

MESCLADÍS

Lliure Montjuïc

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

Sat - Sun / 10:00 - 17:00 hr

Breakfast and Brunch

Avo toast 	6,50€
Avocado, shichimi togarashi, blueberries + poached egg (suplement 1€)	
Greek yogurt 	6,50€
Seasonal fruit, muesli and honey	
Bikini Mescladís	5,60 €
Ham and cheese sandwich on homemade Moroccan bread	
Pulled pork tacos (2 ud)	12,20€
Avocado, pulled pork, pico de gallo, pickled onion, cilantro and lime	
French Toast	12,00€
Crème sour and red berries	
Sour cream and berries pancakes 	9,50€
Honey and serrano ham pancakes	9,50€
Dulce de leche pancake	9,50€

Our eggs

“Huevos Rotos”	10,20€
Baked potatoes, serrano ham and bbq sauce	
Scrambled eggs 	9,50€
In brioche bread with avocado slices	
Eggs Benedict	11,00€
Grilled serrano ham and hollandaise sauce in English muffin bread	
Eggs Florentine	11,00€
Spinach and hollandaise sauce in English muffin bread	
Eggs Royale	11,00€
Smoked salmon and hollandaise sauce in English muffin bread	

Pastries

Croissant	2,00€
Ham and cheese croissant	3,80€
Cakes of the day (check gluten-free option)	5,50€
Cinnamon roll	2,50€
Raisins and cream roll	2,50€
Chocolate chip cookie	3,00€
Chocolate cookie	3,00€



eco central
CENTRAL COMPRAS BIO

Mo-Fr / 10:00 - 12:00 hr

Breakfast Combo

Croissant + coffee	3,50€
Bikini + coffee	6,80€

Brunch Combo

Scrambled eggs + coffee + Cal Valls juice	10,50€
Avo toast  Avocado, shichimi togarashi, blueberries	6,50€
Greek yogurt  Seasonal fruit, muesli and honey	6,50€
“Huevos Rotos” Baked potatoes with serrano ham and bbq sauce	10,20€
Bikini Mescladís Ham and cheese sandwich on homemade Moroccan bread	5,60€
Croissant	2,00€
Ham and cheese croissant	3,80€
Cakes of the day (check gluten-free option)	5,50€
Cinnamon roll	2,50€
Raisins and cream roll	2,50€
Chocolate chip cookies	3,00€
Chocolate cookie	3,00€

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



Tapas / Sandwiches / Mains / Desserts

Snacks

Olives  	2,50€
Nuts  	3,50€
Potato chips  	3,50€
Gildas 	1,50€/u

Tapas

Uruguayan empanadas (fried) Meat or ham with cheese	3,20€/u
Bread with tomato 	3,80€
Padrón peppers 	5,50€
Patatas bravas With sriracha mayo and bbq sauce	7,20€
Seasonal vegetable brocheta 	7,50€ With romesco sauce (2 units)
Breaded eggplant 	8,90€ With parmesan shavings and honey
Spanish Potato Salad 	8,50€
Turmeric hummus with crudites 	9,60€
“Huevos Rotos” Baked potatoes, with serrano ham and bbq sauce	10,20€
Ham Croquettes (4 units)	10,50€
Homemade Nachos 	13,20€ Pulled pork blacks beans, cheddar cheese, pico de gallo, jalapeños and avocado
Homemade vegetarian Nachos  	10,50€ Blacks beans, cheddar cheese, pico de gallo, jalapeños and avocado
Pulled Pork Tacos (2 units) Avocado, pulled pork, pico de gallo, pickled red onion, coriander and lime	12,20€

Cold sandwiches

Emmeline Pankhurst Roast beef, gherkin mayonnaise, English mustard, rocket and sun-dried tomato on a flatbread	8,50€
Franca Viola Mortadella, buffalo mozzarella and pistachio cream on a flatbread	9,00€
Greta Garbo Smoked salmon with dill-flavoured cream cheese on a flatbread	8,50€
Violeta Parra 	7,50€ Avocado, spinach and egg mayonnaise on a baguette

Hot Sandwiches

Sonia Pierre Chicken, avocado, edam cheese, pico de gallo with chili mayonnaise on a flatbread	11,40€
Khadijah Ryadi 	8,90€ Moroccan-style baked eggplant sandwich, hummus and Feta cheese made in homemade Moroccan bread
Marina Ginestà 	8,00€ Caramelized goat cheese with rosemary honey, roasted sweet potato and tomato jam

Cold dishes

Poke bowl 	13,60€
Wholegrain rice, cucumber, crispy onion, pico de gallo with beetroot, tofu, miso sauce, wakame, spicy mayonnaise and sesame	
Cod “Espencat”	11,50€
Cod salad, accompanied by vegetables and leaves and dressed with basil oil	
Pickled vegetable salad  	12,50€
Vegan salad  	11,50€
With green leaves, orange, dates, avocado, red lentil bread, sunflower seeds and mustard vinaigrette	
Burrata, tomato, pesto and arugula salad 	9,20 €

Desserts

Cakes of the day	5,50€
Ask for gluten-free option	
Carrot cake with frosting	6,00€
Chocolate brownie	6,50€
With vanilla ice cream	
Crema catalana 	5,50€
Honey and Mato cheese on toast 	5,50€
Ice cream 	4,50€
chocolate, vanilla or seasonal sorbet	

Hots Dishes

Quiche with salad 	13,50€
Baked sweet potatoes 	14,50€
With tofu cream, rocket, agave syrup, hazelnuts, dates and herb oil	
Vegetarian burger 	12,50€
Brioche bun, breaded tofu, wasabi mayonnaise, pickled onion and avocado	
Beef burger	13,50€
Cheddar, bacon, bbq sauce and tomato accompanied by potatoes	
Argentine skirt steak 	18,50€
With chimichurri sauce, accompanied by potatoes	



Convit/e.

The Convit/e Program invites us to learn about and reflect on migration, diversity, human rights, sustainability and food sovereignty, promoting dialogue through art, culture and training

Drinks

KMO 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.

Water Km0 / 75cl	2,00€
Sparkling water Km0 / 75cl	2,00€
Organic cola Fair trade, caffeine-free, preservative-free, and color-free	2,60€
Organic cola (light) Fair trade, low in calories, preservative-free and color-free	2,60€
Organic orange juice Sweetened with agave and apple juice	2,60€
Tonic Water	2,60€

Coffees and tea

Our coffee and infusions are of certified organic and sustainable origin. The dairy with which we prepare the selection of products is organic and ecological.

Black coffee	1,45€
Coffee with milk	2,10€
Americano	1,90€
Capuccino	3,20€
Cortado	1,80€
Carajillo	3,20€
Cacaolat	3,20€
*Vegetable milk supplement	0.20€
*Ice supplement	0,10€
Hot chocolate Eco and fair trade	3,00€
Tea and infusions	2,50€
*Green tea	
*Black tea	
*Pennyroyal mint	
*Orange and cinnamon rooibos	
*Ginger and lemon infusion	
*Chamomile infusion	

Estrella Beer

Estrella draft beer	2,50€
Estrella fifth draft beer	1,80€
Turia draft beer	2,75€
Turia fifth draft beer	1,95€
Bottle Estrella beer	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 Birra Mescladís	3,50€

Sucs

Bissap Cold hibiscus flower tea	3,50€
Ginger Ginger and pineapple juice	3,50€
Fresh Lemonade	3,50€
Fresh orange juice	3,50€
Cal Valls organic juices	2,60€

Appetizers

Vermut Morro Fi	4,50€
Sangria	5,00€ / 14,50€
Aperol Spritz	7,00€
Tinto de verano	6,00€
Mimosa	7,00€

Mixed drinks and liqueurs

Glass / Mixed drink

Ballantine's Whisky	6,00€ / 9,50€
J&B Whisky	6,00€ / 9,50€
Jack Daniel's Whisky	7,50€ / 10,50€
Havana 3 Rum	6,00€ / 9,50€
Cacique Añejo Rum	7,50€ / 9,50€
Barceló Añejo Rum	8,50€ / 10,50€
Brugal Añejo Rum	8,50€ / 10,50€
Smirnoff Vodka	6,00€ / 9,50€
Absolut Vodka	7,00€ / 9,50€
José Cuervo Añejo Tequila	6,50€ / 9,50€
Cachaça Ypioca Reserve	6,50€ / 9,50€
Baileys	4,50€

Gin Tonic

Puerto de Indias	10,00€
Rawal	11,00€
Hendrick's	13,50€
Beefeater	8,50€
Outer	12,50€

Shots

Ratafia	4,00€
Herbal brandy	3,50€
White brandy	3,50€
Limoncello	3,50€
Jagermeister	4,00€

Cocktails

Raffaela Carra Tequila, syrup, passion fruit, lemon and salt	8,50€
Lola flores White rum, lemon, syrup and mint	8,50€
Marie curie Rum, vermouth, red berry coulis, pineapple and lemon	7,50€
Elza Soares "Negroni" Vermouth, Campari, gin	8,50€
Grace Jones Vodka, coffee, Kahlua, syrup	8,50€

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
i pansera / Ladiferenta, Navàs,
D.O. Pla de Bages

Trementinaire 33€
Vi blanc brisat / Garnatxa 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€
Garnatxa, syrah, cabernet  17,50€
sauvignon i 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

Rosé Wines

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

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
i 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€
Macabeu, parellada /
Cooperativa Social L'Olivera
D.O. Costers del Segre

Food Allergens

														
BREAKFAST														
Bikini														
Avo toast														
Greek yogurt														
Muffin gluten free														
Cookies														
Raines and cream roll														
Cinamon roll														
Croissant														
Ham and cheese Croissant														
BRUNCH														
French toast														
Dulce de leche pancake														
Berries and sour cream pancake														
Honey and serrano ham pancake														
Huevos rotos														
Egss Benedict														
Egss Royal														
Eggs Florentine														
SNACKS														
Gildas														
Potato Chips														
Olives														
Nuts														
HOT SANDWICHES														
Khadijah														
Sonia Pierre														
Marina Ginestà														

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



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

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Productora
de coneixement

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de empleo

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cultural

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