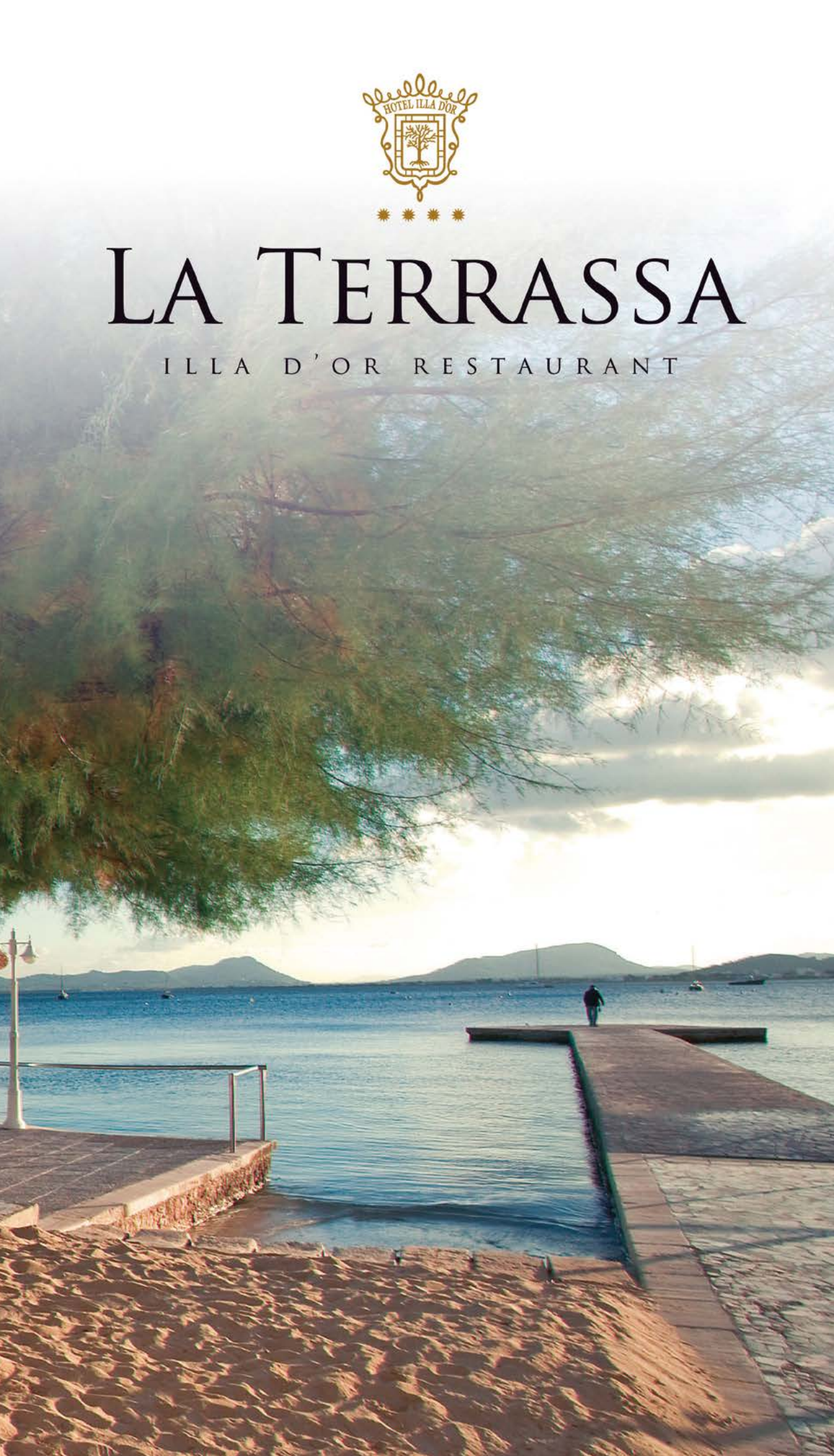




LA TERRASSA

ILLA D'OR RESTAURANT





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STARTERS

BURRATA

*with leek and confit cherry tomatoes, pistachio pesto
and crispy parmesan*



€20.25

MARINATED TUNA TATAKI

*with crispy rice, wasabi emulsion and cream
of roasted garlic with sesame*



€22.30

RAINBOW QUINOA SALAD

*with avocado, mango, beetroot, strawberries, radishes, cherry tomato,
balsamic vinaigrette and rye bread croutons*



€18.05

PRAWN AND SALMON TARTARE

flavoured with tzatziki, ginger, mango coulis and toasted almonds



€23.15

BEEF CARPACCIO

*with cream cheese, rosemary oil, Sóller oranges,
cured cheese and rocket*



€22.50

IBERICO HAM CROQUETTES

with melon, spearmint and a piquillo pepper emulsion



€18.10

IBERIAN CURED HAM PLATTER

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



€22.85

VAT included

Allergens



Gluten



Egg



Fish



Shellfish



Crustacean



Milk



Celery



Sesame



Nuts



Peanuts



Soya



Lupins



Mustard



Sulphites






LA TERRASSA

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FISH

GRILLED SEA BASS LOIN

creamy peas and wild mushrooms   

€33.30

TURBOT FILLET IN A CITRUS CRUST

sweet potato, fresh vegetables and a virgin olive oil biscuit     





€32.55

MONKFISH MEDALLION IN A DARK JUS

wrapped with pistachio and served with a saffron parmentier and potato balls      

€33.45

COD GRATIN WITH LIME AIOLI

with cream of roasted aubergine and miso, asparagus and pickled onion    

€31.35

VAT included

Allergens

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



LA TERRASSA

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MEAT

ANGUS ENTRECOTE STEAK

*cooked over charcoal and served with the accompaniments of the day
and green peppercorn and Bearnaise sauces*



€ 32.25

TENDER SUCKLING PIG

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



€ 32.25

SIRLOIN STEAK

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



€ 33.30

IBERICO PORK 'PLUMA'

cooked over charcoal and served with Mallorcan-style chips



€ 32.25

VAT included

Allergens

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









LA TERRASSA







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SUGGESTIONS





SPINY LOBSTER STEW

Minimum 2 people      
market price per person





FRIED SPINY LOBSTER

served with egg, onion and homemade chips      
market price

SALT BAKED SEA BASS

served with potato gratin and sautéed vegetables    
for 2 people - (p.p) €34.35





CHATEAUBRIAND

served with potato gratin and sautéed vegetables    
for 2 people - (p.p) €36.75

TAGLIATELLE FRUTTI DI MARE

pasta with prawns, cuttlefish, mussels and clams
in a saffron sauce       
€26.25

CHARCOAL-GRILLED TOMAHAWK STEAK

served with Mallorcan-style chips    
€78.00

VAT included






Allergens

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

HOMEMADE DESSERTS






CARAMELISED LEMON CREAM ON A CINNAMON CRUMBLE

served with raspberries and a pistachio sponge     
€9.80





CHOCOLATE DELIGHTS

*an homage to chocolate with different flavours, textures
and temperatures*     
€9.80






CHEESECAKE

with a wild berry sauce served with almond ice cream     
€9.80


MANGO AND PEAR TARTE TATIN

with pistachios, chocolate ice cream and air of orange liqueur    
€9.80




DESSERT TASTING MENU

a selection of our homemade desserts to share     
€18.80

FRUIT COMPOSITION

with seasonal fruit and raspberry sorbet 
€8.85

ICE CREAMS AND SORBETS

with toppings and sauces     
€8.85

VAT included

Allergens

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