Terrum

RESTAURANTE

A gastronomic space that reconnects us with the origins, without artifice, with no greater secret than respecting seasonal produce.

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TO SHARE

Hand-carved Iberian ham	28,00 €
Roast free-range chicken croquettes	3,50 €/u
Scallop tartare, smoked sweet potato and Reus hazelnut emulsion	25,00 €
Tomatoes with stracciatella, smoked sardine, cantaloupe melon and basil	19,50 €
Iberian pork presa carpaccio, autumn figs and grated Parmesan	22,50 €
Fried artichokes from Parc Agrari del Baix Llobregat, foie shavings, pomegranate and pine nut vinaigrette	22,50 €
XL boletus cannelloni with dill sauce and barrel-aged Modena agar	21,50 €
Roasted pumpkin cream, sautéed mushrooms and soy-cured egg yolk	16,50 €

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MAIN COURSES

Iberian pork plume with yakitori sauce, sweet potato mash, and vegetable chips	25,50 €
Kid goat leg slow-cooked for 12 hours at 72 °C, with rosemary jus and rustic-style potatoes with peppers	35,00 €
Catalan-style beef tenderloin with chestnut cream and crispy potato and truffle churro	33,00 €
Confit cod loin over charcoal-grilled escalivada with black garlic pil-pil	27,50 €
Grilled octopus with potato quenelle and osmosed cantaloupe melon	29,50 €
Barceloneta-style meagre suquet with clams, potatoes, green asparagus and romesco picada	29,50 €

10% VAT included

DESSERTS

Chocolate indulgence with olive oil caviar, crispy bread and sea salt flakes	9,00 €
Catalan cream cloud with *ratafia* and *carquinyoli*	9,00 €
Fresh fruit salad	8,00 €
Vegan chocolate *petit pot*	8,00 €
Traditional Tower t*iramisu*	8,50 €

ADDITIONAL SERVICES

Crystal bread with tomato	6,00 €
Sourdough bread service with extra virgin olive oil	4,50 €

ALLERGEN DECLARATION

