



## SA TERRASSA LUNCH

### ■ TO SHARE

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

**Vegetable Croquettes** (4 units) 18€  
(Ss) (G) (S) (C) (N)

**Croquettes** (4 units) 18€  
Iberian ham with dried tomato  
Cod with black garlic  
(G) (E) (Sp) (M) (F) (C)

### ■ SALADS

**Green Salad** 18€  
with vegetables, pistachio and lime dressing  
(Sp) (N) (Vg)

**"Panzanella" Salad** 25€  
with buffalo burrata  
(G) (Sp) (M) (V)

**Cesar Salad** 26€  
with its classic anchovy and parmesan dressing,  
grilled free-range chicken breast and crispy  
pork jowl  
(Sp) (G) (E) (F) (M) (Mu)

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(C) Celery  
(Cr) Crustacean  
(E) Eggs  
(F) Fish  
(L) Lupins

(G) Gluten  
(M) Milk  
(Mo) Molluscs  
(Mu) Mustard  
(N) Nuts

(Ss) Sesame Seeds  
(S) Soya  
(Sp) Sulphur Dioxide  
(V) Vegetarian  
(Vg) Vegan





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### ■ STARTERS

<b>Grilled scallops</b> <u>19€</u> with citrus aioli (Mo) (M) (Sp)	<b>Beetroot salmorejo</b> <u>16€</u> with quail egg, and pickled beetroot (E) (Sp) (V)
<b>Tempura cauliflower</b> <u>25€</u> with cold green curry soup, fresh coconut, and coriander (Ss) (N) (Sp) (Vg)	<b>Classic Tartare</b> <u>28€</u> galician blonde beef, smoked egg yolk, and grilled marrow served with Carassau bread (E) (Sp) (Mu)
<b>Red tuna tataki "Balfego"</b> <u>29€</u> with spicy papaya salad (Ss) (G) (S) (Sp) (F)	<b>Croaker ceviche</b> <u>24€</u> male banana, Xnipec onion, and cancha corn (F) (Sp) (C)

### ■ PASTA & RICE

<b>Noodle Rossejat</b> <u>40€ p.p.</u> with Soller Prawn, and spring onions (Cr)	<b>Homemade egg tagliolini</b> <u>32€</u> with parmesan cream, saffron, and melansporum truffle (G) (E) (M) (V)
<b>Seafood paella</b> <u>42€ p.p.</u> (F) (Mo) (Cr) (C)	<b>Rice noodles wok</b> <u>28€</u> with shiitake, vegetables, and peanuts Extra prawns +10€ Extra king prawns +10€ (S) (N) (Ss)
<b>Vegetables paella</b> <u>38€ p.p.</u> with seasonal mushrooms (C) (Vg)	

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### ■ FISH

to choose with one side included

<u>Sole "Meunière"</u> 45€ (F) (Sp) (M)	<u>Fried red snapper fillet</u> 41€ with semolina, and horseradish sauce (F) (M) (G) (Sp)
<u>Oven-baked sea bass loin</u> 37€ donostiarra style, with piquillo peppers (F) (Sp)	<u>Fish of the day</u> DMP grilled over charcoal, for 2 people (F)

### ■ MEAT

<u>Beef sirloin steak</u> 46€ galician aged, with morel mushroom sauce, and Pale Cream (M) (Sp) (C)	<u>Angus Vergara Burger</u> 30€ with bacon sauce, mahon cheese, caramelized onion, egg, and lettuce (G) (M) (Sp) (E)
<u>Joselito Iberian acorn-fed pork</u> 36€ with Kumquat gremolata (Sp) (C) (S)	<u>Mallorcan lamb shoulder</u> 115€ slowly roasted, and stuffed with Mediterranean herbs, and 2 sides, for 2 people -
<u>Chicken "Tajin"</u> 32€ with fries in Chef Yassin Khalal's style "Kasbah Tamadot Hotel Executive Chef" (Sp) (M)	<u>Txoguitxo aged beef chop</u> 155€ national origin, with chimichurri sauce, and two sides, for 2 people

### ■ SIDES

Extra side 8€

Leaves Salad

Homemade Fries

Sautéed baby potatoes and cherry tomatoes,  
thyme and lemon

Grilled Asparagus

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