and glazed in Hoisin sauce and chives

26

GRILLED PICANHA

marinated in Al Mercato dry rub and served with chimichurri and beef jus*

29

BLACK ANGUS NEW YORK STRIP

marinated in Al Mercato dry rub

32

FILET MIGNON + Add Green Pepper Sauce 5€

grilled filet of beef, marinated in Al Mercato dry rub and served with beef jus*

38

FIorentina Steak selection Phenomena, marbling 10+ (approx. 1,2kg)

10/hg

RIBEYE Steak with Bone selection Phenomena, marbling 10+ (approx. 900g)

10/hg

TOMAHAWK Steak selection Phenomena, marbling 10+ (approx. 1,2kg)

10/hg

VEGETABLES

PUMPKIN IN THREE WAYS

pumpkin in three textures, lime-flavoured crème fraîche

9

GRILLED RUSSET POTATOES

fried and grilled russet potatoes seasoned with oil, Maldon salt and sage powder

9

POLENTA CONCIA WITH GRILLED CARDONCELLI

polenta cooked in porcini water whipped with gorgonzola and grilled cardoncelli

10

PURÈ ROBUCHON

homage to Robuchon mashed potatoes and butter

9

CREAMED SPINACH*

cream of spinach* au gratin with PDO Parmigiano Reggiano

8

SIDES

All our sides are served with Al Mercato special sauce.

CLASSIC FRIES*

6

SPICY FRIES*

7

TRUFFLE PARM FRIES*

8

CHEDDAR, BACON E JALAPEÑO FRIES*

8

DEEP FRIED MAC N' CHEESE BALLS*

5

ONION RINGS

8

SAUCES

BBQ

2

ROASTED CHICKEN MAYONNAISE

2

AIOLI

2

SPICY MAYONNAISE

2

MUSTARD

2

COVER CHARGE LUNCH 2,5 | DINNER 3

The dining room staff can provide information regarding the nature and origin of the raw materials used and the methods of preparing the dishes on the menu. We invite you to inform the dining room staff of the need to consume foods free of certain allergenic substances before ordering. The ingredients book highlights the allergenic substances present in the dishes to facilitate their identification before ordering. We can't exclude accidental contaminations during the kitchen preparations; therefore, our dishes may still contain allergenic substances, following EU Reg. 1169/11 Annex II. Dishes and ingredients marked with "*" are frozen or deep-frozen at the origin by the manufacturer. Dishes and ingredients marked with "***" can be subjected to blast chilling at a negative temperature on site to ensure their quality and safety, as described in the procedures of the HACCP Plan according to Reg. CE 852/04.