

La Terraza

RESTAURANT

STARTERS

Seasonal soup	€10,50
King prawn and scallop croquettes with shrimp mayonnaise	€12,00
La Terraza salad With breaded free-range chicken breast or Nordic salmon, topped with a creamy Caesar sauce	€14,50
Burrata salad With tomato, rocket, peanut pesto, tuna, gazpacho dressing and black olives crumble	€16,00
Crispy cubes of shredded beef ribs	€15,00
“Mi-cuit” artisan foie with cherry jam and rye bread crusts	€18,50
Thai marinated shrimps and vegetables in tempura, served with coconut, green curry and citrus sauces	€19,50
Beef tartar with yuzu and kimchi dressing	€19,50
Traditional “Iberian Ham” served with grated tomato, tomato “rama” and cristal bread	€21,00

VAT included | Service €1,60

ALLERGENS: According to Spanish laws, please note that our dishes may contain elements or trace elements of certain ingredients that we are obligated to identify as possible allergens. For more detailed information about allergens on the menu and ordering **GLUTEN-FREE** meals our Maître will be pleased to assist you. This establishment complies with the provisions of RD 1420/2006 regarding the **Prevention of Parasitosis by Anisakis.**

MAIN COURSE

PASTA OR RICE

Creamy pappardelle with foie, aged beef and parmesan cheese €18,00

Boletus and truffle risotto served with chicory and crispy leeks €18,50

FROM THE SEA (Included in your fish dish is one garnish of your choice)

Roast salmon strip served with fresh basil salad, lime zest spinach and garlic flakes €19,50

Black drum fish with a mash of pine nuts and "Yucca" green sauce €21,50

AND CARNIVORES (Included in your meat dish is one garnish of your choice)

Free-range chicken breast with a creamy goat cheese stuffing, sun-dried grapes and a rustic roast tomato sauce €18,60

Grilled Iberian pork "pluma" (boneless flank) with citrus and cashew nuts €21,50

Lamb stew with lemon pickles, mango chutney and spiced papadums €23,50

Simenthal beef tenderloin, 200gr with foie-gras sauce €25,00

Simenthal beef entrecote, 300gr with truffle butter €24,00

Simenthal beef entrecote, 500gr with truffle butter, "for 2 persons" €45,00

GARNISH

Green leaf salad €4,50

Homemade potato chips €5,00

Gratinated truffle potatoes €6,50

Green beans with peanut pesto €6,00

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DESSERTS

Leave a Little gap for this or you will regret it

A selection of artisan ice cream

€6,50

Creamy brownie, banana ice cream and white chocolate cream

€7,50

**“FRESH” light dessert of sweet pineapple, mojito sorbet,
coconut and pineapple foam**

€7,00

Fresh cream and red berries mille-feuille

€7,50

**Homemade cheesecake, with wild berry foam
and cookie crumble**

€7,50

**Hazelnut coulant with chocolate filling, brandy cream,
mango sorbet and caramelized macadamia nuts**

€7,50

Andalusian cheese board

€14,00

VAT included | Service €1,60

Wine List | Carta de Vinos

White Wines | Vinos Blancos

	Glass Bottle Copa Botella
Castillo de la Mota <i>D.O. Rueda – Verdejo</i>	4.80 / 22.00
Morosanto Blanco <i>D.O. Ronda – Chardonnay Viognier</i> ☼	27.00
Bestué Barrica <i>D.O. Somontano – Chardonnay</i>	39.00
Marqués de Riscal <i>D.O. Rueda – Sauvignon Blanc</i>	32.00
Marqués de Riscal <i>D.O. Rueda – Verdejo</i>	28.00
Marqués de Vizhoja <i>D.O. Galicia – Albariño</i>	26.00

Rosé Wines | Vinos Rosados

	Glass Bottle Copa Botella
Aragonia <i>D.O. Campo de Borja – Garnacha</i>	4.60 / 22.00
Marqués de Riscal <i>D.O. Rioja – Tempranillo</i>	27.00

Red Wines | Vinos Tintos

	Glass Bottle Copa Botella
Vendimia de Tabernillas Crianza <i>D.O. Rioja – Tempranillo</i>	4.90 / 24.00
47 PSQR Crianza Magnum <i>D.O. Ribera – Tempranillo, Tinta Fina</i>	75.00
47 PSQR Crianza <i>D.O. Ribera – Tempranillo, Tinta Fina</i>	38.00
Acinipo Schatz <i>D.O. Ronda – Lemberger</i> ☼	47.00
Aragonia <i>D.O. Campo de Borja – Garnacha</i>	39.00
Morosanto Lucio <i>D.O. Ronda – Tempranillo, Syrah</i> ☼	28.00
Marques de Riscal Reserva <i>D.O. Rioja – Tempranillo</i>	49.00
Tamaral Roble (6 meses) <i>D.O. Ribera – Tinta Fina</i>	5.40 / 26.00
Trajanus Augustus <i>D.O. Penedès – Cabernet Sauvignon, Merlot</i>	65.00

Cavas & Champagne

	Glass Bottle Copa Botella
Freixenet Alcohol Free 0.0 <i>Rosado Cava – Moscatel</i>	25.00
Freixenet Cordón Negro (20cl.) <i>Cava Brut – Parellada, Macabeo, Xarel</i>	9.00
Castell d'Ordal Rosé <i>Cava Semiseco – Tempranillo, Bobal, Garnacha</i>	24.00
Rigol Artesano <i>Cava Brut – Parellada, Macabeo, Xarel</i>	5.40 / 25.00
Baron Fuente <i>Champagne – Blanc de Blancs Chardonnay</i>	75.00
Moët & Chandon <i>Champagne – Pinot, Chardonnay</i>	85.00

Dessert Wines | Vinos de Postre

	Glass Bottle Copa Botella
Viña Axarkía Maestro <i>D.O. Málaga – Moscatel de Alejandría</i> ☼	6.00 / 27.00

☼ Selected wines from our Málaga region | Selección de vinos de nuestra región de Málaga €