







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	14,50€
	Croquettes of roasted free-range chicken on black olive crumble	14,50€
	Falafel, yoghurt crumble and coriander and lime salsa	17,50€
	Artichokes with broken egg, slices of Iberian ham and our rocoto and curry romesco sauce	19,50€
	Iberian cured ham	29,50€


ADAPTED STARTERS

	Roasted aubergine, carrot and turmeric hummus with seed pico de gallo and beetroot crisps	19,00€
	Grilled avocado stuffed with quinoa salad and pumpkin seeds, served with fresh sprouts and carrot chips	19,50€
	False risotto of celery, mushrooms, creamy sweet potato and parmesan shavings	20,00€
	Chicken and foie cannelloni with truffle and herbs sauce and Idiazábal cheese	20,50€
	Our smoked buffalo burrata on a variety of km0 tomatoes salad	20,50€


















MAINCOURSES

	Iberian pork pluma (boneless flank), roasted sweet potato mash with thyme, kale chips and orange and ginger sauce	26,50€
 	Chicken stuffed with plums and pine nuts, apricot emulsion, leek confit and vanilla sauce	27,00€
  	Grilled squid on black rice and garlic oil	27,00€
 	Grilled hibachi-glazed salmon with soy and orange blossom honey sauce, served with potato 'trinxa' and marinated shiitake mushroom	28,00€
 	Confit cod, sliced potatoes, Girona apple and saffron cream	28,50€
 	Baked sea bass cocotte, sautéed gnocchi with seasonal mushrooms, smoked butter and baby spinach	29,50€
   	Deconstructed Wellington sirloin	30,50€
	Shoulder of lamb cooked at low temperature and glazed with wine and herb sauce served with potato ratié	41,50€

EXTRA SERVICES

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

DESSERTS

	Fresh seasonal fruit	8,00€
	Vegan chocolate 'petit pot'	8,00€
  	Chef's ice cream	8,00€
	Our traditional Tiramisu with cocoa crumble	9,00€
  	White chocolate and basil cream, pineapple, banana with a hint of thyme aroma	9,00€
    	Dome de chocolate y galleta Lotus	9,00€
   	Raspberry and cocoa whim with pink cava and hibiscus soup	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