

MESCLADÍS

Lliure Gràcia

20 Years creating
opportunities

mescladís.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



Experience
producer

MESCLADÍS
Borrell

MESCLADÍS
Del Pou

MESCLADÍS
Lliure Gràcia

MESCLADÍS
Lliure Montjuïc

MESCLADÍS
Bostik

MESCLADÍS
Catering

mescladis.org

Snacks

Gilda (1 unit)	 	1,50€
Tomato Bread (per person)		1,50€
Toasted Bread (per person)		1,00€
Olives	 	2,50€
Nuts	 	1,50€
Potato Chips	 	2,50€
Vegetable Chips	 	3,00€

Tapas

Claperol KMO Cheese Assortment		9,50€ / 17,50€
Coronat, Origen, Garrotxa, Floral, and Blue with seasonal jam		
Iberian Ham Tapa		8,50€/16,50€
Cantabrian Anchovies		12,00€
Marinated Anchovies		8,20€
Homemade Croquette (1 unit)		2,00€
Ask for available varieties!		
Polpette di Pane (1 unit)		2,00€
“Croquette” made with bread, cheese, and basil		
Homemade Empanada (1 unit)		3,20€
Ask for available varieties!		
Padron Peppers		5,50€
Bravas Mescladis		7,20€
Oven-baked potatoes with sriracha mayo and BBQ sauce		
“Huevos Rotos” with Ham		10,20€
Oven-baked potatoes and cured ham		
Fried Sweet Potato with Sriracha Mayo		6,50€
Potato and Caramelized Onion Omelette		6,90€
Turmeric Hummus		9,60€
With crudités		
Spanish Potato Salad with Moroccan bread		6,20€
Potato, carrot, egg, roasted pepper, olives, and Moroccan bread		
Mallorcan Tumbet	 	8,60€
Potato, zucchini, eggplant, red pepper, and tomato sauce		

*Due to the structure of the kitchen and service, it is impossible to avoid cross-contamination of some allergens.

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



Mains / Sandwiches / Desserts



Salads

Burrata Salad  	9,20€
Burrata, tomato, arugula, hazelnuts, and pesto	
Apple Salad  	11,20€
Mesclum, apple, honey vinaigrette, cucumber, pickled onion, crispy onion, balsamic reduction, and raisins	
Goat Cheese Salad  	12,50€
Mesclum, cucumber, caramelized goat cheese, balsamic reduction, crispy onion, nuts	

Main dishes

Argentine skirt steak 	16,50€
With oven-baked potatoes, chimichurri, and smoked salt	
Seasonal Vegetable Stir-fry  	12,50€
With tofu and romesco sauce	
Napolitan Schnitzel	14,20€
Smash Mescladís	14,90€
Two 80gr smash burgers with brioche bun, cheddar cheese, caramelized onion, and sriracha mayo, served with fries	

Hot sandwiches

Khadijah 	8,90€
Baked Moroccan-style eggplant, hummus, and feta cheese in Moroccan bread	
Bikini Mescladís	6,80€
Ham and cheese in Moroccan bread	
The Milanesea	12,50€
Catalan beef milanesea with brioche bread, edam cheese, sriracha mayo, and caramelized onion	

Oven-baked toasts

Cured Ham, Tomato and Arugul	7,60€
Goat Cheese with Caramelized Onion and Spinach 	10,20€
Sobrasada with Brie and Honey	9,70€

Our homemade desserts

Daily Cakes (Ask for gluten-free options)	5,50€
Carrot Cake with Frosting	6,00€
Chocolate Brownie	6,50€
Honey and Ricotta 	6,50€

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Altell



The Altell (in the Mescladís de Montjuïc) is the meeting point between gastronomy and artistic expressions that bring us closer to the cultural diversity of Barcelona.

Drinks

KmO Water

The water we serve, sparkling or still, is filtered at the moment of serving. It is balanced, free of chemicals, impurities, and residues; it has not been bottled, stored, or transported. It is environmentally friendly and contributes to the sustainability of the planet.

KMO Water 75cl	2,00€
Sparkling KMO Water 75cl	2,00€
Takeaway Water	1,80€

Juices

Bissap Cold hibiscus flower tea	3,50€
Ginger Ginger and pineapple juice	3,50€
Cal Valls Organic Juices	2,50€

Soft drinks

Sustainable soft drinks Cola, Cola 0, Orange, Lime, and Icetea	2,60€
Tonic water	2,60€

Coffees and tea

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

Espresso	1,45€
Coffee with milk (Latte)	2,10€
Americano	1,90€
Capuccino	3,20€
Cortado	1,80€
Cirajillo	3,20€
*Vegetable milk supplement	0,20€
*Ice supplement	0,10€
Tea and infusions	2,50€
Cacaolat	3,20€

Beers

Estrella draft beer	2,50€
Estrella fifth draft beer	1,80€
Turia draft beer	2,75€
Turia fifth draft beer	1,95€
Bottle Estrella	2,90€
Bottle beer 00	2,90€
Bottle beer 00 Toasted	2,90€
Bottle Clara	2,90€
Bottle Voll-Damm	2,90€
Bottle Daura	2,90€
Bottle Mescladís Beer	3,50€

Aperitifs

Vermut Morro Fi	3,50€
Aperol Spritz	6,00€
Mimosa	7,00€

Spirits and liqueurs

Gin Puerto de Indias	10,00€
Gin Rawal	11,00€
Gin Hendrick's	12,00€
Whisky Ballantine's	6,00€
Whisky J&B	6,00€
Whisky Jack Daniel's	6,00€
Ron Havana 3	7,50€
Ron Cacique Añejo	7,50€
Ron Barceló Añejo	8,50€
Ron Brugal Añejo	8,50€
Vodka Smirnoff	6,00€
Vodka Absolut	7,00€
Tequila José Cuervo Añejo	6,50€
Baileys	4,50€
Limoncello	4,00€

White wines

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

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

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

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

Trementinaire 33€
Vi blanc brisat / Garnatxa blanca /
Herència Altés, Batea,
D.O. Terra Alta

Rosé Wine

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

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.)

Negres

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

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

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

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

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

Ancestral

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

Cava

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

Food Allergens

														
SNACKS														
Chips														
Olives														
Gilda														
Toasted Bread														
Bread with Tomato														
Nuts														
Vegetable Chips														
TAPAS														
Cheese Assortment														
Iberian Ham														
Croquettes														
Polpette di Pane														
Turmeric Hummus														
Spanish Omelette														
Skirt Steak														
Fried Sweet Potato														
Sauteed Vegetables														
Russian Salad														
Mallorcan Tumbet														
Padrón Peppers														
Mescladis Bravas														
Broken Eggs														
Anchovies														
Marinated White Anchovies														

**Cacahuete**

**Frutos secos**

**Moluscos**

**Sésamo**

**Crustáceos**

**Pescado**

**Huevo**

**Soya**

**Lácteos**

**Apio**

**Mostaza**

**Dióxido de azufre**

**Altramuces**

**Gluten**



SALAD													
Burrata Salad	●							●					●
Apple Salad											●		●
Goat Cheese Salad	●							●					●
BOCADILLOS Y TORRADAS													
Bikini Mescladís								●					●
Khadijah								●					●
Fuet Sandwich													●
Ham Sandwich													●
La Milanesa							●	●					●
Smash Mescladís							●	●					
Tuna Sandwich						●							●
Cheese Sandwich								●					●
Ham Toast													●
Goat Cheese Toast								●					●
Sobrasada Toast								●					●
DULCES													
Cookies	●												●
Brownie	●						●	●					●
Carrot cake	●						●	●					●
Honey and Ricotta								●					



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

MESCLADÍS

Productora
Social

100

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