



# Terrum

RESTAURANTE



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# SILVER MENU

## Starters for sharing (one dish per five individuals)

- Hand-sliced Iberian ham
- Free-range chicken roasted croquettes
- House-made cod fritters drizzled with truffle honey
- Cannelloni filled with chicken and truffle, accompanied by an herb sauce and Idiazabal cheese
- Smoked buffalo burrata accompanied by an assortment of locally sourced tomatoes from the "Parc Agrari" in El Prat (Vegetarian)

## Seconds available for selection:

- Braised Iberian pork shoulder accompanied by sweet potato, asparagus, and yakisoba sauce
- Grilled salmon, potato parmentier, sobrasada crumble, Kalamata olives, and fresh arugula

## Desserts:

Chef's selection

## Includes:

Selection of local breads and oils

House wine

Mineral water, soft beverages, and beer

Coffee and tea

Price per person

**59€**

VAT included.



Your food safety is our utmost priority. Please feel free to request the allergen list for each dish from our staff. We are committed to ensuring that you can enjoy your meal with total peace of mind.

# *GOLD MENU*

## **Starters for sharing (one dish per five individuals)**

- Hand-sliced Iberian ham
- Free-range roasted chicken croquettes
- Our homemade salt cod fritters with truffled honey
- Chicken and truffle cannelloni with herb sauce and Idiazábal cheese
- Smoked buffalo burrata on a selection of km0 tomatoes from "Parc Agrari" in El Prat (Vegetarian)

## **Seconds available for selection:**

- Miso-cured beef sirloin with corn textures, Priorat reduction and herb butter
- Roasted corvina in cocotte with sautéed gnocchi and seasonal mushrooms, smoked butter and baby spinach

## **Desserts:**

Chef's selection

## **Includes:**

Selection of local breads and oils

House wine

Mineral water, soft beverages, and beer

Coffee and tea

Cost per person

**65€**

VAT included.



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# *WINE CELLAR*

White wine: La Duda, Vinos del Pasante · DO Godello

Red wine: Focoro Mas Oliu · DO Empordà

Cava: Blanc de Blancs, Anna de Codorníu · DO Cava

# Conditions for reserving group menus:

These menus are applicable for groups of ten or more individuals. Different menus cannot be merged within the same group.

We can design tailored menus to meet your requirements. Please inform us so we can explore the options available to you.

We create bespoke birthday cakes. Kindly inquire about the terms and conditions.

We customize the menus to accommodate individuals with food intolerances and vegetarians.

The selected second courses must be communicated a minimum of 48 hours in advance.

The number of diners may be decreased up to 24 hours prior to the reserved appointment. If the reduction occurs less than 24 hours in advance or upon arrival at the restaurant, the total amount for the reserved seats will be charged.

A deposit of 20% will be required upon booking.

In the event of exclusivity of the premises, the full invoice amount must be paid in advance.

One bottle of wine and one bottle of cava are provided for every four individuals. These may be substituted for one soft drink or one beer per person.

Any additional beverages will incur separate charges.



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