

T E R R A

RESTAURANT

MENU

## STARTER

<b>FISH CEVICHE FROM THE MARKET</b>	<b>15€</b>
AVOCADO PUREE, RED ONION, PASSION FRUIT TRIGRE LECHE	
<b>SALMON TARTARE</b>	<b>16,5€</b>
TAMARI, MANGA, LIME, CORIANDER, MINT, CROSTINI	
<b>BEEF TARTARE</b>	<b>17,5€</b>
SHALLOT, CORNICHON, CAPERS, PARSLEY, EGG, MUSTARD	
<b>SPRING ROLLS CARNE MECHADA</b>	<b>13€</b>
ONION, RED CABBAGE, SWEET AND SWEET SAUCE	
<b>MUSSELS WITH GREEN CURRY</b>	<b>14€</b>
PANKO, KATCHUBUCI, MASHED POTATOES WITH NORI	
<b>VEGAN TOM YUM</b>	<b>12€</b>
ONION, GARLIC, GINGER, THAI RED CURRY, CHERRY TOMATO, COCONUT MILK, LEMONGRASS, TAMARI, LIME, MUSHROOMS, TOFU	
<b>MUSHROOMS WITH ADUBO</b>	<b>13€</b>
LENTIL PUREE, CRISPY GARLIC	



## MAIN

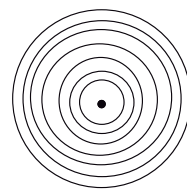
<b>JERK CHICKEN</b>	<b>15€</b>
SWEET POTATOES WITH CANE HONEY, PADRON PEPPERS	
<b>SCABBARD FISH WITH MANGO CHUTNEY</b>	<b>18€</b>
ROASTED POTATOES, PANKO CRISPY, EGGPLANT	
<b>CHICKPEA TIKA MASSALA</b>	<b>13€</b>
BASMATI RICE	
<b>LAMB CURRY</b>	<b>18€</b>
BASMATI RICE, ALMOND	
<b>SHRIMP BOBO</b>	<b>20€</b>
SHRIMP, BASMATI RICE, PEPPERS, CASSAVA	
<b>ROASTED EGGPLANT WITH SUMAC</b>	<b>14€</b>
SMASHED SWEET POTATOES, TAHINI SAUCE	
<b>CHILI SIN CARNE</b>	<b>13.5€</b>
BEANS, ONION, BASMATI, AVOCADO PUREE	
<b>TUNA TATAKI WITH PEPPER CRUST</b>	<b>18€</b>
BEAN PUREE WITH SPINACH, EDAMANI BEANS, CHINESE MUSHROOMS	
<b>FLYING SQUID CHANCORA</b>	<b>17€</b>
BEAN PUREE, MARINATED RED ONION, CHANCORA SAUCE	



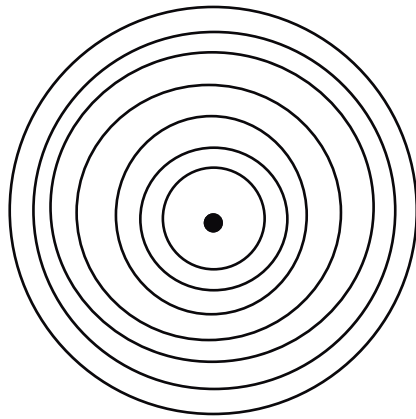
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## DESSERT

VEGAN CHOCOLATE MOUSE	5€
TREES LECHES	6.5€
MACHA TIRAMISU	7€
VEGAN BRULE	6€
BROWNIE	9€
HOMEMADE AVOCADO AND LIME ICE CREAM	



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## ENTRADAS

<b>CEVICHE DE PEIXE FRESCO DO MERCADO</b>	<b>15€</b>
PURÉ DE ABACATE, CEBOLA ROXA, LECHE DE TRIGRE DE MARACUJÁ	
<b>TARTARO DE SALMÃO</b>	<b>16,5€</b>
TAMARI, MANGA, LIMA, COENTROS, HORTELÃ, CROSTINI	
<b>TARTARO DE NOVILHO</b>	<b>17,5€</b>
CHALOTA, CORNICHON, ALCAPARRAS, SALSA, GEMA, MOSTARDA	
<b>CREPES DE CARNE MECHADA</b>	<b>13€</b>
CEBOLA, COUVE ROXA, MOLHO AGRIDOCE	
<b>MEXILHÕES COM CARIL VERDE</b>	<b>14€</b>
PANKO , KATCHUBUCI, PURÉ DE BATATA COM NORI	
<b>VEGAN TOM YUM</b>	<b>12€</b>
GENGIBRE, CARIL VERMELHO TAILANDÊS, TOMATE, LEITE COCO, LEMONGRASS, LOURO, TAMARI, LIMA	
<b>COGUMELOS COM ADUBO</b>	<b>13€</b>
PURÉ DE LENTILHAS, ALHO CROCANTE	



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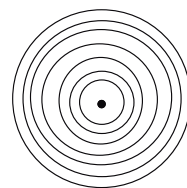
## PRINCIPAL

<b>JERK CHICKEN</b>	15€
BATATA DOCE MEL DE CANA, PIMENTOS PADRON	
<b>ESPADA COM CHUTNEY DE MANGA</b>	18€
BATATA ASSADA, CROCANTE DE PANKO, BERINGELA	
<b>TIKA MASSALA DE GRÃO BICO</b>	13€
BASMATI RICE	
<b>CARIL DE BOREGO</b>	18€
ARROZ BASMATI, AMENDOA	
<b>BOBO DE CAMARÃO</b>	20€
ARROZ BASMATI, PIMENTÕES, MANDIOCA	
<b>BERINGELA ASSADA COM SUMAC</b>	14€
ESMAGADA DE BATATA DOCE, MOLHO TAHINI	
<b>CHILI SIN CARNE</b>	13.5€
FEIJÕES, CEBOLA, BASMATI, ABACATE PURÉ	
<b>TATAKI DE ATUM COM CROSTA DE PIMENTA</b>	18€
PURÉ DE FEIJÃO COM ESPINAFRES, EDAMANI BEANS, COGUMELOS CHINESES	
<b>POTA CHANCORA</b>	17€
PURÉ DE FEIJOCA, CEBOLA ROUXA MARINADA, MOLHO CHANCORA	



## SOBREMESA

MOUSE DE CHOCOLATE VEGAN	5€
TREES LECHE	6.5€
TIRAMISU DE MACHA	7€
BRULE VEGAN	6€
BROWNIE	9€
GELADO CASEIRO DE ABACATE E LIMA	



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