

TAPAS

Beef Empanadas	Light Pastry Puff Turnover, Filled with Fresh Ground Sirloin, Herbs, and Spices. Served with a Spicy Chimichurri Sauce 8
Imported Cheese Platter with Fresh Fruit	Manchego, Asiago and Stilton Cheese, with Fresh Seasonal Fruit 6
Prosciutto, Serrano and Salami Platter	Cured Meats and Salami with Pesto Mustard 7
Stuffed Cherry Pepper Poppers	Gorgonzola Stuffed Peppers with a Piquillo Pepper Sauce 4
Mediterranean Olive Platter	Spanish, Greek and Moroccan Olives 6
Bruschetta	Fresh Mozzarella, Marinated Tomato on Toasted Rounds 5
Stuffed Dates	Medjool Dates Wrapped with Bacon and Stuffed with Gorgonzola Cheese 6
Grilled, Prosciutto Wrapped Asparagus	With Pequillo Pepper Sauce 5

APPETIZERS

Calamari Fritti alla Romana	Fried Calamari Served with Marinara Dipping Sauce 9
Sarita's Flat Bread	Topped with Sautéed Onions, Baby Bellas, Applewood-Smoked Bacon, Fresh Spinach, Grated Parmesan and Sour Cream 11
Jumbo Lump Crab Cake	Served with a Creole Mustard Beurre Blanc 12
Wasabi Potato Spring Rolls	Stuffed and Flash-Fried Spring Rolls with a Thai Sweet and Spicy Sauce 5
Sweet Eggplant Marinara	Pan-Sautéed Eggplant Rounds Served with Marinara Sauce and Melted Parmesan and Asiago Cheese 6
Patatas Bravas	Fried Potatoes, Chorizo and Marinara Sauce 5
Fried Eggplant Sticks	Fried Eggplant Served with Parmesan and Creole Mustard Sauce 7
Shrimp de Jonge alla Merche	Jumbo Shrimp Sautéed in Butter and Fresh Garlic. Topped with Breadcrumbs and Drizzled with Aged Balsamic Vinegar, then Fire-Roasted in Our Wood Burning Oven with Parmesan and Asiago Cheese 11
Parmesan Crusted Asparagus	Fresh Asparagus, Lightly Breaded, then Flash-Fried and Topped with Lump Crab Meat in a Light Lemon-Butter Sauce 11

SOUPS

Creamy Tomato Basil	Served with Toasted Pizza Croutons and Fresh Basil 6
Roasted Cream of Poblano	Garnished with Lump-Crab Meat and Fresh Green Onions 7
Roasted Butternut Squash	Topped with Applewood-Smoked Bacon Crisps and a Dollop of Fresh Sour Cream 6

SALADS

Salad Merche	Bosc Pears, Baby Spinach, Tomatoes, Pecans, Gorgonzola. Topped with Sherry Balsamic Vinaigrette 7
Steak Salad	Grilled Flank Steak with Mixed Greens, Oven Dried Tomatoes, Pickled Carrots, Beets, Cucumber, Sea Salt with Avocado Dipping Sauce 14
Salad Nicoise	With Calamari Fritti, Olives, Feta Cheese, Spring Mix, Green Beans, Egg and Tomato Basil Vinaigrette 9
Composed Caesar Salad	With Romaine Hearts, Grilled Baguettes, Fried Anchovies and Crispy Prosciutto 7 Add Herb Grilled Chicken Breast 7/ Wood-Fired Beef Filet 9/ Spice-Dusted Grilled Shrimp 6
"Just a Salad"	Mixed Greens, Tomato and Cucumber with Choice of One of Our Homemade Dressings 6

Parties of 8 or more will be assessed 18% gratuity.



PIZZA COOKED IN OUR WOOD-FIRED OVEN

Pizza Margherita	Topped with Olive Oil, Marinara, Roma Tomatoes, Buffalo Mozzarella and Fresh Basil 12
Pizza Merche	Rotisserie Chicken, Caramelized Onions, Mozzarella and Our House BBQ Sauce, Served with Fresh Cilantro 13
Pizza Viva Caliente	Rotisserie Chicken, Chipotle Mayonnaise, Caramelized Onions, Jalapenos, Lime Cilantro Sauce with a Splash of Tequila 13
Italian Sausage Pizza	Topped with Italian Sausage, Marinara, Sautéed Onions, Peppers and Mozzarella Cheese 13
White Pizza	Fresh Garlic, Extra Virgin Olive Oil, Mozzarella, Parmesan, and Goat Cheese 12

PASTA

Linguini alla Merche	Creamy White Wine Sauce with Prosciutto, Capers, and Grape Tomatoes, Presented Over Tender Fresh Pasta 13
Wild Mushroom Ravioli in a Morel Cream Sauce	Homemade Ravioli Stuffed with an Assortment of Wild Mushrooms in a Rich Port Wine and Morel Mushroom Cream Sauce 15
Rigatoni alla Buterra	Rigatoni with Italian Sausage, Tomatoes, Green Peas, Cream and Parmesan Cheese 14
Gnocchi with a Merche Pink Pesto Sauce	Potato Gnocchi Served with Unique MERCHE! Pomodoro Parmesan Cream Pesto Sauce 14
Penne Fra Diavlo alla Estillo Roberto	A Delightful San Marzano Tomato Based Sauce with Basil, Garlic, Red Chili Pepper and a Hint of Cumin, Oregano and Smoked Paprika, Tossed with Penne al Dente, Kalamata Olives and Wood-Fired, Grilled Shrimp. A MERCHE! Exclusive! 16

ENTREES

Wood-Fired Filet Mignon	Certified Angus 8 oz. Beef Filet, Lean and Tender, Aged to Perfection and Hand-Cut to Order. Served with Hash Browns and Creamed Spinach 25
Wood-Fired Ribeye	Certified Angus, Marinated 14 oz. Ribeye, Richly Marbled and Full of Flavor! Served with Garlic Mashed Potatoes and Sautéed Mushrooms 24
Veal Scaloppini	Our Version of the Classic! Topped with a Lemon and Wine Sauce with Capers and Roman Artichokes 26
Bison Ribeye	Generous 12 oz. Buffalo Steak, Grilled to Tender Perfection then Topped with a Brandy Peppercorn Sauce. Accompanied by Celery Root Potatoes au Gratin and Wilted Greens 27
Wood-Fired Colossal Pork Chop alla Jim	Massive 28 oz. Bone-In, Prime Cut Pork Chop, Rubbed with Our Own Special Seasonings, Smoked, Broiled and then Finished Off on the Grill. Carved Tableside and Served with Roasted Red Potatoes and Caramelized Cippolini Onions. A MERCHE! Specialty! 29
Chicken Picatta	Pan-seared and Served in a Light Butter Sauce with Grape Tomatoes and Capers, Over Tender Steamed Broccoli 16
Rotisserie Chicken Merche	Slowly Turned Over Our Wood-Fired Rotisserie for 3 Hours! Served with Roasted Red Potatoes and Broccoli 14
Mole Poblano alla Isabella	Rotisserie Chicken Drenched in a Delicious, Complex Pasilla Chocolate Chili Sauce. Served with Saffron Rice, Avocado, Sour Cream and Flour Tortillas. A MERCHE! Specialty! 16
Wood-Fired Ahi Tuna Steak	Seared 8oz. Ahi Tuna Steak, Wrapped with Applewood Smoked Bacon. Served with a Veal Demi Glace Reduction Sauce 22
Buttered Snapper	Succulent Red Snapper Filet, Topped with Jumbo Lump Crab Meat and Served in a White-Wine and Butter Sauce with Shallots, Capers and Cherry Tomatoes 27
Grilled Atlantic Salmon	With Artichoke Hearts, Capers and Sun-Dried Tomatoes. Presented with a Pan Fried Risotto Cake and Topped with White Wine Citrus Butter 22

Parties of 8 or more will be assessed 18% gratuity.

MERCHE!

21208 NW Freeway | Cypress, TX 77429 | www.MercheRestaurant.com