LA TERRASSA DEL MAR

MENU MIDDAY

Starter
Main Course
Dessert

42€ p.p.
VAT included
(Beverage not included)

STARTERS

Tomato salad “mar azul” with mató cheese, piparras and anchovies	18
Cherry gazpacho with sautéed prawns and pickled vegetables	16
Frying trilogy with tartar sauce (shrimp fritter, calamari rings and anchovies)	18
Steamed seafood casserole (clams, mussels and wedge clam)	20
Gnocchi with Bolognese sauce, lobster and smoked scamorza foam	22
Salmon tataki and avocado with teriyaki sauce	20
Escalivada and romesco croquette / roasted chicken croquette (choice of one)	16
Flatbread with escalivada, smoked sardine, goat cheese, romesco and olive tapenade	18

MAIN COURSE

Seafood cannelloni with sea-fruit cream and piquillo pepper emulsion	24
Marinated skirt steak with chimichurri and baby potatoes	20
Braised chicken with Thai-style peanut sauce, roasted aubergine and feta cheese (peanut)	20
Octopus leg with sobrasada parmentier (pork)	30
Cod loin with confit leeks, olive tapenade, aioli and sun-dried tomatoes	28

Minimum of 2 people (price per person):

Creamy monkfish rice with artichokes	28
“Señorét” rice	31
Rice with pork cracklings, Iberian secreto, mixed mushrooms and piparra aioli	25
Rice with roasted vegetables, artichokes and romesco	20

Gluten · Sesame · Soy · Mollusk
Lactose · Mustard · Sulphite · Fish
Dry Fruits · Crustacean · Celery · Egg

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DESSERTS

Seasonal fruit salad with pineapple–mint soup	9
Chocolate and praline cream	9
Creamy cheesecake with raspberry compote	9
Coconut mousse with passion fruit heart	9

COFFEE AND LIQUEURS

Espresso	3
Double espresso	4
Macchiato	4
Cappuccino	4.5
Latte	4.5
Irish coffee	12
Coffee with liquor	5.5
Your choice of tea	4.5
Limoncello	9
Baileys	9

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