

TERRE

FROM THE MARKET

La Belle Huître Gold oyster number 1	4€
Braised oyster, green curry and shallot	4€
Sturgeon caviar	30€ /15gr
Boiled shrimps	14€ /100gr
Grilled in salt red prawns	18€ /100gr
Braised mussels, tomato, basil	12€ small 16€ large
Braised hand-caught squid	6,5€ /100gr

APERITIVOS & CLASSICS

Rustic bread, lard and extra virgin olive oil	1,9€
Oil bread with tomato	3,2€
Potato salad with red tuna	8€
Oxtail croquettes	11€ 4 croquettes
Jamón ibérico croquettes	10€ 4 croquettes
Pan-fried red prawns with garlic	16€
Foie terrine, arrop i tallaetes	10€ small 16€ large

FROM THE PANTRY

Ibérico (acorn-fed) jamón	16€ small 25€ large
Catalan salchichón Sendra	8€ small 16€ large
Coppa Joselito	13€ small 19€ large
Seasonal artisan cheeses	8€ small 15€ large
Home-made semi-salted fish and dry salted fish	
grey mullet roe, red tuna belly and red tuna roe	13€ small 24€ large
Salt cured Cantabrian anchovies	3,5€ piece

FROM THE SEA

King crab tartare and green tomatoes gazpacho	22€
Marinated sardine, grilled vegetables, Idiazábal	13€ 4 pieces
Grilled octopus leg, potatoes and paprika	18€
Cod barbels with “all i pebre”	16,5€
Scallop, octopus and sea bass ceviche	18€
Smoked eel, ajoblanco and grilled baby lettuce	14€

FROM THE LAND

Seasonal tomatoes, balsamic onions	
& semi-salted bonito	10€ small 16€ large
& salt cured anchovies	13€ small 18€ large
Grilled artichokes, anchovy colatura and almonds	8€ small 16€ large
Artisan burrata with thyme pesto and tuna powder	18€
Parmentier, Norway lobster and egg 65°C	16€
Beef sweetbreads, green garlic and wild mushrooms	16,5€

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.

All fish intended for raw consumption has been previously frozen.

MAIN COURSES**FISH**

Grilled red tuna tarantelo	24€
Red tuna tartar	20€
Grilled red tuna tataki	24€
Grilled turbot with vegetables	23€
Grilled fish of the day (ask our waiters)	65€ /kg

MEAT

Hand-cut steak tartar	20€
Aged rib eye steak with roasted potatoes (30 days)	42€ /500gr
Pluma Ibérica (boneless flank), spiced pumpkin and aubergine	25€
Sirloin steak (beef) foie and boletus cream	24€
Premium aged cow chop (35/40 days)	75€ /kg
Aged cow burger, old gouda and guanciale	16€ /200gr
Moving Mountains vegan burger	14€

PLAT DU JOUR

Smoked rice with Iberian pork and seasonal vegetables	13,5€ minimum 2 people
A banda rice with red prawns and baby cuttlefish	14,5€ minimum 2 people
Rice with smoked eel and Iberian pork	14,5€ minimum 2 people
Wild mushrooms ravioli and dried tomatoes	14€

SWEETS

Warm cheesecake with Fondillón ice-cream	7€
Caramelized home-made French toast and toasted egg yolk ice-cream	8€
Fried coca, toasted white chocolate and Bourbon vanilla ice cream	9,5€
Turrón coulant with lemon ice-cream (10 min.)	7€
This is not a flan, is it?	6€
Yuzu, peppermint & cava sorbet	6€
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.

Explanada de España 11
03002 Alicante

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

facebook.com/restauranteterre
instagram.com/restauranteterre