



SA TERRASSA



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■ STARTERS

Oyster with lemon & Gin Foam or Natural (Mo)	9€/unit	Tropical Papaya & Coconut Ceviche with Citrus Caviar (Su)(C)	23€
Hand-Carved 100% Iberian Ham with Bread & Tomato (G) (Su)	46€	Greek Salad of Watermelon & Feta Cheese with Mint (M) (Sp)	23€
Patatas Bravas with Alioli & Spicy Tomato Sauce (M) (Su)	18€	Caesar Salad & Grilled Chicken (Su) (G) (M) (F) (Mu) (E)	28€
Joselito Ham Croquette (G) (M) (Su) (E)	18€	Garum Glazed Tuna with Ajoblanco & Grapes (F) (N) (Su) (S)	29€
Squid Croquette in its Ink (G) (Mo) (M) (Cr) (C) (E)	16€	Traditional Spanish Gazpacho with Figs (Su)	26€
Fried Calamari Andalusian Style with Seaweed Mayonnaise (Mo) (E) (L) (M) (S) (Su)	28€	Club Sandwich with Pork Jowl Egg, Roast Turkey, Cheddar & Sun-Dried Tomato (Mu) (E) (G) (M) (Su)	27€
Beef Tartare Toast, Brioche, Smoked EggYolk Emulsion & Sarrion Osetra Caviar (Mu) (Su) (E) (F) (G) (M)	34€		

Vegan

Son Bunyola product

Local product

(C) Celery
(P) Peanuts
(N) Nuts

(Cr) Crustaceans
(L) Lupin
(S) Soya
(Vg) Vegan

(E) Eggs
(M) Milk
(Ss) Sesame seeds

(F) Fish
(Mo) Molluscs
(Su) Sulphites/Sulphur dioxide

(G) Gluten
(Mu) Mustard

If you have any specific dietary requirements or food allergies please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.



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■ MAIN COURSES

From the Barbacue

Seabream Fillet with Preserved Lemon Chermoulah, Roasted Peppers	42€
(Su) (F) 	
Octopus Leg with Grilled Sweet Potato & Bergamot Aioli	38€
(Mo) (Su) (M)	
Lamb Kefta, Flat Bread, Pickled Cucumber Salad	32€
(Ss) (Su) (G) (M) 	
Rib-Eye Steak with Grilled Corn & Chilli Butter	46€
(Su) (M) (L)	
Mallorcan Wagyu Cheeseburger with Chips	29€
confit onions, house sauce, brioche bun (E) (G) (M) 	

Main

Seafood Paella	44€ p.p.
crayfish, prawns, cuttlefish & mussels (Mo) (F) (Cr) (C)	
Seasonal Vegetable Paella	28€ p.p.
(C) 	
Egg Tagliolini with Local Lobster & Saffron Sauce	52€
(C) (Cr) (E) (F) (G) (M) 	
Iberian Pork Shoulder with Carrot Citrus Puree & Pearl Onions In Sherry	39€
(S) (C) (G) (M)	
Free-Range Grilled Chicken with Bulgur, Mallorcan Spices & Citrus Sauce	36€
(Mu) (G) 	

■ SIDES 9€

Seasonal Tomato Salad
(Su)
Sauté Green Beans
(Ss) (Su) (G) (S)
Green Salad
(Su)
Fries



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■ DESSERT

Crema Catalana	14€
catalan cream, orange, madagascan vanilla ice cream, almond tuile (E)(M)(N)	
Summer Chocolate	15€
creamy chocolate & caramel, chocolate crunch, fior di latte ice cream, maraschino cherry & chocolate foam (E)(M)(G)(Su)	
French Toast	16€
with popcorn & salted caramel ice cream (E)(M)(G)	
Seasonal Fruits	14€
chantilly cream, lemon ice cream (M) 	
Rice Pudding	15€
yogurt & meringue ice cream (E)(M)	

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