

STREET FOOD TO SHARE

<b>BAO* SHAO MAI</b> grilled bao* with pulled pork, smoked pineapple, grilled prawns*, Hoisin sauce and coriander	9
<b>CHICKEN YAKITORI</b> grilled chicken marinated in yogurt and spring onion skewers, teriyaki sauce, wasabi sesame glazed, miso mayonnaise	9
<b>FISH* &amp; VEGETABLES TEMPURA</b> prawns*, baby squid* and courgette flowers fried in rice batter served with tartar sauce	14
<b>GRILLED TACOS</b> 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
<b>EMPANADAS*</b> 2 beef and chicken empanadas* served with cheddar fondue, jalapeño and chives	12
<b>AL MERCATO TASTING</b> grilled prawn* taco, chicken yakitori, Wagyu tartare and grilled pork gyoza* with teriyaki sauce, katsuobushi and wasabi sesame	24
<b>GRILLED PORK GYOZA*</b> grilled pork gyoza* with teriyaki sauce, katsuobushi and wasabi sesame	9
<b>BEEF NACHOS</b> chili meat*, cheddar and jalapeño sauce, guacamole, crème fraîche and Al Mercato house sauce	9
<b>AL MERCATO BURGERS TASTING</b> 3 mini burgers: classic dry aged burger, truffle tartare burger and cheese bacon avocado burger	24
<b>AL MERCATO GOURMET FOCACCIA</b> blue cheese, black truffle and jamón serrano	18
<b>DEEP FRIED CHICKEN POPCORN</b> batter-fried chicken bites served with spicy mayonnaise	10

RAW BAR & SUSHI MEAT

<b>AL MERCATO SUSHI</b> 8 rice rolls, yuzu, nori seaweed, avocado, red cabbage. Stuffed with Wagyu tartare and vinegar caviar	18
<b>PATA NEGRA 100% BELLOTA</b> 100% Bellota jamon iberico served with grilled bread	25
<b>SALMON SASHIMI</b> salmon sashimi on cabbage in citronette, marinated pink ginger, yuzu sauce and wasabi sesame	18
<b>WAGYU BRESAOLA</b> Wagyu bresaola served with pickled vegetables	19
<b>WAGYU TARTARE</b> dressed sous-vide quail egg, caviar, edible flowers, melissa and yuzu dressing	25

PASTA & NOODLES

<b>WAGYU CARBONARA</b> carbonara spaghetti with Wagyu meat, PDO Pecorino Romano cheese and black pepper	16
<b>TEPPANYAKI SOBA NOODLES</b> Japanese buckwheat pasta sautéed with shrimps*, courgette, soya bean sprouts, carrots, spinach and takoyaki sauce	16
<b>TAGLIATELLE WITH WAGYU RAGÙ</b> egg tagliatelle seasoned with a knife-cut Wagyu ragù	16
<b>BLACK TRUFFLE RAVIOLI</b> potato ravioli sautéed with black truffle butter, Patanegra 100% Bellota and fried sage	19
<b>YAKI UDON NOODLES</b> Japanese wheat pasta sautéed with pulled pork, soya bean sprouts, carrots, spinach and yakisoba sauce, covered with delicate dashi	14

VEGETABLES

<b>PUMPKIN IN THREE WAYS</b> pumpkin in three textures lime-flavoured crème fraîche	9
<b>GRILLED RUSSET POTATOES</b> fried and grilled russet potatoes seasoned with oil, Maldon salt and sage powder	9
<b>POLENTA CONCIA WITH GRILLED CARDONCELLI</b> polenta cooked in porcini water whipped with gorgonzola and grilled cardoncelli	10
<b>PURÈ ROBUCHON + Add of Truffle 3€</b> homage to Robuchon mashed potatoes and butter	9
<b>CREAMED SPINACH*</b> cream of spinach* au gratin with PDO Parmigiano Reggiano	8

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. 1699/11 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 853/04.

STEAKS "ON CHARCOAL"

All steaks are served with purè Robuchon.		
<b>BBQ RIBS WITH HOISIN SAUCE</b> pork ribs marinated in Al Mercato dry rub and glazed in Hoisin sauce and chives		26
<b>FILET MIGNON + Add Green Pepper Green 5€</b> grilled beef fillet marinted in Al Mercato dry rub and served with beef jus*		38
<b>GRILLED PICANHA</b> marinated in Al Mercato dry rub and served with chimichurri and beef jus*		29
<b>BLACK ANGUS NEW YORK STRIP</b> marinated in Al Mercato dry rub		32
<b>"NERO DEI NEBRODI" PORK NECK</b> served with beef jus*		29
<b>RIBEYE STEAK</b> selected Phenomena Marbling 10+ marinated in Al Mercato dry rub		38
<b>RIBEYE STEAK WITH BONE</b> selected Phenomena Marbling 10+ (approx. 900g) marinated in Al Mercato dry rub		10/hg
<b>TOMAHAWK STEAK</b> selected Phenomena Marbling 10+ (approx. 1,2kg) marinated in Al Mercato dry rub		10/hg
<b>FIORENTINA STEAK</b> selected Phenomena Marbling 10+ (approx. 1,2kg) marinated in Al Mercato dry rub		10/hg

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\*.

<b>AL MERCATO DRY AGED CLASSIC BURGER</b>		18	
pumpkin and sunflower seed bread, Fassona and Wagyu pulp, iceberg salad, tomato, pickled onion and cucumbers, Al Mercato house sauce			
<b>ADD+</b>			
<b>BACON</b>	2	<b>AVOCADO</b>	3
<b>UOVO</b>	2	<b>JALAPEÑO JAM</b>	3
<b>CHEDDAR</b>	2	<b>ONION RING</b>	3
<b>BLUE CHEESE</b>	3		
<b>TRUFFLE TARTARE BURGER</b>		24	
brioche bread, beef tartare, black truffle, goat cheese with chives, mustard mayonnaise			
<b>CHEDDAR BACON AVOCADO BURGER</b>		26	
pumpkin and sunflower seed bread, Fassona and Wagyu pulp, iceberg salad, cheddar, bacon, avocado, tomato, pickled onion and cucumbers, Al Mercato house sauce			
<b>MONTEREY JACK BACON JALAPEÑO BURGER</b>		26	
pumpkin and sunflower seed bread, Fassona and Wagyu pulp, iceberg salad, Monterey Jack cheese, bacon, jalapeño jam, pickled onion and cucumbers, Al Mercato house sauce			
<b>BBQ BACON RACLETTE BURGER</b>		26	
pumpkin and sunflowers seed bread, Fassona and Wagyu pulp, raclette cheese, bacon, caramelized onion, home made BBQ sauce			
<b>FOIE GRAS* BURGER</b>		32	
brioche bread, Fassona and Wagyu pulp, duck seared foie gras*, beef jus*, pickled onions, Al Mercato house sauce			
<b>2 FLOORS SURF &amp; TURF BURGER</b>		32	
brioche bread, double decker burger with Fassona and Wagyu pulp, fried prawns*, avocado, coleslaw, cocktail sauce			
<b>2 FLOORS SUPERDUPERMEGABURGER</b>		34	
pumpkin and sunflower seed bread, double decker burger with Fassona and Wagyu pulp, cheddar, bacon, egg, tomato, onion ring, Al Mercato house sauce			

SIDES

All our sides are served with Al Mercato house sauce.		
<b>CLASSIC FRIES*</b>	6	
<b>SPICY FRIES*</b>	7	
<b>TRUFFLE PARM FRIES*</b>	8	
<b>DEEP FRIED MAC N'CHEESE BALLS*</b>	5	
<b>ONION RINGS</b>	8	

SAUCES

<b>BBQ</b>	2
<b>ROASTED CHICKEN MAYONNAISE</b>	2
<b>AIOLI</b>	2
<b>SPICY MAYONNAISE</b>	2
<b>MUSTARD</b>	2

MENU KIDS

<b>CHICKEN POPCORN</b> served with classic fries* and drink	15
<b>CHEESE BURGER</b> served with classic fries* and drink	15
<b>TAGLIATELLLE WITH TOMATO SAUCE</b> served with classic fries* and drink	10