



SA TERRASSA LUNCH

■ TO SHARE

Bellota Iberian Ham 100% Maldonado 43€

Bellota Iberian ham 100% Maldonado 90gr served
with bread and tomato
(Sp) (G)

Vegetable Croquettes (4 units) 18€

(Ss) (G) (S) (C) (N)

Croquettes (4 units) 18€

Iberian ham with dried tomato
Cod with black garlic
(G) (E) (Sp) (M) (F) (C)

■ SALADS

Green Salad 18€

with vegetables, pistachio and lime dressing
(Sp) (N) (Vg)

"Panzanella" Salad 25€

with buffalo burrata
(G) (Sp) (M) (V)

Cesar Salad 26€

with its classic anchovy and parmesan dressing,
grilled free-range chicken breast and crispy
pork jowl

(Sp) (G) (E) (F) (M) (Mu)

(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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■ STARTERS

Grilled scallops 19€
with citrus aioli
(Mo) (M) (Sp)

Beetroot salmorejo 16€
with quail egg, and pickled beetroot
(E) (Sp) (V)

Tempura cauliflower 25€
with cold green curry soup, fresh coconut,
and coriander
(Ss) (N) (Sp) (Vg)

Classic Tartare 28€
galician blonde beef, smoked egg yolk,
and grilled marrow served with Carassau bread
(E) (Sp) (Mu)

Red tuna tataki "Balfego" 29€
with spicy papaya salad
(Ss) (G) (S) (Sp) (F)

Croaker ceviche 24€
male banana, Xnipec onion, and cancha corn
(F) (Sp) (C)

■ PASTA & RICE

Noodle Rossejat 40€ p.p.
with Soller Prawn, and spring onions
(Cr)

Homemade egg tagliolini 32€
with parmesan cream, saffron, and melansporum
truffle
(G) (E) (M) (V)

Seafood paella 42€ p.p.
(F) (Mo) (Cr) (C)

Vegetables paella 38€ p.p.
with seasonal mushrooms
(C) (Vg)

Rice noodles wok 28€
with shiitake, vegetables, and peanuts
Extra prawns +10€
Extra king prawns +10€
(S) (N) (Ss)

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■ FISH

to choose with one side included

Sole "Meunière" 45€
(F) (Sp) (M)

Fried red snapper fillet 41€
with semolina, and horseradish sauce
(F) (M) (G) (Sp)

Oven-baked sea bass loin 37€
donostiarra style, with piquillo peppers
(F) (Sp)

Fish of the day DMP
grilled over charcoal, for 2 people
(F)

■ MEAT

Beef sirloin steak 46€
galician aged, with morel mushroom sauce, and
Pale Cream
(M) (Sp) (C)

Angus Vergara Burger 30€
with bacon sauce, mahon cheese, caramelized
onion, egg, and lettuce
(G) (M) (Sp) (E)

Joselito Iberian acorn-fed pork 36€
with Kumquat gremolata
(Sp) (C) (S)

Mallorcan lamb shoulder 115€
slowly roasted, and stuffed with Mediterranean
herbs, and 2 sides, for 2 people -

Chicken "Tajin" 32€
with fries in Chef Yassin Khalal's style "Kasbah
Tamadot Hotel Executive Chef"
(Sp) (M)

Txoguitxo aged beef chop 155€
national origin, with chimichurri sauce,
and two sides, for 2 people

■ SIDES

Extra side 8€

Leaves Salad

Homemade Fries

Sautéed baby potatoes and cherry tomatoes,
thyme and lemon

Grilled Asparagus

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