










Terrum

RESTAURANTE


















A gastronomic space that connects us to the origin, no artifice, no under wraps secret than respecting the seasonal product.

STARTERS

	Cantabrian anchovies	14,00€
  	Croquettes of roasted free-range chicken on black olive crumble	14,00€
  	Cod fritters with squid ink and “all i oli”	16,50€
	Artichoke bottoms, potato parmentier and Iberian cured ham tips	18,50€
	Iberian cured ham	28,00€

ADAPTED STARTERS

  	Courgette carpaccio with a vegetable feta cheese splash	18,00€
   	False risotto of celery, asparagus, quince aioli and parmesan cheese	18,50€
  	Chicken and foie cannelloni with truffle and herbs sauce and Idiazábal cheese	19,50€
 	Our smoked buffalo burrata on a variety of km0 tomatoes salad	19,50€
  	XL Ravioli of pumpkin and apple with roasted tomato sauce, garlic, nuts and kale chips	20,50€

MAINCOURSES










- Chicken stuffed with plums and pine nuts, apricot emulsion, leek confit and vanilla sauce 25,50€
- ● ● Grilled squid on black rice and garlic oil 25,50€
- ● ● ● Grilled Hibachi salmon lacquered with soy sauce and orange tree honey served with potato, yoghurt and mint salad 26,50€
- ● Cod confit, aubergine caponata and honey and thyme air 27,00€
- ● Suckling pig terrine, garlic emulsion, green mustard and airbag 27,50€
- ● ● Sea bass “papillote” with vegetables served with “au vin blanc” sauce 28,00€
- ● Beef tenderloin marinated in beer, purple carrots and garlic butter 29,00€
- Rack of lamb cooked at low temperature and glazed with wine and herb sauce (350-400 g) served with potato râté 39,50€

EXTRA SERVICES

- Bread service and Extra Virgin Olive Oil 4,00€
- Bread with tomato 6,00€



DESSERTS

	Fresh seasonal fruit	8,00€
 	Chef's ice cream	8,00€
  	Our traditional Tiramisu with cocoa crumble	9,00€
	Avocado, lime and coriander sponge with tomato emulsion	9,00€
	Pineapple, coconut and mango Thousand Islands	9,00€
  	Chocolate dome and Lotus biscuit	9,00€

ALLERGEN DECLARATION



PESCADO
FISH



CRUSTÁCEOS
CRUSTACEANS



MOLUSCOS
MOLLUSCS



ALTRAMUCES
LUPINS



FRUTOS DE
CASCAÑA
NUTS



GRANOS DE
SESAMO
SESAME SEEDS



CACAHUETES
PEANUTS



APIO
CELERY



DÍOXIDO DE AZUFRE
Y SULFITOS
SULPHUR DIOXIDE
AND SULFITES



SOJA
SOYA BEAN



MOSTAZA
MUSTARD



LACTOSA
LACTOSE



HUEVO
EGG



GLUTEN



Vegetarian



Vegan



Made without gluten