

TERRE

TERRE with r of *recommend*,
because everyday is something new.

**Our chef's suggestions change daily.
These are some of our representative dishes.*

FROM THE MARKET. Oyster Daniel Sorlut (3,5€/oyster) — Shrimp (14€/100gr) — Red prawn from Denia (7€/each) — Grilled mussels with tomato & basil (9€) — Grilled cockles (11€). **CHEF'S SUGGESTIONS.** Salmorejo with Iberian ham (9€) — Figs salad with ham, honey and stilton (13€) — Grilled stuffed provolone (11€) — Grilled "Niscalos" mushrooms (16,5€) — Scallops ceviche (18€) — Cod fish "kokotxas"(16,5€). **PLAT DU JOUR.** Rice with tuna & vegetables (11€) — Grilled cod with "pil pil" sauce (16€) — Rigatone with prawns & truffle sauce (10,5€) — Red tuna "tarantelo"(19€) — Black Angus tataki (19€). **SWEETS.** Banoffee (7€) — Brownie with tangerine & saffron (7€) — Tocinillo de cielo (crème caramel) with cream and mango (7€)

APERITIVOS & CLASSICS

Rustic bread, lard and extra virgin olive oil	1,7€
Oil coca with tomato	3€
Potato salad with red tuna	6€
Burrata, tomato and basil	14€
Oxtail croquettes	10€ ^{4 croquettes}
Ibérico ham croquettes	8€ ^{4 croquettes}
Pan-fried red prawns in garlic	14€

ALMADRABA (served with bread and tomato)

Home-made salted fishes: red tuna belly & semi-salted grey mullet roe	8€ ^{small} / 16€ ^{large}
Red tuna roe and bottarga	12€ ^{small} / 24€ ^{large}

CURED MEATS (served with bread and tomato)

Ibérico (acorn-fed) jamón	14€ ^{small} / 23€ ^{large}
Ibérico (acorn-fed) lomo	12€ ^{small} / 17€ ^{large}
Catalan salchichón Sendra	8€ ^{small} / 16€ ^{large}
Coppa Joselito	13€ ^{small} / 18€ ^{large}

CHEESE

Seasonal artisan cheeses	7€ ^{small} / 14€ ^{large}
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FROM THE PANTRY

Salt cured anchovies, grilled red pepper and Basque chili pepper	3€ ^{piece}
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FROM THE LAND

Seasonal tomatoes served with olives, balsamic onions and semi-salted bonito or anchovies	bonito 10€ ^{small} / 16€ ^{large} anchovies 13€ ^{small} / 18€ ^{large}
Grilled vegetables seasoned with maple syrup and ginger	12€
Parmentier, wild mushrooms, truffle and 65°C egg	14€
Salad with partridge, breadcrumbs and wild mushrooms	11€

FROM THE SEA*

Marinated sardine, grilled vegetables and Idiazábal cheese	12€ ^{4 pieces}
Red tuna sashimi and black trumpet mushrooms	12€
Hake roe fritters, soy mayonnaise and wasabi	12€ ^{6 pieces}
Grilled octopus leg, potatoes and paprika	16€
Salmon tartare	14€

MAIN COURSES

Grilled red tuna belly	26€
Red tuna tartare	19€
Red tuna loin tataki	23€
Fish of the day with grilled vegetables	Daily price (16-25€)
Grilled salmon	14€

*Our red tuna (Thunnus Thynnus) comes from sustainable fishery (ICCAT certified)

FROM THE COUNTRY

Hand-cut steak tartare	19€
Aged rib eye steak with roasted potatoes	35€ ^{500gr}
Grilled Ibérico acorn-fed secreto	19€
Sirloin steak (beef) with roasted potatoes	23€

ON THE BREAD

Pepito: Ibérico shoulder sandwich	9€
Free range chicken burger & truffled cheese	7€

SWEETS

Home-made French toast and toasted egg yolk ice-cream	7€
Turrón coulant with lemon ice-cream (10 min.)	7€
Chocolate textures and mantecado ice-cream	7€
Cheesecake, red fruits and crumbled cookie	7€
Seasonal fruits	6€

*Our restaurant complies with International Fishery Laws and Regulations controlled by the ICCAT (The International Commission for the Conservation of Atlantic Tunas). This compliance guarantees that every red tuna (Thunnus Thynnus) served in our restaurant comes from sustainable fishery (certified number ATEU1ESP00001)

Regulation (EU) 1169/2011

Food allergies and intolerances information is available upon request.
Please speak to our staff about the ingredients when making your order.

Explanada de España 11
03002 Alicante

965 29 78 08
info@restauranteterre.com
www.restauranteterre.com

facebook.com/restauranteterre
instagram.com/restauranteterre