



# Terrum

























RESTAURANTE



A gastronomic space that connects us to the origin,  
without artifices, without more than a secret to  
respect the seasonal product.









## STARTERS

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	Sliced Iberian ham	29,00€
  	Roast chicken croquettes	15,00€
  	Homemade cod fritters with truffle honey	17,50€
  	Smoked veal steak tartare, cured yolk, kinchi mayonnaise and pickled onion	28,50€
  	Our Canned tuna belly, tomato km0 marinated with shallot and fig toast	25,90€
 	Eggplant in Panko, yogurt sauce and chopped toasted hazelnuts	19,00€
  	Chicken and truffle cannelloni with herb sauce and Idiazábal cheese	21,50€
 	Buffalo burrata on variety of tomatoes km0 from the "Parc Agrari" del Prat	20,50€
  	Our pâté de campaña with foie, onion confiture and croutons of seed bread	21,00€
 	False celery risotto "a la llauna", gorgonzola, spiced cherry tomatoes, sweet potato and radishes	20,00€





## FRESH FROM THE MARKET

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  	Calamari stuffed with black sausage and "suquet"	28,50€
  	Grilled octopus, potato parmentier, "sobrasada" crumble, boiled egg and black sausage powder	30,50€
 	Roasted sea bass cocotte, sautéed gnocchi with seasonal mushrooms, smoked butter and baby spinach	29,00€




## MEAT & GRILL

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Matured veal entrecote with ratté potatoes	€/KG
 Lacquered goat leg with rosemary juice, parsnip puree and thyme air	39,50€
 Beef tenderloin cured in miso with corn textures, Priorat reduction and herb butter	32,00€
 Braised Iberian plum, sweet potato, asparagus and yakisoba sauce	26,50€
 Roast free range chicken breast, PX demi-glaçe, romesco parmentiere and classic mince	26,00€

## ADDITIONAL SERVICES

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 Bread service	4,00€
 “Coca de vidre” bread with tomato	5,50€
 Sourdough mini-farmer's bread with Pyrenees butter	6,50€

## DESSERTS

	Fresh seasonal fruit	8,00€
	“Petit pot” of vegan chocolate	8,00€
  	Our traditional Tiramisu with cocoa crumble	8,00€
   	Cocoa caprice with apricot emulsion and English cream	9,00€
 	Vanilla Chantilly with red fruit textures	9,00€

## ALLERGEN DECLARATION

 P E S C A D O FISH	 C R U S T Á C E O S CRUSTACEANS	 M O L U S C O S MOLLUSCS	 A L T R A M U C E S LUPINS	 F R U T O S D E C A S C A R A N U T S	 G R A N O S D E S E S A M O SESAME SEEDS	 C A C A H U E T E S PEANUTS
 A P I O CELERY	 D Í O X I D O D E A Z U F R E Y S U L F I T O S SULPHUR DIOXIDE AND SULFITES	 S O J A SOYA BEEN	 M O S T A Z A MUSTARD	 L A C T O S A L A C T O S E	 H U E V O EGG	 G L U T E N

 Vegetarià / Vegetariano

 Vegà / Vegano

 Elaboració sense gluten / Elaboración sin gluten