





# SA TERRASSA

## ■ STARTERS

**Bellota Iberian Ham 100% Maldonado** 43€  
90gr served with bread and tomato  
(Sp) (G)

**Cod croquettes** 18€  
(4 pzs)  
(F) (G) (M) (Sp) (E)

**Ham croquettes** 18€  
(4 pzs)  
(G) (M) (Sp) (E)

**Vegetable croquettes** 18€  
(4 pzs)  
(Ss) (G) (S) (C) (N)

**Carrot hummus** 18€  
with vegetable chips, za'atar, and  
pomegranate  
(Ss) (Sp) (C)

**Caviar 50gr** 180€  
blinis, creme fraiche, chopped egg, and chives  
(F) (G) (E) (M) (Sp)

**Vegetable tempura** 22€  
with romescu sauce  
(N) (G) (Sp)

**Fried padron peppers** 16€

**Fried baby squid** 22€  
with bergamot aioli  
(Mo) (M) (N)

**Queen scallops** 19€  
with garlic, and parsley butter (3 pzs)  
(Mo) (M)

**Mussels** 24€  
in curry sauce with French fries  
(Sp) (Mo)

(C) Celery  
(Cr) Crustaceans  
(E) Eggs  
(F) Fish

(G) Gluten  
(L) Lupins  
(M) Lactose  
(Mo) Molluscs

(Mu) Mustard  
(N) Nuts  
(P) Peanuts  
(S) Soya

(Ss) Sesame Seeds  
(Sp) Sulphites



# SA TERRASSA

## ■ SALADS

### **Green salad** 18€

with tender seasonal vegetables, pistachio, and lime dressing  
(Sp) (N)

### **Beetroot tartare** 19€

with horseradish, watercress, and blood orange  
(N) (Sp) (S) (M)

### **Bufala burrata** 25€

with roasted peach, and tomato salad  
(M) (Sp)

### **Greek salad** 23€

with watermelon  
(Sp) (M) (C)

### **Vegan ceviche** 24€

with mango, sweet potato, and avocado, dressed with lime, chili, and coriander  
(Sp) (C)

### **Niçoise salad** 27€

with smoked sardine  
(F) (Sp) (Mo) (C) (E) (M)

### **Caesar salad** 26€

with its classic anchovy and parmesan dressing, charcoal-roasted free-range chicken breast, and crispy pork jowl  
(G) (M) (Mu) (E) (C) (Sp) (F)

## ■ COLD SOUPS

### **Cantaloupe melon "Gazpacho"** 29€

with lobster, and cherry tomatoes  
(Sp) (Cr)

### **"Ajoblanco"** 21€

with almond slushy, and grapes  
(N) (Sp) (G)

### **"Salmorejo cordobés"** 19€

with ham, and quail egg  
(E) (Sp) (G)

(C) Celery  
(Cr) Crustaceans  
(E) Eggs  
(F) Fish

(G) Gluten  
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(M) Lactose  
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# SA TERRASSA

## ■ RAW

**Hamachi crudo** 32€  
with green chili, passion fruit, and ponzu  
(S) (F) (Ss) (Sp) (C)

**Beef tartare** 29€  
with smoked egg yolk, and toasted brioche  
(E) (M) (Sp) (G) (Mu)

**Red tuna tataki** 31€  
with wasabi, and spicy cucumber salad  
(F) (S) (Sp) (Ss)

**Homemade bresaola** 34€  
with pine nuts sauce, arugula, crispy shallots, and summer trufflet  
(N) (Sp) (Mu)

## ■ MAIN

**Fresh Mallorcan lobster** 125€ p/p  
grilled with lemon butter, and confit garlic,  
served with “patatas a lo pobre”  
Minimum 2 people  
(Cr) (Mu) (M)

**King oysters** 23€  
grilled with satay sauce, and soy bean sprouts  
(Ss) (S) (C)

## ■ RICE

**Rossejat noodle** 38€ p/p  
with Soller red prawn, and spring onion  
(Cr) (M) (E) (C)

**Seafood rice** 42€ p/p  
with fish, and sellfish  
(F) (Cr) (Mo) (M) (E) (C)

**Vegetable rice** 38€ p/p  
with fresh seasonal vegetables  
(C)

**Rice of the day** (MP)

(C) Celery  
(Cr) Crustaceans  
(E) Eggs  
(F) Fish

(G) Gluten  
(L) Lupins  
(M) Lactose  
(Mo) Molluscs

(Mu) Mustard  
(N) Nuts  
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# SA TERRASSA

## ■ FISH

### **Grilled octopus** 43€

with creamy potato, and roasted pepper  
escarole

(Mo) (M) (Sp)

### **Sea Bass fillet** 39€

with apiobola parmentier, and tomato vierge

(F) (M) (C)

### **Grilled squid** 41€

with onion, salad, and "Salmoriglio" sauce

(Mo) (Sp)

### **Scallops** 32€

with red coconut curry, and saffron basmati  
rice

(M) (Mo) (Sp) (N)

### **"El Barquero" Cod** 43€

with Mallorcan style vegetables

(F) (Sp)

### **Fish of the day** (MP)

### **Grilled Norway Lobsters** (15.00 €/100gr)

(Cr)

## ■ MEAT

### **Mallorcan Wagyu burger** 26€

with fried onion, fontina cheese, bacon,  
tomato, and lettuce

(M) (E) (G)

### **Aged beef sirloin steak** 46€

with "Cafe du Paris" sauce, french fries, and  
lettuce sprouts

(Mu) (E) (M) (C) (F)

### **Angus beef tagliata** 43€

arugula, tomatoes, and Parmesan cream

(M) (Sp)

### **Lamb shoulder** 115€

slow-cooked sous vide for 2 people

Includes 2 sides dishes of choice

(G) (C)

### **Confit suckling pig** 38€

with bimi, and its cooking sauce

(C)

### **Grilled coquelet** 38€

with lemon, and grilled vegetables

(C) (Sp)

### **Aged T-bone steak** 135€

1 kg for 2 people. Includes 2 side dishes of  
choice, and chimichurri sauce

### **Lamb chops** 39€

with anticucho sauce, and pea purée

(M) (Sp)

### **Chicken Tajine** 32€

with fries in the style of Chef Yassine Khalal,  
Executive Chef of Kasbah Tamadot VLE Hotel

(C) (Sp)

(C) Celery  
(Cr) Crustaceans  
(E) Eggs  
(F) Fish

(G) Gluten  
(L) Lupins  
(M) Lactose  
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# SA TERRASSA

## ■ PASTAS

### **Rice noodle wok** 28€

with shiitake mushrooms, vegetable, and  
peanuts

Add prawns for 10€ extra

(Sp) (Ss) (S)

### **Paccheri puttanesca** 29€

with bonito

(G) (F) (E) (Sp)

### **Agnolotti** 32€

with tomato, and smoked stracciatella cheese,  
and basil

(M) (G) (E)

### **Tagliolini** 46€

with Mediterranean carabinero prawn, and  
zucchini

(G) (E) (C) (Cr) (M) (Sp) (F) (Mo)

### **Extra Sides** 8€

**Grilled vegetables** (C)

**Fries**

**Mashed potatoes** (M)

**Green salad** (Sp)

**Grilled asparagus**

(C) Celery  
(Cr) Crustaceans  
(E) Eggs  
(F) Fish

(G) Gluten  
(L) Lupins  
(M) Lactose  
(Mo) Molluscs

(Mu) Mustard  
(N) Nuts  
(P) Peanuts  
(S) Soya

(Ss) Sesame Seeds  
(Sp) Sulphites

If you have any specific dietary requirements or food allergies, please inform your waiter before placing your order. Our chef will be happy to adapt any of our dishes whenever possible