

TERRE

FROM THE MARKET

Gillardeau oysters number 2	3,5€
Boiled shrimps	14€ /100gr
Grilled in salt red prawns	7€ piece - 9€ piece
Braised mussels, tomato, basil	12€ small 16€ large
Braised clams	13€
Razor clams, Thai sauce	18€
Crunchy sea anemones, kimchi mayonnaise	7,5€ small 15€ large
Braised hand-caught squid	22€

APERITIVOS & CLASSICS

Rustic bread, lard and extra virgin olive oil	1,9€
Oil coca with tomato	3,2€
Potato salad with red tuna	6,5€
Oxtail croquettes	11€ 4 croquettes
Jamón ibérico croquettes	10€ 4 croquettes
Pan-fried red prawns with garlic	16€
Foie terrine	10€ small 16€ large
Baby broad beans & sobrasada omelette	11€
Grilled provolone stuffed with Iberian pork	13€

FROM THE PANTRY

Ibérico (acorn-fed) jamón	16€ small 25€ large
Ibérico (acorn-fed) lomo	14€ small 19€ large
Catalan salchichón Sendra	8€ small 16€ large
Coppa Joselito	15€ small 21€ large
Home-made semi-salted fish: red tuna belly & grey mullet roe	9€ small 17€ large
Red tuna roe and bottarga	13€ small 25€ large
Salt cured anchovies, red pepper and Basque chilli pepper	3,5€ piece
Seasonal artisan cheeses	8€ small 15€ large

FROM THE SEA

King crab tartare and green tomatoes gazpacho	22€
Marinated sardine, grilled vegetables, Idiazábal	13€ 4 pieces
Red tuna sashimi and black trumpet mushrooms	16€
Hake roe fritters, soy mayonnaise, wasabi	13€
Grilled octopus leg, potatoes and paprika	18€
Cod kokotxas	16,5€
Scallop ceviche	18€

FROM THE LAND

Seasonal tomatoes, balsamic onions & semi-salted bonito	10€ small 16€ large
& salt cured anchovies	13€ small 18€ large
Artisan burrata, cured meat, tomato and basil	18€
Salad with partridge, breadcrumbs and wild mushrooms	15€
Salmorejo with salted fish tartare	9€
Grilled seasonal vegetables	13€
Parmentier, wild mushrooms, truffle and egg	14€
Grilled milk caps	8,25€ small 16,5€ large
Grilled artichoke	7€ small 14€ large
Beef sweetbreads with sautéed mushrooms	16,5€

MAIN COURSES**FISH**

Grilled red tuna belly	28€
Red tuna tartare	20€
Grilled red tuna tataki	24€
Fish of the day	23€
Grilled salmon	18€
Saffron and green asparagus pil-pil cod	16€

MEAT

Hand-cut steak tartare	20€
Aged rib eye steak with roasted potatoes	42€ /500gr
Grilled Ibérico acorn-fed secreto	25€
Sirloin steak (beef) foie and boletus cream	24€
Premium aged cow chop (1 kg)	68€ /1kg
Free range chicken burger with truffle cheese	16€ /200gr

PLAT DU JOUR

« Meloso » rice with squid and blood sausage	13,50€
Wild mushrooms ravioli and truffle sauce	14€

SWEETS

Cheesecake, red fruits and crumbled cookie	7€
Home-made French toast and toasted egg yolk ice-cream	8€
Turrón coulant with lemon ice-cream (10 min.)	7€
Lemon pie	7€
Chocolate textures and mantecado ice-cream	7€
Seasonal fruits	6€

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.

*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)

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