

TERRE

FROM THE MARKET

Gillardeau oysters number 2	4€
Boiled shrimps	14€ /100gr
Grilled in salt red prawns	18€ /100gr
Braised mussels, tomato, basil	12€ ^{small} 16€ ^{large}
Braised clams	13€
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	10€ ^{small} 16€ ^{large}
Spanish omelette (potato, onion and free-range eggs)	9€

FROM THE PANTRY

Cured ibérico (acorn-fed) pork shoulder	15€ ^{small} 21€ ^{large}
Ibérico (acorn-fed) jamón	16€ ^{small} 25€ ^{large}
Catalan salchichón Sendra	8€ ^{small} 16€ ^{large}
Coppa Joselito	13€ ^{small} 19€ ^{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€
Grilled octopus leg, potatoes and paprika	18€
Cod kokotxas with “all i pebre”	16,5€
Scallop, octopus and sea bass ceviche	18€

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.

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€
Salmorejo with salted fish tartare	9€
Parmentier, wild mushrooms, truffle and egg	14€
Grilled artichoke	7€ ^{small} 14€ ^{large}
Beef sweetbreads, green garlic and wild mushrooms	16,5€

MAIN COURSES**FISH**

Grilled red tuna belly	28€
Red tuna tartare	20€
Grilled red tuna tataki	24€
Grilled turbot with vegetables	23€
Grilled salmon	18€
Braised cod, saffron alioli, potato and piquillo pepper	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	75€ /1kg
Aged cow burger	16€ /200gr

PLAT DU JOUR

Arroz seco with Iberian pork and wild mushrooms	13,5€ ^{minimum 2 people}
Arroz meloso with squid and pumpkin	13,5€ ^{minimum 2 people}
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€
Chocolate volcano and salted peanut ice-cream	7€
Seasonal fruits	6€
Yuzu, peppermint & cava sorbet	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)

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