

## OUR TAPAS



"Santoña" anchovies 00, tomato toasties with crystal bread	3'00
Gilda's; olives and anchovies in vinegar	2'70
Homemade shell fish croquettes 6u ① ② ③ ④	16'00
with romesco sauce	
Homemade serrano ham croquettes 6u ① ②	14'00
Homemade aubergine croquettes 6u ① ②	15'00
Chicken fingers with homemade smoked BBQ sauce ②	14'30
Fried eggs, French fries with iberian ham	16'30
with sobrasada emulsion	
Bravas "terrazza style"	9'70
<i>con allioli suave y salsa brava de chipotles</i>	
Fried cuttle fish in tempura with mild alioli ②	16'30
Garlic prawns with Sichuan pepper	17'00
Padron peppers ( <i>Fried small green peppers</i> )	10'10

## HAMBURGERS & SANDWICHES



*Our burgers are served with brioche bread and homemade fries*

<b>Cheese burger 100% Beef / 200g</b>	18'90
<i>Caramelized onion, cheddar cheese, rocket salad, bacon, smoked BBQ sauce</i>	
<b>Mexican 100% Beef / 200g ① ②</b>	18'80
<i>Pickled onion, cheddar cheese, guacamole, chipotle mayonnaise</i>	
<b>Oriental 100% Chicken / 200g ① ②</b>	18'40
<i>Caramelized onion, pickled cucumber and daikon, kimchi mayonnaise</i>	
<b>Club sándwich La Terraza ① ②</b>	18'90
<i>Chicken breast at low temperature, rocket salad, crunchy bacon, cheddar cheese and tartar sauce</i>	

## STARTERS



Avocado and sautéed prawns salad, ④	17'80
guacamole and citric vinaigrette	
Goat cheese salad with nuts, green tender leaves, ① ⑧	17'10
and red fruit vinaigrette	
Beef beef cannelloni with foie grass cream, ① ②	19'30
truffle sauce and parmesan flakes	
Iberian pork campagna pate with foie, ① ⑤ ⑧ ⑪ ⑫	22'20
onion cream and pickles	

*In case of any special requeriment for your allergy or intolerance, please let your waiter advise you before ordering*

① LACTOSE	④ CRUSTACEANS	⑦ PEANUTS	⑩ SOY	⑬ SESAME
② GLUTEN	⑤ MUSTARD	⑧ NUTS	⑪ CELERY	⑭ SULFITES
③ FISH	⑥ MOLLUSKS	⑨ LUPINS	⑫ EGG	

## FISH



Spicy marinera mussels ④ ⑪	16'10
Lomo de lubina asado con salteado de verduras y vinagreta caliente de cítricos ③	26'30
Candied cod with "cap i pota", chickpea foam and black garlic emulsion ④	25'80
Octopus baked in the hoper in slices with truffled potatoes	25'50
Bogavante "lobster" in tempura, fried free range eggs and fries ④	75'00

## MEAT



Baked sirloin with potato Parmenter, sautéed vegetables and café Paris sauce ① ⑤	28'00
Maturated beef entrecôte with vegetable puff pastry and pepper sauce ①	26'00
Candied duck with millefeuille of spicy pears and rafa	26'00
Lamb terrine ① ⑤ ⑧ ⑪	25'50
Yakisoba noodles with sautéed chicken and vegetables ③ ⑩	17'80

## RICES



Min 2 pers / Price per person

Lobster "bogavante" paella ③ ④ ⑥ ⑧	32'00
Shell free paella Scuttle fish, prawns and mussels ③ ④ ⑥ ⑧	26'00
Mountain and sea paella ③ ④ ⑥ ⑧	24'80
Black rice Cuttle fish, prawns, mussels ③ ④ ⑥ ⑧	24'20
Fideuà Cuttle fish, prawns, mussels ③ ④ ⑥ ⑧	22'20
Lobster "Bogavante" ③ ④ ⑥ ⑧	100'00
Vegetarian paella Vegetables and mushrooms ⑧	17'90

## DESSERTS



Cheese cake with honey gel, red fruits and raspberry ice cream ① ② ⑫	8'50
Black chocolate coolant with vanilla ice cream ② ⑫	8'50
Almond gato, with rosemary and lime sauce ⑧ ⑫	7'50
Baba passion, limoncello with coconut ice cream ② ⑧	8'50
Apple tatin with vanilla foam and toffee ice cream ① ② ⑧	9'00

All prices expressed in Euros · VAT included

