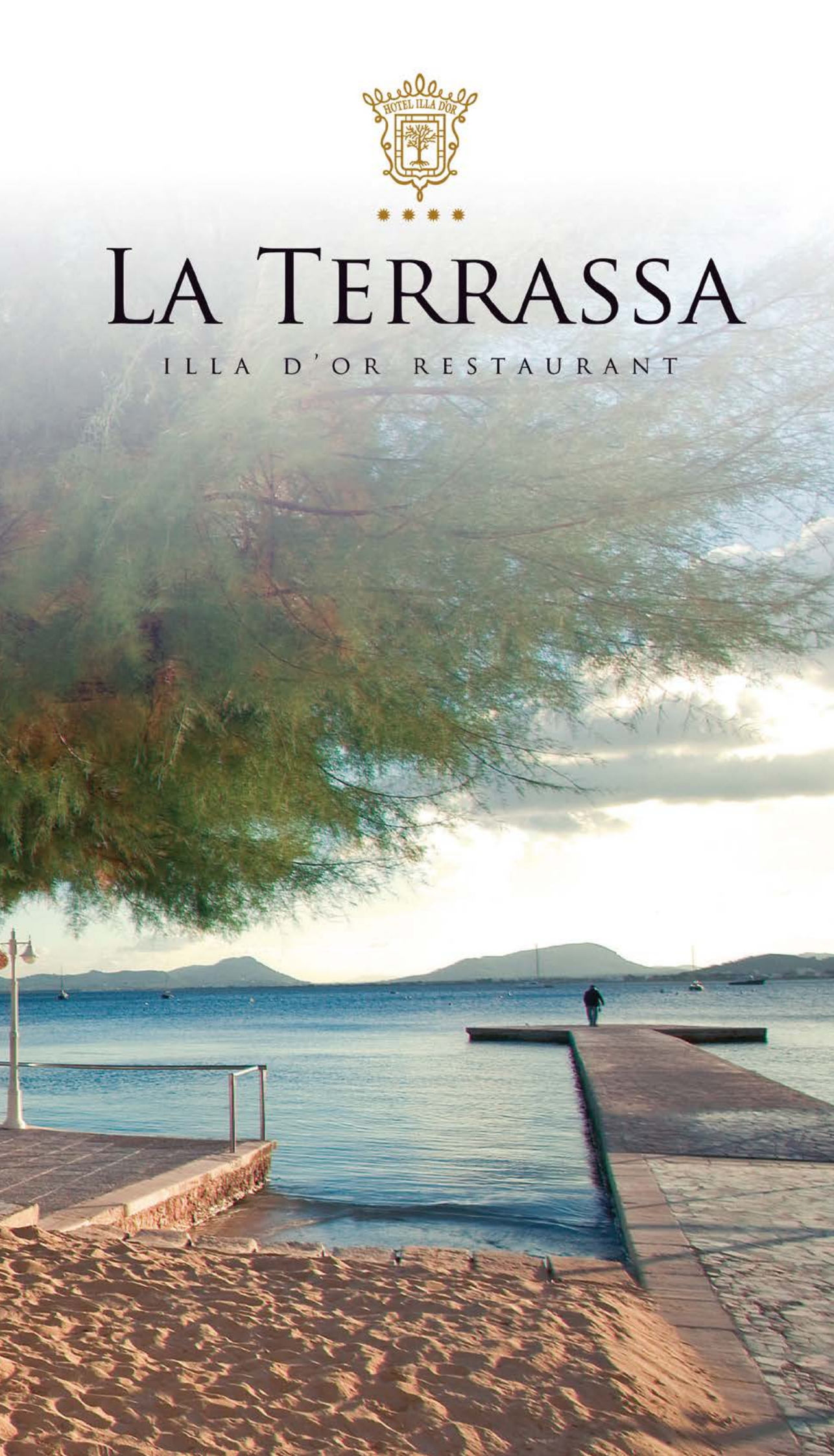




LA TERRASSA

ILLA D'OR RESTAURANT





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STARTERS

BURRATA

dressed with truffle and pink peppercorns. Basil and crispy parmesan 🍷

€ 19.75

TUNA TATAKI

served with a tropical fruit "tempó" and wasabi emulsion 🐟🍌🥥🌱(SO)

€ 21.75

REFRESHING RED QUINOA SALAD

With aubergine caviar, Feta cheese, avocado, wild mushroom confit, and baby lettuce leaves 🍷🌱(SO)

€ 17.60

PRAWN AND SALMON TARTARE

flavoured with tzatziki, ginger, mango coulis and toasted almonds 🌱🐟🥥🍷🍌🥥🌱(SO)

€ 22.60

BEEF CARPACCIO

with cardamom, rosemary oil, Sóller orange and parmesan shavings 🍷

€ 21.95

IBERICO HAM CROQUETTES

with melon, spearmint and a piquillo pepper emulsion 🌱🍷

€ 17.65

IBERIAN CURED HAM PLATTER

With Spanish glass bread, grated tomato and crushed olives ("trencades") 🌱(SO)

€ 22.30

VAT included

Allergens

-  Gluten
-  Egg
-  Fish
-  Shellfish
-  Crustacean
-  Milk
-  Celery
-  Sesame
-  Nuts
-  Peanuts
-  Soya
-  Lupins
-  Mustard
-  Sulphites



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FISH

GRILLED SEA BASS LOIN

creamy peas and wild mushrooms 🐟 🥛

€ 32.50

TURBOT FILLET IN A CITRUS CRUST

sweet potato, fresh vegetables and a virgin olive oil biscuit 🌾 🐟 🥛 🥦 🥕 🍷

€ 31.75

MONKFISH MEDALLIONS À L'AMÉRICAINNE

saffron potatoes, fennel confit and crispy rice 🐟 🍷 🦀 🥛 🍷

€ 32.60

COD GRATIN WITH LIME-FLAVOURED GARLIC MAYONNAISE

*On a bed of beetroot purée, with pickled onion petals,
pak choi, diced roast pumpkin and shiitake mushrooms* 🐟 🥛 🍷

€ 30.60

VAT included

Allergens







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MEAT

ENTRECOTE STEAK

*cooked over charcoal, served with the accompaniment of the day
and green pepper and béarnaise sauces*  



€ 30.50

TENDER SUCKLING PIG

*on pumpkin chutney, pickled red onion
and arbequina olive oil caviarn*  



€ 31.45

SIRLOIN STEAK

*with foie gras and a port sauce, potato gratin
and sautéed vegetables*  

€ 32.50

ROASTED DUCK MAGRET

*with an orange jus with sugar cane honey
and accompaniment of the day*  

€ 30.25

VAT included

Allergens





LA TERRASSA

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HOMEMADE DESSERTS

CARAMELIZED LEMON CREAM

On a sweet cinnamon biscuit, with pistachio sponge cake, candied kumquat, and whipped cream 🌾 🥚 🥛 🌰 🍷

€9.75

CHOCOLATE DELIGHTS

an homage to chocolate with different flavours, textures and temperatures 🌾 🥚 🥛 🌰 🍷

€9.75

CHEESECAKE

with a wild berry sauce served with almond ice cream 🌾 🥚 🥛 🌰

€9.75

MANGO AND PEAR TARTE TATIN

with pistachios, chocolate ice cream and Grand Marnier 'air' 🌾 🥚 🥛 🌰

€9.75

DESSERT TASTING MENU

a selection of our homemade desserts to share 🌾 🥚 🥛 🌰 🍷

€18.50

FRUIT COMPOSITION

with seasonal fruit and raspberry sorbet 🍷

€8.60

ICE CREAMS AND SORBETS

with toppings and sauces 🌾 🥚 🥛 🍷

€8.60

VAT included

Allergens

-  Gluten
-  Egg
-  Fish
-  Shellfish
-  Crustacean
-  Milk
-  Celery
-  Sesame
-  Nuts
-  Peanuts
-  Soya
-  Lupins
-  Mustard
-  Sulphites