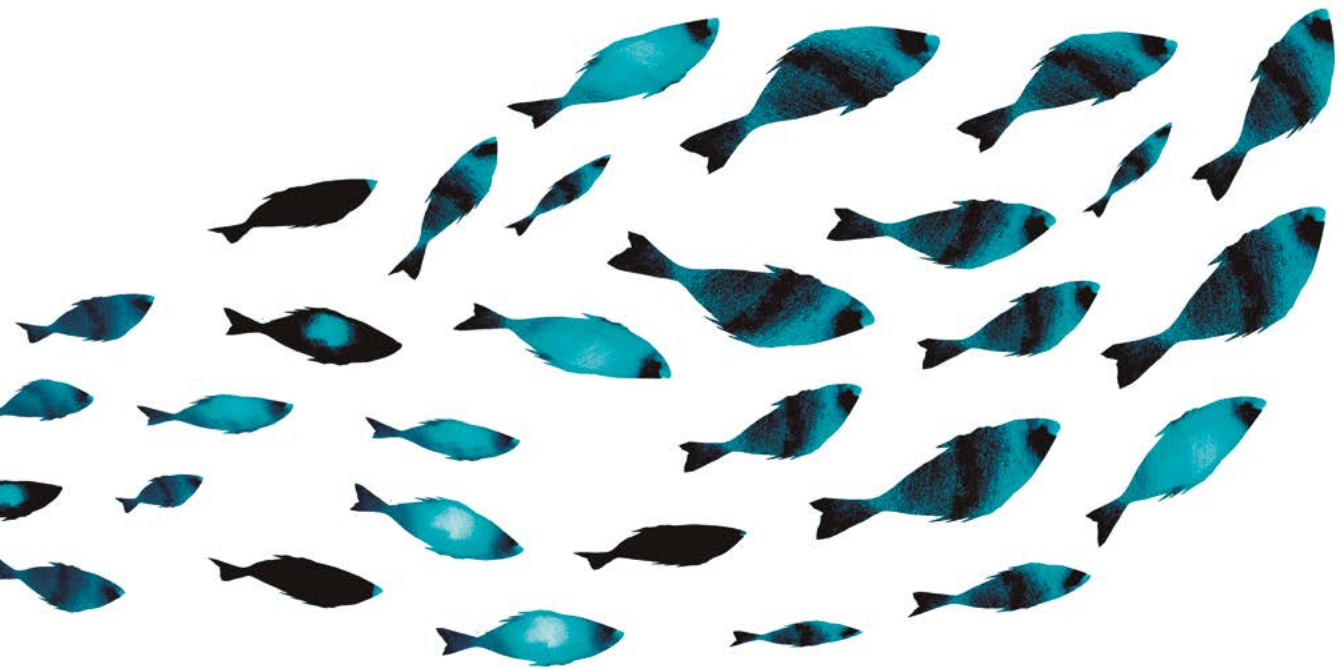




LA TERRASSA

ILLA D'OR RESTAURANT



Carta
de Día



LA TERRASSA

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STARTERS

Selection of homemade croquettes

With three different fillings: Serrano ham, chicken and spinach - €14.55

Moules marinière

Mussels in a marinière sauce made with young garlic, onion, peppers, tomatoes and fresh herbs with white wine and sweet paprika - €14.90

Iberico ham platter

With crispy bread and grated tomato - €17.55

Mediterranean ceviche

Sea bass marinated in citrus juice, served with avocado, mango, ginger, coriander and crispy sweetcorn - €18.50

Garlic king prawns

Sautéed in olive oil, garlic, paprika and parsley and served with rustic toasted bread - €19.85

SALADS

Andalusian gazpacho (in season)

Chilled cream of tomato, cucumber, pepper, onion, garlic and rustic bread with olive oil and cider vinegar.
Garnished with its ingredients - €13.50

Melon and ham

Seasonal melon with Iberico ham and a light dressing of virgin olive oil with spearmint and black salt - €15.85

Caprese salad made with locally grown tomatoes and buffalo mozzarella

With rocket leaves, basil and spearmint pesto with sea salt flakes and Arbequina extra virgin olive oil - €16.50

Caesar salad

With strips of panko-crusted chicken breast, cherry tomatoes, mixed lettuce leaves, Parmesan shavings, croutons and an anchovy vinaigrette - €17.95



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BOWLS

Vegan bowl

Shiitake mushrooms, fried aubergine, cherry tomatoes, avocado, marinated tofu with teriyaki sauce, quinoa and walnuts - €17.35

Salmon and quinoa bowl

Quinoa, marinated salmon, mango, avocado, cucumber, radishes, masago, coriander, spring onion, Hawaiian sauce and teriyaki - €18.20

Spicy tuna bowl

Bluefin tuna, avocado, edamame, radish, wakame, spring onion, shichimi, sesame, basmati rice with a dressing and spicy mayonnaise - €18.50

RICE DISHES

Pumpkin and cured Mahón cheese risotto

Served with shiitake mushroom confit and rocket leaves - €22.95

Mixed paella

Sautéed cuttlefish, sepia, chicken and pork, prawns, langoustines, clams and mussels - €23.55 per person

Lobster paella

Sautéed cuttlefish, prawns, saffron, squid and lobster - €32.45 per person

PASTAS

Rocket pesto tagliatelle with Iberico ham


Pasta sautéed with rocket pesto and finished off with fresh rocket, crispy Iberico ham, pine nuts, cured cheese and sundried tomato - €18.40

Spaghetti frutti di mare

Pasta sautéed with seafood, fresh herbs and Parmesan cheese - €19.75

Ricotta and spinach ravioli

With tomato concasse sauce, shavings of blue cheese, toasted pine nuts and sautéed baby vegetables - €19.75

(You can order gluten free pasta )



VISA



IVA incluido



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MAIN COURSES

“Terrassa” burger

Beef burger with melted brie with truffle, red onion compote, bacon, rocket, tomato and our special sauce, served with fries - €20.35

Vegetable curry

With smoked tofu, basmati rice and crispy legumes - €22.75

Fish and chips

Served with tartare sauce and cream of pea and mint - €23.85

Oven baked rolled sea bass fillet

with garlic and tarragon cream, served with sautéed vegetables and saffron potatoes - €23.95

Grilled calamari from the bay

With a garlic and parsley persillade served with baby salad leaves and straw potatoes - €24.90

Grilled salmon loin

With a citrus velouté made with locally grown fruit, pak choi and baked tomatoes - €25.30

Grilled king prawns

With coarse salt and a garlic and parsley persillade - €27.25

Black Angus entrecôte (certified)

Prepared on the grill with “d’es trenc” herb salt, homemade fries and sautéed baby vegetables - €29.60

DESSERTS

Fresh fruit salad

and homemade sorbet - €7.60

Our strawberries and cream

With different flavours and textures - €8,50

Illa d’Or sundae

With chocolate crumble, Baileys ice cream and espresso foam - €8.55

Dark chocolate coulant

With salted caramel, stracciatella ice cream and Mallorcan herb liqueur foam - €8.60

Allergens

