

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



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**MESCLADÍS**

# Experience producer

**MESCLADÍS**  
Borrell

**MESCLADÍS**  
Del Pou




**MESCLADÍS**  
Lliure Gràcia

**MESCLADÍS**  
Lliure Montjuïc

**MESCLADÍS**  
Bostik




**MESCLADÍS**  
Catering

## Breakfast and snack

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

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## Sandwiches and toasts

<b>Egg toast</b> 	7,80€
Egg, tomato, avocado on focaccia bread	
<b>Serrano ham toast</b>	7,90€
Serrano ham, grana padano cheese on focaccia bread	
<b>Bistro sandwich</b> 	8,50€
Brie cheese, cranberry jam on focaccia bread	
<b>Mescladís Bikini</b>	5,60€
Ham and cheese sandwich on homemade Moroccan bread	
<b>Khadijah - Morocco</b> 	8,90€
Moroccan-style baked eggplant, hummus and feta cheese on homemade Moroccan bread	
<b>Sonia Pierre – Dominican Rep.</b>	11,40€
Shredded chicken breast sandwich, avocado, edam cheese, pico de gallo and chili mayonnaise on burger bun	
<b>Maria Rebecca Latigo – Mexico</b>	9,50€
Pulled pork quesadilla (pork marinated in achiote and cooked at low temperature), cheese, black beans, pickled onion and Jalapeños in a wheat flour tortilla	
<b>Rif Toast</b>	7,90€
Tuna toast, hard-boiled egg and grated tomato	

\*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

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Networking between social entities

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Shopping at fair trade and small local businesses  
and responsible companies

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Zero waste management

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Maximum organic and seasonal product

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Maximum product care

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Social return in cultural and educational  
projects of Mescladis



Tapas / Sandwich / Mains / Desserts

## Lunch menu

<b>Monday to Friday</b> Starter + dish of the day + dessert or coffee + bread + drink	15,90€
<b>Half menu</b> Plate to choose + bread + water	11,80€


## Sandwiches and toasts

<b>Egg toast</b>  Egg, tomato, avocado on focaccia bread	7,80€
<b>Serrano ham toast</b> Serrano ham, grana padano cheese on focaccia bread	7,90€
<b>Bistro sandwich</b>  Brie cheese, cranberry jam on focaccia bread	8,50€
<b>Mescladís Bikini</b> Ham and cheese sandwich on homemade Moroccan bread	5,60€
<b>Khadijah - Morocco</b>  Moroccan-style baked eggplant, hummus and feta cheese on homemade Moroccan bread	8,90€
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<b>Maria Rebecca Latigo – Mexico</b> Pulled pork quesadilla (pork marinated in achiote and cooked at low temperature), cheese, black beans, pickled onion and Jalapeños in a wheat flour tortilla	9,50€
<b>Rif Toast</b> Tuna toast, hard-boiled egg and grated tomato	7,90€




## Snacks

<b>Olives</b>  	2,50€
<b>Nuts</b>  	3,50€
<b>Organic potato chips</b>  	3,50€

## Tapas

<b>Anchovies in vinegar</b> 	8,00€
<b>Argentine baked empanada Beef or spinach with goat cheese</b> 	3,50€
<b>Hummus</b> Homemade Moroccan bread and crudités	9,90€
<b>Greek-style eggplant</b>  	7,70€
<b>Mescladís “Patatas Bravas”</b>  	7,20€
With homemade vegan chipotle chili mayonnaise	
<b>Bolivian salchipapas</b> With green mojo	8,90€
<b>Nachos</b> 	13,20€
Black beans, cheddar cheese, pico de gallo, avocado, jalapenos and pulled pork	
<b>Bread with tomato with serrano ham</b>	6,80€
<b>Bread with tomato</b> 	3,80€

## Salads

<b>Marjane Satrapi – Middle East</b> 	11,90€
Salad with chicken, dates, raisins, walnuts, mixed leaves and tahini vinaigrette	
<b>Tina Modotti – Italy</b>  	11,90€
Salad with mozzarella, grana padano flakes, walnuts, caramelized onions, mix of leaves, flaked smoked salt and black truffle oil	
<b>Fredrika Bremer – Sweden</b> 	13,40€
Salad with tuna, potatoes, radish, mixed greens, sweet corn and mustard, dill and honey vinaigrette	
<b>Mediterranean Salad</b> 	13,20€
Salad with pickled anchovies, mixed leaves, feta cheese, raisins and radishes	
<b>Vegan salad</b>  	11,50€
Tomato salad, beetroot, pickled onion, mixed leaves, carrot and cucumber and walnuts	

# Mains

<b>Lorena Borjas – Mexico</b> 🌱	14,20€
Bowl with pulled pork (pork marinated in achiote), black beans, pickled red onion, avocado, sweet corn, jalapeños and brown rice	
<b>Margarita Xirgu - Catalonia</b> 🌱 🌾	13,90€
Vegan bowl with Heura, zucchini, eggplant, peppers, caramelized onion, potatoes, and romesco sauce	
<b>Audre Lorde - USA</b>	18,50€
Baked pork ribs in barbecue sauce, potatoes and green salad	
<b>Misiem Yipintsoi – Thailand</b> 🌱	14,30€
Bowl with chicken, Thai curry sauce and coconut milk, carrot, zucchini and brown rice	
<b>Mtewem – Argelia</b> 🌱	14,90€
Bowl with Algerian meatballs and rice	
<b>Mescladís Bowl</b> 🌱	13,90€
Bowl with turmeric hummus, beetroot, baby spinach, pickled peppers, feta cheese, tomato and bread	
<b>Vegan Bowl</b> 🌱	14,90€
Bowl with spinach, tomato, cashews, zucchini, eggplant, sprouts, rice and bread	
<b>Vegetarian quiche</b> 🌱	15,00€
Quiche with seasonal vegetables with salad	
<b>Cream soup or gazpacho of the day</b> 🌱	6,50€

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# Desserts

Ask about our suggestions of the day

<b>Carrot cake</b>	6,50€
<b>Chocolate brownie with vanilla ice cream</b>	6,50€
<b>M'burake with vanilla ice cream and jam bissap</b>	6,50€
<b>Vegan chocolate or vanilla ice cream</b> 🌱 🌾	5,50€

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

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€

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## 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

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## Natural soft drinks

Ecological

**Organic and fair trade cola** 3,00€

Without preservatives, colorants

**Organic and fair trade low calorie cola (light)** 3,00€

Without preservatives, colorants

**Organic orange juice** 3,00€

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## 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** 2,90€

Apple, peach or orange

**Organic and fair trade hot chocolate** 3,00€

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## Beers

### CRAFT: BIRRA MESCLADÍS OR BIRRA 08

**1/3 L draft beer** 3,80€

**Quinto 1/5 L** 2,90€

**1/2 L jug** 6,00€

### ESTRELLA BEER

**Draft beer** 2,90€

**Quinto 1/5 L** 2,50€

**Estrella 1/2 L jug** 5,30€

**Bottle Estrella** 3,20€

**Bottle Free 00** 3,20€

**Bottle Free 00 Toasted** 3,20€

**Bottle Clara** 3,20€

**Bottle Voll-Damm** 3,30€

**Bottle Daura** 3,30€

**Caña 1/3 clara 00** 2,90€

**Jarra 1/2 clara 00** 5,30€

**Caña Turia 1/3** 3,20€

**Caña Turia 1/5** 2,50€

**Jarra Turia 1/2** 5,80€

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## Aperitifs

<b>Homemade sangria</b>	6,00€ / 17,80€
<b>Mulled wine</b>	5,00€
<b>Vermut with soda</b>	4,50€
<b>Aperol spritz</b>	7,00€
<b>Campari</b>	8,00€
<b>Michelada</b>	6,50€
<b>Mimosa</b>	7,00€
<b>Jack Daniel's Whiskey</b>	Copa / 7,00€
<b>Whisky or liqueurs</b>	Copa / 6,00€
<b>Shot of liqueurs</b>	2,50€
<b>Shot of tequila</b>	3,50€
<b>Shot of Jack Daniel's</b>	3,50€

## Cocktails

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

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## Mixed drinks and Gin and tonics

<b>Beefeater Gin</b>	9,00€
<b>Puerto de Indias Gin</b>	9,00€
<b>Rawal Gin</b>	11,00€
<b>Hendrick's Gin</b>	11,50€
<b>Ballantine's Whisky</b>	9,50€
<b>J&amp;B Whisky</b>	9,50€
<b>Jack Daniel's Whisky</b>	11,00€
<b>Havana 3 Rum</b>	9,50€
<b>Cacique Rum</b>	9,50€
<b>Barceló Rum</b>	9,50€
<b>Smirnoff Vodka</b>	9,50€
<b>Absolut Vodka</b>	9,50€

## 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

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## Rosé

**Rosé L'Olivera**      🍷 3,80€  
Garnacha, Samsó, Syrah /  
Cooperativa Social L'Olivera  
D.O. Costers del Segre      🍷 15,00€

## 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

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## Cava

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



# 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](mailto:catering@mescladis.org)

Tel. +34 645 89 31 50

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de experiencias  
**MESCLADÍS**

Productora  
de conocimiento  
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Productora  
de empleo  
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cultural  
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