

MESCLADÍS

Borrell

20 Years creating
opportunities

mescladis.org

Productora
social

MESCLADÍS

At Mescladís,
we create opportunities
for everyone to migrate
with dignity,
promoting talent
and supporting sustainable
gastronomy as an agent
of change

Experience producer
Employment producer
Knowledge producer
Cultural producer

The four pillars of sustainability

We use sustainable
gastronomy as an agent
of change to promote decent
employment, create spaces
for meeting and coexistence,
and foster environmental,
economic, social,
and emotional
sustainability



Productora
social
Mescladís

Experience
producer

MESCLADÍS
Borrell

MESCLADÍS
Del Pou

MESCLADÍS
Lliure Gràcia

MESCLADÍS
Lliure Montjuïc

MESCLADÍS
Bostik

MESCLADÍS
Catering

mescladis.org

Breakfast combo

Monday to Friday from 9:00 a.m. to 12:30 p.m.

Bikini + coffee or tea	6,00€
Croissant + coffee or tea	2,90€
Muesli + coffee or tea	6,90€
Scrambled eggs + coffee	10,30€
Small sandwich + coffee	3,90€

Breakfast and Brunch

Muesli with yogurt, seasonal fruit and berry sauce	6,50€
Croissant	2,00€
Alfajor with Dulce de Leche	3,50€
Cake of the Day	6,50€
Scrambled eggs with brioche, butter, and avocado	9,50€
Toasted Moroccan bread with jam and butter	4,50€

Sustainable gastronomy

Training and inclusion of people
in vulnerable situations

Networking between social entities

Shopping at fair trade and small local businesses
and responsible companies

Zero waste management

Maximum organic and seasonal product

Maximum product care

Social return in cultural and educational
projects of Mescladis



Our Mescladís Borrell school restaurant
has been part of the Slow Food guide since 2023



Tapas / Sandwiches / Mains / Desserts

Lunch menu

SCHOOL MENU
Monday to Friday
from 12:00 until 16:00

Menu	15,90€
Starters of the day + Mains of the day + Dessert or Coffee + Bread and water, wine or beer	
Half menu	11,80€
Mains of the day + Bread and drink	

Nachos 	13,20€
With pulled pork, black beans, cheddar cheese, pico de gallo, avocado and jalapeños	
Vegetarian nachos  	12,80€
With black beans, cheddar cheese, pico de gallo, avocado, jalapenos	
Olives 	2,50€
Ecological and local	
Nuts 	3,50€
Organic and local	

Sandwiches and toasts

Bikini Mescladís	5,60€
Ham and cheese sandwich on homemade Moroccan bread	
Sonia Pierre	11,40€
Sandwich on coca bread made with shredded chicken breast, avocado, edam cheese, pico de gallo and chili mayonnaise	
Khadijah 	8,90€
Moroccan-style baked eggplant sandwich, hummus and feta cheese on homemade Moroccan bread	

Starters

María Zambrano - Spain 	11,50€
Vegan salad with green leaves, orange, dates, avocado, red lentil bread, sunflower seeds and mustard vinaigrette	
Aurora Bertrana - Catalonia 	11,00€
Goat cheese salad breaded with green leaves, seasonal fruit, walnuts and red fruit vinaigrette	
Hermila Galindo - Mexico	12,50€
Aztec soup made with pasilla chili and chicken broth. Served with sour cream, avocado, cheese, sesame and crispy corn tortilla	

Tapas

Coxinha	4,50€
Chicken and potato croquette with spicy sauce	
Moroccan bread with tomato 	3,80€
Turmeric hummus  	9,60€
With crudités	
House croquettes	10,50€
Serrano ham and panko breaded (4ud)	
Patatas bravas	7,20€
With sriracha mayonnaise and barbecue sauce	
“Huevos rotos”	10,20€
With serrano ham and potatoes	
Colombian plantain patacones  	8,90€
With avocado, black beans, feta cheese and pico de gallo (3 u)	

Mains

Nawal El Saadawi - Egypt 	12,50€
Vegan bowl with falafel, tabbouleh and hummus	
Mercè Rodoreda - Catalonia 	14,50€
Baked sweet potatoes with tofu cream, arugula, agave syrup, hazelnuts, dates and herb oil	
Igiaba Scego - Italy 	14,50€
“Polpette di pane” Bread and cheese croquette served in vegetarian Bolognese sauce made with seasonal vegetables and cured sheep’s cheese	
Audre Lorde - USA	17,00€
Baked pork ribs with BBQ sauce, potatoes, green leaf salad and pickles	
Ourida Chouaki - Argelia 	14,90€
Mteuem from Algeria: Algerian meatballs, accompanied with mashed potatoes	
Lina Bo Bardi - Italia	14,80€
Polenta with beef ragu cooked at low temperature with mozzarella and grana padano gratin	
Nydia Lamarque - Argentina 	18,50€
Argentine skirt steak 300g: With chimichurri sauce with potatoes	
Chiquinha Gonzaga - Brasil 	16,50€
Shrimp “bobó”: Typical Brazilian dish made with yuka, coconut milk, dende oil, malagueta pepper, served with white rice and farofa	

Desserts

Ella Maillart - Switzerland	5,50€
Chocolate Cheesecake	
Maryse Condé - France	6,50€
Lemon Paradise: Lemon curd, meringue, lemon sorbet and crumble	
Pauli Murray - USA 	6,50€
Brownie with vanilla ice cream	
Henriette Bathily - Senegal 	6,60€
Mbourake with Greek yogurt with peanut butter	
Ice cream   	5,50€
Vanilla, lemon sorbet or vegan chocolate sorbet	
Maria Elena Walsh - Argentina 	3,50€
Alfajor with dulce de leche	
Cake of the day	6,50€

Productora
de empleo

MESCLADÍS

alumn@

We foster the talent of people who are
passionate about gastronomy through
training and subsequent job placement.

alumn@

Drinks

Km0 Water

The water we serve, with or without gas, has been filtered at the moment of serving it. It is balanced, free of chemicals, impurities and waste, it has not been packaged, stored or transported, it is respectful of the environment and collaborates with the sustainability of the planet.

Natural water Free with consumption	2,00€
Sparkling water	2,00€
Bissap Cold tea with hibiscus flowers	3,50€
Ginger Organic pineapple juice with ginger	3,50€
Natural lemonade	3,50€
Fresh orange juice	3,50€
Organic juices Cal Valls Apple, peach and grape, orange	2,60€
Organic cola fair trade cola without caffeine, preservatives, or coloring	2,60€
Cola O fair trade cola low in calories, without preservatives or colorings	2,60€
Organic orange Juice sweetened with agave and apple juice	2,60€

Coffee and tea

Our coffee and infusions are of certified organic origin and sustainable. The dairy products we use to prepare our selection are organic.

Black coffee	1,45€
Coffee with milk (Latte)	1,90€
Americano	1,90€
Capuccino	3,20€

Cortado	1,80€
Carajillo	3,20€
*Vegetable milk supplement	0,20€
*Ice supplement	0,10€
Hot chocolate Eco and fair trade	3,00€
Teas and infusions	2,50€
*Green tea	
*Black tea	
*Herbal mint tea	
*Orange and cinnamon rooibos	
*Ginger and lemon infusion	
*Chamomile infusion	

Beer

Bottle or draft beer Mescladís	3,50€
Beer Mescladís Jug	5,70€
Estrella Draft	2,50€
Quinto Estrella 1/5 L	2,00€
Estrella Jug	5,00€
Turia draft	2,75€
Quinto Turia 1/5 L	2,25€
Turia Jug	5,25€
Estrella Bottle	2,90€
Bottle free 00	2,90€
Bottle free 00 toasted	2,90€
Bottle "Clara"	2,90€
Bottle Voll-Damm	2,90€
Bottle Daura	2,90€

Cocktails and liquors

First price drink.

Second price combined.

Artisanal Vermouth Morro Fi	4,50€
Aperol Spritz	6,00€
Campari	6,00€
Michelada	6,50€
Mimosa	7,00€
Sangría	5,00€ / 17,80€
Jack Daniel's	7,50€ / 9,50€
Jameson	7,50€ / 9,50€
J&B	6,50€ / 8,50€
Ballantine's	6,50€ / 8,50€
Barceló Rum	7,50€ / 9,50€
Havana Club Rum	7,50€ / 9,50€
Smirnoff Vodka	7,50€ / 9,50€
Hendrick's	8,50€ / 10,50€
Puerto de Indias	8,50€ / 10,50€

20 Years creating
opportunities

White wines

Glass of house white 2,80€
Cooperativa Social L'Olivera
D.O. Costers del Segre

Agaliu 4,30€
Macabeo / Cooperativa Social
L'Olivera, D.O. Costers del Segre 19,80€

Blanc de Serè 3,80€
Macabeo, Parellada, Garnacha
blanca / Cooperativa Social
L'Olivera, D.O. Costers del Segre 16,50€

La Diferenta Blanc 21€
Macabeo, Malvasia manresana,
Pansera / Ladiferenta, Navàs,
D.O. Pla de Bages

Trementinaire 33€
Vino blanco brisado / Garnacha
blanca / Herència Altés, Batea,
D.O. Terra Alta

Red Wines

Red wine of the house 2,80€
Cooperativa Social L'Olivera
D.O. Costers del Segre

Tossudes 4,00€
Garnacha, Syrah, Cabernet
sauvignon, Monastrell /
Cooperativa Social L'Olivera
D.O. Costers del Segre 17,50€

Naltres 4,50€
Cabernet sauvignon, Cariñena /
Cooperativa Social L'Olivera
D.O. Costers del Segre 20,50€

La Simó 19€
Garnacha negra / La Vinícola del
Priorat, Gratallops, D.O.Q. Priorat

Llavors 18€
Cariñena / Celler La Vinyeta,
D.O. Empordà

Rosé Wine

Rosat L'Olivera 3,80€
Cooperativa Social L'Olivera
D.O. Costers del Segre 15,00€

Ancestral

Oníric 20€
Xarel·lo, Muscat /
Celler Entre Vinyes, Arboç,
Penedès (sense D.O.)

Special Wines

Fins als Kullons (1L) 20€
Clarete / Xarel·lo, Sumoll,
Garnatxa blanca / Finca Parera,
Sant Llorenç d'Hortons, Penedès
(sense D.O.)

Salut (1L) 19€
Brisat / Sumoll, Cartoixà /
Celler 9+, La Nou de Gaià,
Tarragona (sense D.O.)

Cava

L'Olivera Reserva 18,50€
Macabeo, Parellada /
Cooperativa Social L'Olivera
D.O. Costers del Segre

Food Allergens

														
BREAKFAST														
Alfajor with dulce de leche														
Toasted with butter and jam														
Bikini														
Sonia Pierre														
Croissant														
Huevos revueltos														
Muesli with yogurt														
Khadijah														
TAPAS														
Patatas Bravas														
Plantine Patacones														
Ham Croquettes														
Bread with tomato														
Nachos														
Huevos rotos														
Turmeric hummus														
Coxinha														
Sonia Pierre														
Olives														
Nuts														

 Peanuts	 Sesame	 Egg	 Celery	 Lupin
 Nuts	 Crustacean	 Soy	 Mustard	 Gluten
 Molluscs	 Fish	 Milk	 Sulphite	

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Our suppliers

Cal Valls - Olives, honey, juices, tomato sauce
Ecocentral - Dried goods, preserved meats and legumes
Brots Ecosocial - Fruits and vegetables
Alternativa 3 - Teas, sugar
Mas Claperol - Cheese
Birra 08 - Mescladís Beer
Ananda Root - Dried goods and spices
Market Distributor
Sabuma Gelateria - Organic and artisanal ice cream
Frixen - Cola and orange soda
Triticum - Bread
Rawal Gin
Ametller Origen - Fruit, vegetables, dried goods
Baluard - Bread
Cafés Novell - Coffee
La Llotja - Fish
La Bassola - Organic meats
La Ribera - Vermut Morro fi
Viver Bel-Lloc - Eggs
L'Olivera - Wine
Ladiferenta - Wine
Herència Altés - Wine
Celler 9+ - Wine
Finca Parera - Wine
La Vinícola del Priorat - Wine
Celler La Vinyeta - Wine
Celler Entre Vinyes - Wine

MESCLADÍS

Catering

We offer our catering
service to companies
and organizations and
individuals with a model
based on social and
environmental
sustainability



OUR CATALOG

Contact us

If you would like more information or to request a quote,
you can contact us via email:

catering@mescladis.org

Tel. +34 645 89 31 50

Productora
de experiencias

MESCLADÍS

Productora
de conocimiento

MESCLADÍS

Productora
de empleo

MESCLADÍS

Productora
cultural

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Productora
Social

100

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