



SA TERRASSA DINNER

■ TO SHARE

| | | | |
|--|------------|--|------------|
| Bellota Iberian Ham 100% Maldonado | 43€ | Vegetable Croquettes (4 pcs) | 18€ |
| 90gr served with breand and tomato (Sp) (G) | | (Ss) (G) (S) (C) (N) | |
| Oyster | 7€ | Croquettes (4 pcs) | 18€ |
| Speciale Daniel Sorlut N°2 with raspberry mignoinette or natural (Sp) (Mu) | | Iberian ham with dried tomato Cod with black garlic (G) (E) (Sp) (M) (F) (C) | |

■ STARTERS

| | | | |
|--|------------|---|-------------|
| Panzanella Burrata | 26€ | Beef bresaola | 34 € |
| with eggplant salad, tomato, and pomegranate molasses (M) (V) (Sp) | | with yuzu mayonnaise, caramelized onions, and truffle (E) (Sp) (Mo) | |
| Balfego tuna tartare | 29€ | Scallop and red prawn carpaccio | 32€ |
| with Moja Cuba sauce, and parsnip chips (F) (Sp) | | with green apple aguachile (F) (E) (M) (Mu) (C) (Cr) | |
| White asparagus warm salad | 25€ | | |
| with ajoblanco, and grape must pearls (N) (Sp) | | | |

(C) Celery
(Cr) Crustacean
(E) Eggs
(F) Fish
(L) Lupins

(G) Gluten
(M) Milk
(Mo) Molluscs
(Mu) Mustard
(N) Nuts

(Ss) Sesame Seeds
(S) Soya
(Sp) Sulphur Dioxide
(V) Vegetarian
(Vg) Vegan



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■ MAIN COURSES

| | | | |
|---|------------|--|-----------------|
| <u>Carrot gnocchi</u> | <u>24€</u> | <u>Beef tenderloin from "Valle del Esla"</u> | <u>46€</u> |
| with mussels, and fennel bulb (Mu) (C) (F) (E) | | glazed eggplant with red miso, and bimi (S) (C) (G) (Ss) | |
| <u>Cod "pil pil"</u> | <u>42€</u> | <u>Artichoke tartlet</u> | <u>32€</u> |
| "Barquero" cod with bergamot, clams, fondant potato, and black olives (F) (C) (Sp) (M) (Mu) | | sautéed artichokes, mushroom barbecue sauce, and parsley salad (G) (Vg) (Sp) | |
| <u>Mallorcan lamb loin</u> | <u>39€</u> | <u>Homemade tortelloni</u> | <u>38€</u> |
| with quinoa crust, grilled lettuce heart, and ravigot sauce (Sp) (Mo) | | braised beef cheek in Port, celery root cream, and basil (E) (G) (C) (M) | |
| <u>Marinated red mullet with kimchi</u> | <u>40€</u> | <u>Seafood paella</u> | <u>42€ p.p.</u> |
| charcoal roasted with its own juice, and tender peas in their sauce (F) (C) (Sp) | | (F) (Mo) (Cr) (C) | |
| <u>Slow-cooked piglet rice</u> | <u>38€</u> | <u>Vegetables paella</u> | <u>38€ p.p.</u> |
| with zucchini and sage (M) (Sp) (C) | | with seasonal mushrooms (C) (Vg) | |

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■ DESSERTS

Warm chocolate clafoutis 16€

cherries and salted caramel sauce, with white chocolate ice cream, and tonka bean
(G) (E) (M) (Sp) (S)

Deconstructed apple strudel 16€

Apple and raisin terrine, english sauce foam, crispy flakes, vanilla gel, and Amarula ice cream
(G) (M) (E)

Chai crème brûlée 15€

Pistachio gâteau, and sesame ice cream
(E) (M) (Ss) (N)

Açaï-strawberry-coconut 16€

Coconut and lime panna cotta, roasted strawberries in their juice, with chamomile, and Sichuan pepper
(Vg)

Sorbets and ice cream 6€ por bola

Allergens upon request

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