

T E R R A

RESTAURANT

MENU

STARTER

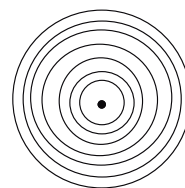
MARKET'S FISH CEVICHE	15€
AVOCADO PURÉE, RED ONION, PASSION FRUIT LECHE DE TIGRE	
SALMON TARTARE	16,5€
TAMARI, MANGO, LIME, CORIANDER, MINT, HOMEMADE CROSTINI	
BEEF TARTARE	17,5€
SHALLOTS, CORNICHONS, CAPERS, PARSLEY, EGG YOLK, DIJON MUSTARD	
SPRING ROLLS	13,5€
CARNE MECHADA, ONION, RED CABBAGE, SWEET AND SOUR SAUCE	
NEW ZEALAND MUSSELS	15€
GREEN CURRY, PANKO, KATSUOBUSHI, MASHED POTATOES WITH NORI	
VEGAN TOM YUM  VEGAN  GLUTEN FREE	13€
SWEET AND SOUR SOUP, GINGER, THAI CURRY, COCONUT MILK, LEMONGRASS	
MUSHROOMS ADOBO  VEGAN  GLUTEN FREE	14€
LENTIL PUREE, CRISPY GARLIC	

MAIN

JERK CHICKEN	16.5€
SWEET POTATO, MOLASSES, PADRON PEPPERS	
SCABBARD FISH	19€
MANGO CHUTNEY, ROASTED POTATO, TAMARI EGGPLANT, PANKO CRUMBLE	
CHANA MASALA  VEGAN  GLUTEN FREE	15€
CHICKPEA CURRY, COCONUT MILK, BASMATI RICE	
LAMB CURRY	20€
PULLED LAMB LEG, THAI CURRY, BASMATI RICE, TOASTED ALMONDS	
“PULPO” CHANCORA	21€
WHITE BEANS PURÉE, PICKLED ONION, CHANCORA SAUCE	
BRAZILIAN SHRIMP STEW “BOBO”	24€
SHRIMP AND COCONUT MILK STEW, PEPPERS, BASMATI RICE	
SUMAC ROASTED EGGPLANT  VEGAN  GLUTEN FREE	16€
MASHED SWEET POTATOES, TAHINI SAUCE	
CHILI SIN CARNE  VEGAN  GLUTEN FREE	15€
STEWED BEANS, BASMATI RICE, AVOCADO PURÉE	
PEPPER CRUSTED TUNA TATAKI	20€
BUTTER BEAN AND SPINACH PURÉE, EDAMAMI, CHINESE MUSHROOMS	

DESSERT

VEGAN CHOCOLATE MOUSSE	 	5€
TRES LECHES		6.5€
MATCHA TIRAMISÚ		7€
VEGAN BRULÉE	 	6€
CHOCOLATE BROWNIE		9€
HOMEMADE AVOCADO AND LIME ICE CREAM		



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