

Mercat de Sant Jordi **Carrer St Jordi, 6**

Founded in 1913, [Mercat de Sant Jordi](#) is located in the Sants neighborhood of south Barcelona. The market offers a wide variety of fresh food and even clothing options. In fact there are 35 food establishments, 14 clothing stores, and 1 supermarket all located within the block-wide building. Right by the Plaça de Sants and Mercat Nou Metro stops, this market is easily accessible by public transportation and is definitely a one-stop shop for all.



Frequently Asked Questions

Q: Where is the entrance located?

A: The main entrance to the market is located on Carrer De Sant Medir. The supermarket is located within the Mercat de Sant Jordi.

Facing the entrance of Mercat de Sant Jordi, diverse vendors greet its visitors.

Q: Which produce is in season?

A: Asking the market vendors about in season fruit and vegetables is helpful. Tomatoes, nectarines, naval oranges, zucchinis, mango, lemons and more are prevalent in the summer season. This includes the months of May-September.

Q: How do you purchase fresh produce?

A: Ask before you touch! Some vendors prefer the customer to point and choose the produce that they want to purchase. Do not be offended if you get scolded for touching the produce.



Ready with reusable shopping bags in hand, customers choose which colorful fresh fruits they would like to purchase. Careful! Only the vendor should be touching their goods.

Fresh vegetables are preserved in a set temperature as seen by the fogginess of its display. Fresh fruits neighbor these veggies on the shelf just above them.



Q: How are packaged meat, poultry, and seafood products presented to consumers?

A: The freshness of the foods is evident by the presentation. Fish are placed atop a load of ice to preserve them, and meats are maintained in temperature-specific displays.

Q: What is the process of purchasing fresh meat?

A: After choosing which meat to buy, let the vendor know the quantity or weight of the item that is desired so they can properly weigh and price the meat.



A fresh catch! Seafood of all kinds are proudly set atop a load of ice, as its vendors slice and weigh the chosen ones.

Q: How available are proteins for non-meat eaters?

A: The market displayed variety of protein options for all types of diet. There was processed and fresh meat option. As well as variety of seafood was displayed at different vendors. Then for non-meat eaters the market have a legume dispenser right next that is easily accessible.

Q: How easily available are cereals, bread, and crackers?

A: In the market, there were mainly vendors for meat, fruits and veggies and nuts and legumes. We did not see any vendors selling Cereals, Breads or Crackers.

A handwritten sign notes the price of Tarragona walnuts at the corner of the snack display, which provides its customers with many different candies, dried fruits, and nuts to choose from.

Q: How is Prepared food promoted at the market?

A: Right in the middle of the market, there was a vendor selling wide variety of freshly made food to take home or eat immediately.





A wide array of colorful pre-made Spanish dishes are aligned, ready for immediate consumption.

General Insights

Q: What are the demographics for the visitors of Mercat de Sant Jordi?

A: On a weekday morning most visitors are elderly, and definitely the majority of the area's population comprises of locals. Nearly no tourists are present in the market.

Q: Is this market a good fit for non-Spanish speaking folk?

A: Yes. Although the majority of visitors are locals, there are still vendors who speak English.

Hopefully this FAQ sheet will enable any new visitors of Mercat de Sant Jordi to take full advantage of the fresh, affordable options that the market has to offer. Happy shopping!

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