

FRESH MARKET PLATE

El Mercado



WANCHAI

BRINGING YOU THE BEST FROM THE WORLD'S MARKETS
TO THE MOST DIVERSE MULTICULTURAL MELTING POT ON THE PLANET
HONG KONG

A NEW GASTRONOMIC EXPERIENCE

WELCOME TO EL MERCADO

WE ARE PROUD TO PRESENT TO YOU OUR DEDICATED TEAM WHOSE SOLE FOCUS IS TO PROVIDE
YOU A MEMORABLE DINING EXPERIENCE

WE INVITE YOU TO EXPLORE OUR EXCITING SYNTHESIS OF INGREDIENTS
AND TECHNIQUES
COMBINING QUECHUA, SPANISH, AFRICAN, EUROPEAN, CHINESE AND JAPANESE CUISINES.

LET OUR CHEFS AND STAFF DELIGHT AND EXCITE YOU WITH A TRULY UNIQUE GASTRONOMIC
DINING EXPERIENCE
AT HONG KONG'S ONLY AUTHENTIC PERUVIAN RESTAURANT

AUTHENTIC - FRESH - MARKET

TO PLATE

TO YOU

EVERYDAY!

CEVICHE, TIRADITO & NIKKEI



CEVICHE

A FAMOUS PERUVIAN SPECIALTY, CEVICHE IS POPULAR IN THE COASTAL REGIONS OF LATIN AMERICA. THE DISH IS TYPICALLY MADE FROM FRESH RAW SEAFOOD WITH "LECHE DE TIGRE"; A CITRUS-BASED MARINADE THAT CURES (COOKS) THE SEAFOOD.


	CEVICHE CLASSICO	168
	SEA BASS IN LECHE DE TIGRE WITH SWEET POTATO	
	CEVICHE MIXTO	188
	PRAWN, SQUID, TUNA IN A ROCCOTO LECHE DE TIGRE WITH SWEET POTATOES	
	IKA CEVICHE	178
	SEA BASS IN LECHE DE TIGRE WITH SWEET POTATO AND CRISPY CALAMARI RINGS	
	EL MERCADO CEVICHE	188
	PRAWN AND SEA BASS IN ROCCOTO LECHE DE TIGRE WITH SWEET POTATOES	

TIRADITO & NIKKEI

TIRADITO & NIKKEI ARE EXQUISITE FUSIONS DERIVED FROM THE JAPANESE INFLUENCES IN PERU AND CRAFTED BY OUR CHEFS HERE FOR YOU IN HONG KONG





	SCALLOP TIRADITO	188
	SCALLOP IN A YELLOW HONEY LECHE DE TIGRE, CORIANDER AND ORANGE SWEET POTATO	
	PESCADO AL TERIYAKI	48
	SEA BASS FILLET IN TERIYAKI SAUCE WITH GINGER CHIMICHURRI (2 PIECES)	
	DEL AMAZONAS	68
	SEARED ARGENTINIAN GRASS FED STEAK WITH BANANA CONFIT, QUAIL EGG AND TOGARASHI (2 PIECES)	
	SCALLOP SUSPIRO	68
	SWEET SCALLOPS (DAILY FRESH) SEASONED WITH LECHE DE TIGRE, YELLOW CHILLI AND SWEET POTATO (2 PIECES)	
	"EL MERCADO" NORTENO	58
	SEA BASS SEASONED LECHE DE TIGRE & ROCCOTO SAUCE (2 PIECES)	
	SUSHI PLATTER	148
	PESCADO AL TERIYAKI, DEL AMAZONAS AND "EL MERCADO" NORTENO (6 PIECES)	

 Chef Recommendation

 Extra Spicy

 Signature Dish

EL MERCADO TAPAS

	PERUVIAN HUANCAINA EGG INFUSION FREE RANGE, ORGANIC JAPANESE EGG, INFUSED WITH PERUVIAN CHILLI HUANCAINA SAUCE **SERVED RAW	38
	OYSTER (OSTRAS) CON LECHE DE TIGRE FRESH PACIFIC OYSTER SERVED IN CLASSIC LECHE DE TIGRE AND ROCCOTO FOAM	58
	MEJILLÓN (MUSSEL) CON LECHE DE TIGRE FRESH MUSSEL LECHE DE TIGRE MARINATED AND TOPPED WITH ONION CHALAQUITA	48
	TUNA TATAKI JAPANESE YELLOW TUNA WITH AVOCADO, ORANGE AND A SOY SAUCE REDUCTION TOPPED WITH GINGER CHIMICHURRI	148
	MINI PERUVIAN BURGERS - PAN CON CHICHARRON PORK BELLY SLOW COOKED FOR 12 HOURS WITH ORANGE SWEET POTATO, PERUVIAN YELLOW CHILLI SAUCE AND CHALAQUITA	98
	BLACK PORK SCOTCH EGG SLOW COOKED ORGANIC EGG ENCASED IN BLACK PORK CHEEK MINCE AND BREADCRUMBS SERVED WITH A HORSERADISH CREME FRAICHE	98
	QUESO FUNDIDO "CHEESE FONDUE" PARMESAN, BLUE AND JACK THREE CHEESE FONDUE SERVED WITH CROUTONS AND CHORISO	118
	SWEET CORN FLAME GRILLED JACK CHEESE, CHILLI BUTTER AND TRUFFLE ZEST	58
	PERUVIAN EMPANADAS - DE CARMELITA A TRADITIONAL PERUVIAN PASTRY TURNOVER FILLED WITH STIR FRIED BEEF, RED ONION & TOMATO SERVED WITH OUR CHIRA "PERUVIAN / CHINESE" DRESSING	68


SOUP

EL MERCADO - SOUP OF THE DAY 68
CHEF'S DAILY SPECIAL PLEASE ASK OUR STAFF

SALADS

CAESAR SALAD 128
ROMAINE LETTUCE WITH A CREAMY GARLIC DRESSING, SERVED WITH CROUTONS AND CRISPY BACON

QUINOA SALAD 88
WHITE AND RED QUINOA, SOY BEAN, TOMATO, ROASTED SWEET CORN, FRESH CORIANDER AND RAISIN

 EL MERCADO - FRESH MARKET SALAD 178
MIXED LETTUCE, ARUGULA, BABY TOMATO CONFIT, BURRATA CHEESE, CRISPY PISTACHIOS DRESSED WITH BALSAMIC AND EXTRA VIRGIN OLIVE OIL

EL MERCADO GRILL

ANTICUCHOS

TENDER, GRILLED, PERUVIAN MEAT SKEWERS SERVED WITH A SIDE OF POTATO, CREAM OF ROCCOTO AND SWEET CORN

BEEF ANTICUCHO 138
PANCA MARINATE BEEF AND ROCCOTO CREMA

CHICKEN ANTICUCHO 138
PANCA MARINATE CHICKEN WITH ROCOTO CREMA

 BEEF HEART ANTICUCHO 118
PANCA MARINATE BEEF HEART WITH ROCCOTO CREMA

ANTICUCHO PLATTER 318
COMBINATION OF ALL 3 OF THE TANTALIZING ANTICUCHOS

SAUSAGE PLATTER - SIZZLING HOT PLATE 168
QUARTET SAUSAGES FROM ALL OVER THE WORLD SERVED WITH CHIMICHURRI AND PEPPER DIPS

*** BEST PAIRED WITH OUR REFRESHING **CUSQUENA BEER** ***


 Chef Recommendation

 Signature Dish

MAIN COURSE

DUCK CONFIT	208
SLOW COOKED DUCK CONFIT SERVED WITH CORIANDER RICE, SEASONAL VEGETABLES AND FRESH AVOCADO	
LOMO SALTADO	228
STIR FRIED BEEF WITH MARKET FRESH VEGETABLES IN CHIFA (A CHINESE STYLE SAUCE) SERVED WITH RICE	
CHARRED SAKURA CHICKEN ^{14OZ}	208
SAVOURY CHICKEN THIGH MARINATED WITH ASIAN TOM YUM AND KAFFIR LIME LEAF SERVED WITH PERUVIAN RISOTTO	
 BRAZILIAN PICANHA GRASS FED ^{14 OZ}	348
TENDER BRAZILIAN CUT OF PICANHA STEAK, COOKED WITH FAT TO YOUR LIKING "CHEF RECOMMENDS MEDIUM"	
ARGENTINIAN GRASS FED RIB EYE ^{14 OZ}	388
ARGENTINIAN RIBEYE "OJO DE BIFE", COOKED TO YOUR LIKING "CHEF RECOMMENDS MEDIUM"	
ARROZ CON MARISCOS "MIXED SEAFOOD"	298
MIXED SEAFOOD (CALAMARI, SCALLOP, SHRIMP) COOKED IN WHITE WINE RICE WITH PANCA CHILLI SAUCE	
SEAFOOD PASTA	288
SAUTEED MIXED SEAFOOD (CALAMARI, SCALLOP, SHRIMP) WITH SPAGHETTI IN A PANCA CHILLI SAUCE	
FRESH SEA BASS ^{GRILLED / POACHED / PAN SEARED}	288
FRESH SEA BASS SERVED WITH BUTTERED FRENCH BEANS AND CREAMY MASH POTATO	
VEGETARIAN PASTA 	198
SPAGHETTI WITH GARLIC, OLIVE, SMOKED PEPPERS, BABY CORN, WHITE WINE FRESH CORIANDER AND TOMATO DRESSING	
 PORTOBELLO RISOTT 	198
WHITE TRUFFLE OIL, CHIVES, PARMESAN CHEESE AND ORZO PASTA	

HOUSE SPECIALTY


 SUCKLING PIG <i>(PAN FRIED OR OVEN ROASTED, ASK OUR STAFF, OUR BEST SELLER!)</i>	398
MOIST, TENDER FREE RANGE SUCKLING PIG SLOW COOKED FOR 48 HOURS SERVED BONE MARROW REDUCTION SERVED WITH FRENCH BEANS AND SWEET MASH POTATO	

 Chef Recommendation

 Vegetarian Dish


 Signature Dish

SIDE DISHES

 GRILLED AVOCADO	88
FRESH RIPE AVOCADO, CHAR GRILLED, SERVED WITH A SIDE OF ROASTED SWEET CORN, PICO DE GALLO (A LATIN TOMATO SALSA), ARUGULA AND LIME	
MIXED GREEN SALAD	68
MIXED GREEN LEAVES, CHERRY TOMATO AND CORN DRESSED WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR	
FRENCH FRIES	68
CRISPY FRENCH FRIES SERVED WITH OUR HOMEMADE PERUVIAN CHILLI MAYO	
CREAMY SPINACH	68
FRESH SPINACH BRAISED IN CREAM AND CHEESE	
ROASTED CORN	78
FRESH CORN CUT FROM THE COB AND ROASTED IN EXTRA VIRGIN OLIVE OIL	
FRESH BEANS	68
FRESH BEANS COOKED IN EL MERCADO BROTH AND DRESSED WITH BUTTER	

DESSERT


SOMETHING LITE

	PETITE PANNA COTTA	48
	SWEET MILK PUDDING SERVED WITH COMPOTE BERRIES	
	LECHE FLAN	48
	SPANISH CRÈME CUSTARD SERVED WITH PURPLE SWEET POTATO	
	ROSE GARDEN TRES LECHES	98
	HOMEMADE ROSE ICE CREAM SERVED WITH STRAWBERRY CREAM AND TRADITIONAL TRES LECHES CAKE	
	YUZU SORBET	68
	AN AMAZINGLY UNIQUE JAPANESE SORBET SERVED WITH SEASONAL FRESH MARKET BERRIES. FILLED WITH COMPLEX CITRUSY - FLORAL FLAVOR, DELIGHT AND REFRESH YOUR PALATE	

NOT SO LITE

	CHURROS (SPANISH STICK DOUGHNUTS)	68
	CRUNCHY CINNAMON SUGAR COATED CHURROS SERVED WITH OUR EL MERCADO RICH DARK CHOCOLATE DIPPING SAUCE	
	TRES LECHES - THE CLASSIC	78
	OUR PERUVIAN LATIN CHEESECAKE SERVED WITH FRESH STRAWBERRY	

DIVINE!

	ANDES CHOCOLATE LAVA DECADENCE <small>(ALLOW 15 MINS)</small>	128
	FRESH HOT CHOCOLATE LAVA CAKE SERVED WITH OUR FRAGRANT VANILLA ICE CREAM	
	CLASSIC BAKED NEW YORK MALT CHEESECAKE	108
	RICH MALTESER CHEESECAKE SERVED WITH FRAGRANT VANILLA ICE CREAM	

CHEESE

	CHEESE PLATTER TRIO <small>(SERVED WITH BREAD AND GRAPES)</small>	148
	MANCHEGO CHEESE "THE MAIN PLAYER" (AGED 3 MONTHS, SUPPLE, MOIST WITH FRUIT GRASS AND HAY SUPPORTED BY A FINE BLUE CHEESE WITH A NUTTY, MOULD AROMA WITH HINTS OF MARZIPAN AND A SOFT BITTERNESS SUPPORTED BY MANCHEGO CHEESE, CAVE AGED, LA MANCHA REGION OF SPAIN, HARD BUTTERY WITH SATINY TEXTURE	

 Chef Recommendation

 Signature Dish

** ALL OUR DESSERTS ARE MADE ON THE PREMISES

COFFEE

Cappuccino	48
Café Latte	48
Regular Coffee	38
Americano	38
Espresso	38
Double Espresso	48
Affogarto Coffee (<i>FRAGRANT VANILLA ICE CREAM SERVED WITH DOUBLE ESPRESSO</i>)	78
Ice Coffee - Toasted Marshmallow	58
Ice Coffee - Cinnamon and Caramel	58
Irish Coffee	58
Hot Chocolate	58

EL MERCADO ICE TEA

Yerba Mate, Strawberry and Basil	38
Peppermint Leaves, Blackberry and Mint	38
Apple & Cinnamon Tea with Grapefruit Juice	38
Pure Lemongrass Tea with Chia seeds	38
Super Fruit Tea, Passion Fruit and Orange	38

SOFT DRINKS

Coke / Diet Coke / Sprite / Soda / Tonic / Ginger Ale	38
Inka Kola (Peruvian National Soft drink)	48

FRESH JUICE

Orange / Grapefruit / Watermelon / Sugar Cane	48
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WATER

Aqua Panna, Still (Sin Gas)	60
San Pellegrino Sparkling (Con Gas)	60

EL MERCADO - TEA SELECTIONS

38

Chamomile Flower

The best chamomile tea, just the whole flower to give delicious sweet, soothing flavor, drink to calm and sleep.

Yerba Mate

Native from South America, where it's drunk in huge quantities to help to maintain a healthy weight. Like a smoky green tea.

Apple & Cinnamon

Nothing beats the flavor of sweet juicy apple with a punchy cinnamon spice.

Peppermint Leaves

Strong minty taste, refreshing, light and caffeine free.

Lemon & Ginger

This all natural gingery, lemon brew will sweep you away to a hot summers day, but also great for a cold and flu season.

Chocolate & Mint

Like a dark chocolate mint that you'd have after 8pm. Slightly retro.

Pure lemongrass

Pure lemongrass from Asia, for drinking, for cooking! Amazing sweet and citrusy flavor.

Popcorn tea

Better known as Genmaicha in Japan, this is a traditional blend of green tea with toasted rice

English Breakfast

Classic and intense, good for a cold Hong Kong morning.

Super Fruit

A hibiscus tea base with intense fruity flavor like a little tart

Mao Feng Green tea

This tea has a delicate natural taste of fresh summer air, peaches and apricots

Earl Grey Strong

This is strong black tea with delicate Darjeeling and fancy bergamot.

Liquorice & Mint

Pure liquorice root and whole peppermint leaves make a natural sweet and refreshing drink that is irresistibly moreish.

Jasmine pearls

Pearls of hand rolled green tea tips which have been infused with pure jasmine flowers

Chilli Chai

Our Chai tea but with a kick! We've added flakes of chilli to our traditional Chai tea for a extra fiery kick