

TERRA MENU

STARTERS TO SHARE

Burrata, organic tomatoes and citrus vinaigrette

“Our Bravas”: crispy potato skins with roasted garlic and chipotle aioli

Tuna tartare on crispy corn toast with avocado and kimchi mayonnaise

Andalusian-style squid with pickled lemon tartar sauce

MAIN COURSE TO CHOOSE

Beef tenderloin katsu with black garlic cream, chimichurri and sea herbs

or

Chargrilled sea bass with fennel salad and mustard and herb vinaigrette

or

Rigatoni Pasta with tempura octopus, Manchego cheese and sun-dried tomato and pork chorizo sauce

DESSERTS TO SHARE

CHOCOLATE UMAMI

Chocolate and lime mousse with shiro miso-caramel and almond ice cream

PASSION BRÛLÉE

Passion fruit and sweet potato crème brûlée with banana ice cream

WINE PACKS *

(includes water)

BASIC

● **Alba Martín**

(Albariño · Rías Baixas)

● **Exopto** · Rioja

(Garnacha, Tempranillo, Graciano)

65€ P.P

PLUS

● **Tortuga Veloz**

(Verdejo Natural · Rueda)

● **Leston Reserva** · Rioja

(Tempranillo, Graciano)

69€ P.P

BIODINÁMICO

● **La Gravera Onra Blanc**

(Garnacha, Sauvignon Blanc · C.del Segre)

● **La Gravera Onra**

(Garnacha, Malbec, Cabernet · C.del Segre)

75 P.P

MOON

● **Stairway to Heaven**

(Sauvignon blanc · Mallorca)

● **Parada de Atauta**

(Tinto fino · Ribera del Duero)

79€ P.P

STAR

Copa de bienvenida

(Cava, Kir Royal o cerveza)

● **Miquel Gelabert**

(Chardonnay · Mallorca)

● **Marqués de Murrieta Reserva**

(Tempranillo, Graciano, Mazuelo, Garnacha tinta · Rioja)

95€ P.P



ALLERGENS



*All prices include VAT.



IF SOMEONE DOES NOT DRINK WINE,
IS ABLE TO EXCHANGE IT
FOR TWO BEERS
OR TWO SOFT DRINKS