

MESCLADÍS

Del Pou

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

Breakfast and snack

Muesli with yogurt and seasonal fruit 	6,50€
Croissant 	2,00€
Bikini Mescladís Ham and cheese sandwich on homemade Moroccan bread	5,60€
Moroccan bread toast with jam and butter 	5,50€

Sandwiches and toasts

Egg toast  Egg, tomato, avocado on focaccia bread	7,20€
Salmon toast Salmon, cream cheese, avocado on focaccia bread	8,90€
Serrano ham toast Serrano ham, grana padano cheese on focaccia bread	7,90€
Bistro sandwich  Brie cheese, cranberry jam on focaccia bread	8,50€
Mescladís Bikini Ham and cheese sandwich on homemade Moroccan bread	5,60€
Khadijah - Morocco  Moroccan-style baked eggplant, hummus and feta cheese on homemade Moroccan bread	8,90€
Sonia Pierre – Dominican Rep. Shredded chicken breast sandwich, avocado, edam cheese, pico de gallo and chili mayonnaise on burger bun	11,40€
Maria Rebecca Latigo – Mexico Pulled pork quesadilla (pork marinated in achiote and cooked at low temperature), cheese, black beans, pickled onion and Jalapeños in a wheat flour tortilla	8,50€
Rif Toast Tuna toast, hard-boiled egg and grated tomato	7,90€

*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



Tapas / Sandwich / Mains / Desserts

Lunch menu

Monday to Friday Starter + dish of the day + dessert or coffee + bread + drink	14,90€
Half menu Plate to choose + bread + water	11,80€

Sandwiches and toasts

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Rif Toast Tuna toast, hard-boiled egg and grated tomato	7,90€


Snacks

Olives  	2,50€
Nuts  	3,50€
Organic potato chips  	3,50€

Tapas

Anchovies in vinegar 	7,00€
Baked meat empanada	3,20€
Hummus  Homemade Moroccan bread and crudités	9,60€
Greek-style eggplant  	7,20€
Mescladís “Patatas Bravas”   With homemade vegan chipotle chili mayonnaise	7,20€
Bolivian salchipapas With green mojo	8,90€
Nachos  Black beans, cheddar cheese, pico de gallo, avocado, jalapenos and pulled pork	13,20€
Bread with tomato With serrano ham	6,80€
Bread with tomato 	3,80€

Salads

Marjane Satrapi – Middle East  Salad with chicken, dates, raisins, walnuts, mixed leaves and tahini vinaigrette	10,50€
Tina Modotti – Italy   Salad with mozzarella, grana padano flakes, walnuts, caramelized onions, mix of leaves, flaked smoked salt and black truffle oil	10,50€
Fredrika Bremer – Sweden Salad with smoked salmon, potatoes, radish, mixed greens and mustard, dill and honey vinaigrette	12,40€
Mediterranean Salad Salad with pickled anchovies, mixed leaves, feta cheese, raisins and radishes	12,40€
Vegan salad   Tomato salad, beetroot, pickled onion, mixed leaves, carrot and cucumber and walnuts	10,50€

Mains

Lorena Borjas – Mexico 🌾	13,10€
Bowl with pulled pork (pork marinated in achiote), black beans, pickled red onion, avocado, sweet corn, jalapeños and brown rice	
Margarita Xirgu - Catalonia 🌱 🌾	13,50€
Vegan bowl with Heura, zucchini, eggplant, peppers, caramelized onion, potatoes, and romesco sauce	
Beef Cheek - Spain	18,50€
Beef Cheek, baked potatoes and Moroccan bread	
Misiem Yipintsoi – Thailand 🌾	13,40€
Bowl with chicken, Thai curry sauce and coconut milk, carrot, zucchini and brown rice	
Mtewem – Argelia 🌾	14,50€
Bowl with Algerian meatballs and rice	
Mescladís Bowl 🌱	13,50€
Bowl with turmeric hummus, beetroot, baby spinach, pickled peppers, feta cheese, tomato and bread	
Salmon Bowl	20,50€
Bowl with smoked salmon, baby spinach, hard-boiled egg, pickled peppers, cream cheese and bread	
Vegetarian quiche 🌱	15,00€
Quiche with seasonal vegetables with salad	
Cream soup or gazpacho of the day 🌱	6,50€

Desserts

Ask about our suggestions of the day	
Carrot cake	6,00€
Chocolate brownie with vanilla ice cream	6,50€
M’burake with vanilla ice cream and jam bissap	6,50€
Vegan chocolate or vanilla ice cream 🌱	5,50€

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Productora
de conocimiento
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

Sparkling water 2,00€

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.

Espresso 1,45€

Coffee with milk (Latte) 2,10€

Americano 1,90€

Capuccino 2,50€

Cortado 1,80€

Carajillo 3,20€

Coffee with milk in a glass 2,20€

***Vegetable milk supplement** 0.20€

***Ice supplement** 0,20€

Tea and infusions 2,50€

*Moroccan tea

*Green tea

*Black tea

*Herbal mint tea

*Orange and cinnamon rooibos

*Ginger and lemon infusion

*Chamomile infusion

Natural soft drinks

Ecological

Organic and fair trade cola 2,60€
Without preservatives, colorants

Organic and fair trade low calorie cola (light) 2,60€
Without preservatives, colorants

Organic orange juice 2,60€
Sweetened with agave and apple juice

Juices and homemade drinks

Ginger 3,50€
Natural ginger juice with pineapple

Bissap 3,50€
Iced hibiscus flower tea

Lemonade 3,50€

Fresh orange juice 3,50€

Fresh orange and carrot juice 4,50€

Organic juice from Cal Valls 2,60€
Apple, peach or orange

Organic and fair trade hot chocolate 3,00€

Beers

CRAFT: BIRRA MESCLADÍS OR BIRRA 08

1/3 L draft beer 3,50€

Quinto 1/5 L 2,30€

1/2 L jug 5,70€

ESTRELLA BEER

Draft beer 2,50€

Quinto 1/5 L 2,00€

Estrella 1/2 L jug 5,00€

Bottle Estrella 2,90€

Bottle Free 00 2,90€

Bottle Free 00 Toasted 2,90€

Bottle Clara 2,90€

Bottle Voll-Damm 2,50€

Bottle Daura 2,90€

Aperitifs

Homemade sangria	5,00€ / 17,80€
Mulled wine	5,00€
Vermut with soda	4,50€
Aperol spritz	6,00€
Campari	6,00€
Michelada	6,50€
Mimosa	7,00€
Jack Daniel's Whiskey	Copa / 7,00€
Whisky or liqueurs	Copa / 6,00€
Shot of liqueurs	2,50€
Shot of tequila	3,50€
Shot of Jack Daniel's	3,50€

Cocktails

Lhasa de Sela	8,50€
Tequila, Triple Sec, passion fruit, lemon, piquín and salt	
María Teresa Vera	8,50€
White rum, lemon, brown sugar and homemade mint syrup	
Elza Soares "Negroni"	8,50€
Vermouth, campari, gin	
Miriam Makeba	8,50€
Vodka, infusion of hibiscus flowers and lemon	
Nina Simone	8,50€
Red fruits, lemon, gin, soda, orange liqueur	

Mixed drinks and Gin and tonics

Beefeater Gin	7,50€
Puerto de Indias Gin	7,50€
Rawal Gin	8,50€
Hendrick's Gin	9,50€
Ballantine's Whisky	7,50€
J&B Whisky	7,50€
Jack Daniel's Whisky	8,50€
Havana 3 Rum	7,50€
Cacique Rum	7,50€
Barceló Rum	7,50€
Smirnoff Vodka	7,50€
Absolut Vodka	8,50€

White Wines

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

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

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

Rosé

Rosé L'Olivera 🍷 3,80€
Garnacha, Samsó, Syrah /
Cooperativa Social L'Olivera
D.O. Costers del Segre

Red Wines

Glass of house red 🍷 2,80€
Garnacha, Syrah, Cabernet
Sauvignon and Monastrell /
Cooperativa Social L'Olivera,
D.O. Costers del Segre

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

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

Cava

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

Food Allergens

														
BREAKFAST														
Bread toast														
Bistro Sandwich														
Bikini														
Croissant														
Muesli and yogurt														
Sonia Pierre														
SANDWICHES AND TOAST														
Salmon toast														
Serrano ham toast														
Khadijah														
Rif toast														
Maria Rebeca Latigo														
Egg toast														
TAPAS														
Olives														
Nuts														
Bread with tomato														
Patatas Bravas														
Hummus and crudites														
Greek style eggplant														
Nachos														
Bolivian Salchipapas														
Anchovies in vinigar														
Meat empanada														
Bread with tomato and serrano ham														
















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



MAINS

[illegible]

DESSERTS

Carrot cake				
Brownie with ice cream				
Mburake				
Chocolate ice cream				
Vanilla ice cream				



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

mescladis.org

20 Years creating
opportunities