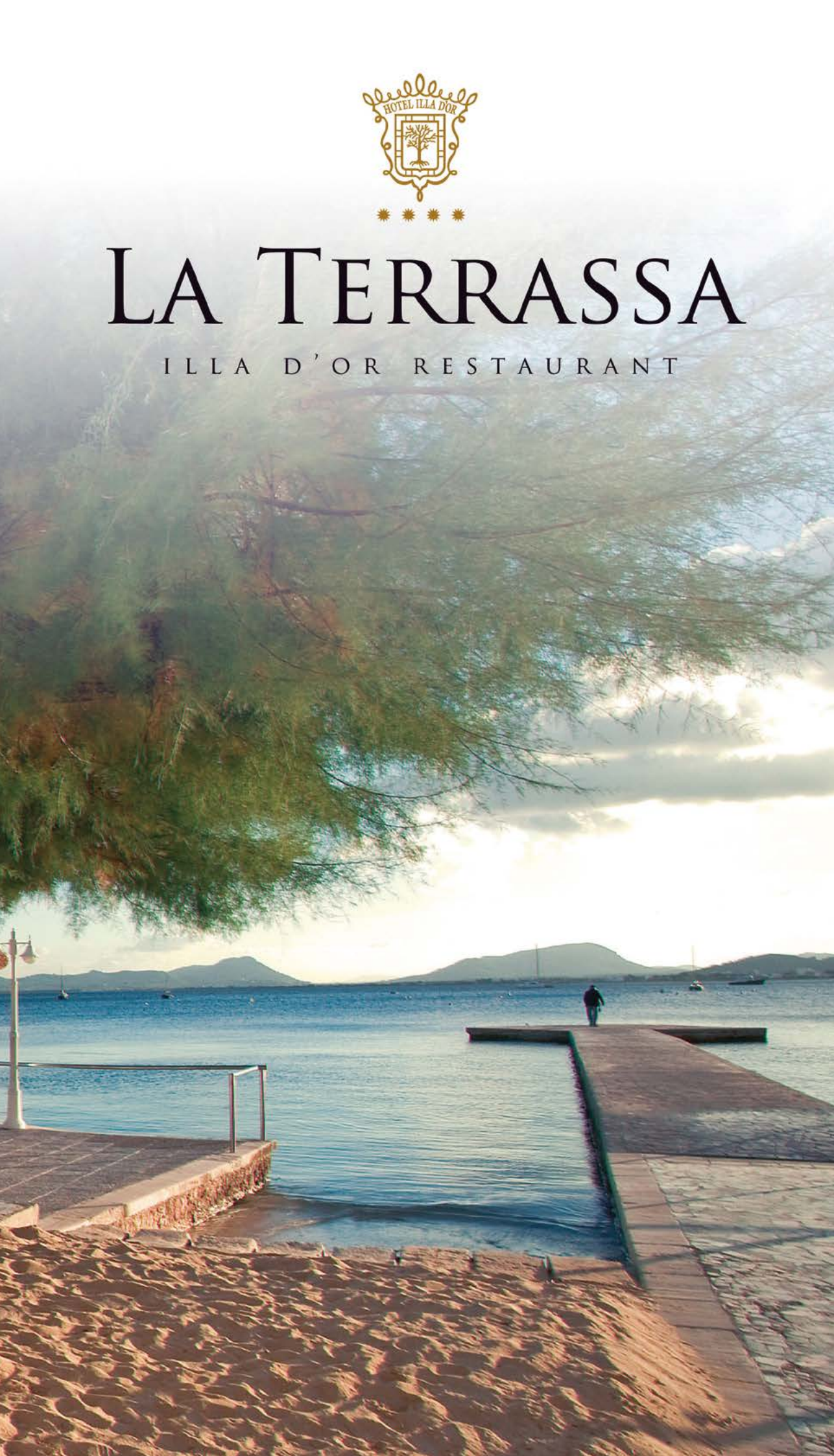




LA TERRASSA

ILLA D'OR RESTAURANT







LA TERRASSA

ILLA D'OR RESTAURANT




STARTERS

KING PRAWN CARPACCIO

with foie gras and a mint vinaigrette  





€25.00

BEETROOT GAZPACHO

with yogurt foam and basil oil   




€18.00

TWO-SALMON TARTARE

with mango, green apple and ginger    



€26.00

DRESSED BURRATA

with summer truffle, fried artichoke and crispy parmesan   




€22.00

MEAGRE CEVICHE

with prawns, habanero chili and coconut milk  

€23.00

IBERICO HAM CROQUETTES

with melon, spearmint and a piquillo pepper emulsion   



€21.00

BEEF CARPACCIO

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

€25.00

IBERIAN CURED HAM PLATTER

with 'cristal' bread, "ramellet" tomatoes and Mallorcan olives  

€25.00

VAT included

Allergens








LA TERRASSA

ILLA D'OR RESTAURANT




FISH

CHARGILLED OCTOPUS

with sweet potato parmentier and plantain chips   




€34.00

SLOW-COOKED COD

with garlic served in two textures, on a bed of citrus red cabbage and Thai carrots   




€34.00

GRILLED SEA BASS LOIN

creamy peas and wild mushrooms   

€35.00

TURBOT FILLET IN A CITRUS CRUST AND MATURE CHEESE

sweet potato, fresh vegetables and a virgin olive oil biscuit   

€34.00

VAT included

Allergens

Gluten

Egg

Fish

Shellfish

Crustacean

Milk

Celery

Sesame

Nuts

Peanuts

Soya

Lupins

Mustard

Sulphites



LA TERRASSA

ILLA D'OR RESTAURANT

MEAT

BLACK ANGUS ENTRECOTE STEAK

cooked over charcoal, served with sautéed vegetables, potato gratin and with a green peppercorn and Bearnaise sauces



€36.00

LAMB CHOPS

in a pistachio crust, on a bed of celeriac and baby carrots



€36.00

SIRLOIN STEAK

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



€36.00

IBERICO PORK 'PLUMA

cooked over charcoal and served with Mallorcan-style chips



€36.00

VAT included

Allergens

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



LA TERRASSA




ILLA D'OR RESTAURANT

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.) €37.00




CHATEAUBRIAND

served with potato gratin and sautéed vegetables  
for 2 people - (p.p.) €39.00



WILD MUSHROOM RISOTTO

with truffle, rocket, parmesan and extra virgin olive oil  
€28.00

AUBERGINE PARMIGIANA

on bed of stir-fried seasonal vegetables and served with asparagus   
€26.00

CHARCOAL-GRILLED TOMAHAWK STEAK

served with Mallorcan-style chips  
for 2 people - €82.00

VAT included

Allergens






LA TERRASSA

ILLA D'OR RESTAURANT


HOMEMADE DESSERTS

CHOCOLATE DELIGHTS

an homage to chocolate with different flavours, textures and temperatures 


€11.00

CHEESECAKE

served with yogurt ice cream, fruits of the forest and a strawberry coulis 


€11.00

CARAMELISED LEMON CREAM ON A CINNAMON CRUMBLE

served with raspberries and a pistachio sponge 

€11.00

DESSERT TASTING MENU

a selection of our homemade desserts to share 


€21.00

FRUIT COMPOSITION

with seasonal fruit and raspberry sorbet 

€9.50

ICE CREAMS AND SORBETS

with toppings and sauces 

€9.40

VAT included

Allergens

