FOR THE TABLE

MIXED OLIVES v 6.95
Aceitunas Aliñadas. In a house marinated of aromatics & olive oil.

SPANISH BREAD v 3.95
Pan De Coca. Artisan Spanish bread with olive oil & Basque salt.
Add Homemade Tomato Paste +2 // Add Anchovies +2

PADRÓN PEPPERS v 6.50
Pimientos Padrón. Blistered Padrón peppers fried in olive oil and finished with Basque salt. Watch out for the occasionally spicy one!

QUEEN ALMONDS v 4.50
Almendras fritas Especiadas. Queen Spanish almonds fried in sunflower oil & sprinkled with sea salt plus our secret rub.

OYSTERS Single 4.25 · ½ Dozen 21.95 · Dozen 34.95



- Roasted Red Pepper Sauce
- Lemon & Tabasco
- Shallot & Red Wine Vinegar

SLICED MEATS & CHEESES

ARTURO SÁNCHEZ
MAESTRÍA IBÉRICA 1837

All our meats are 100% Ibérico pork produced by the **Arturo Sánchez** family, synonymous with high quality cured meats thanks to generations of expertise. Our cheeses are authentic Spanish cheeses, made traditionally using local milk.

ANTIPASTO BOARD 19.95

Chef's best pick of 3 Spanish cold cuts – Lomito Iberico de Bellota (marbled, rich, paprika flavour), Ibérico Salchichón (with whole black peppercorns, nutty flavour, soft texture), Ibérico Chorizo (minced pork with smoky paprika and garlic). Served with pickles, breadsticks and pan de coca bread.
Add Paleta Ibérica +7.50

CHEESE BOARD v 19.95

Chef's best selection of 3 cheeses – 12 month cured Manchego (nutty with hints of caramel), Queso Azul Picos (blue cheese, strong aroma, intense flavour and buttery texture), Smoked Manchego (nutty & smoky flavourful profile). Served with rosemary biscuits, pan de coca bread and quince paste.

CHEFS MIX BOARD 39.95

All of the above, perfect for sharing high quality Spanish produce. Served with pickles, rosemary crackers, breadsticks, pan de coca bread and quince paste.
Add Paleta Ibérica +7.50

CROQUETAS 3 PIECES

You'll find these croquetas gracing some of the best pintxos bars in San Sebastian. These are entirely hand-made with a thick bechamel made from the local milk of the region.

BASQUE CHORIZO WITH ROMESCO SAUCE	8.75
SALT COD WITH HOMEMADE TARTARE SAUCE	8.75
PARMO CROQUETAS WITH GARLIC SAUCE	9.95
PORCINI MUSHROOM WITH TRUFFLE ALIOLI v	8.75

TAPAS / STARTERS

GARLIC BREAD v 6.95
Hand-stretched flatbread, garlic & herb butter. **Add Cheese +2.50**

TORTILLA ESPAÑOLA v 7.95
Classic Spanish omelette cooked with potato, onion & Manchego.

RICOTTA DE BÚFALA v 9.95
Light and fluffy, made traditionally from Buffalo milk. Whipped in-house served with honey, fresh thyme & pan de coca bread.

BEEF CARPACCIO 14.95
Cured Spanish beef with truffled Manchego cream, cava vinaigrette and fresh horseradish.

MEATBALLS 9.95
Albóndigas en Salsa Riojana. Beef & pork meatballs in a rich Rioja-style tomato sauce with chilli, paprika and shaved Manchego.

GAMBAS PIL PIL 13.50
An Andalusian classic, sizzling prawns cooked in Spanish olive oil, chilli, garlic and paprika. Served with pan de coca bread.

CALAMARI 9.95
Calamares Fritos. Crispy fried baby squid with lemon and alioli.

BBQ PORK RIBS 9.95
Tender pork ribs finished with a rich, smoky BBQ glaze.

CEVICHE DE SALMÓN 11.95
Lightly cured Salmon with chilli and lime; jalapeño,coriander & avocado dressing, served with squid ink crackers.

CHICKEN LIVER PÂTÉ 8.50
Paté de Hígado de Pollo. Homemade chicken liver pâté with Pedro Ximénez onion relish, pickles and pan de coca bread..

SPANISH CHORIZO 8.50
Chorizo al vino tino. Authentic Spanish chorizo cooked in rioja, garlic and bay leaves. Served with pan de coca bread.

GRILLED OCTOPUS 11.95
Pulpo a la Gallega. Grilled octopus served with crispy potatoes, smoked paprika, olive oil and fresh lemon.

LA TERRAZA HOUSE PAELLA

A Spanish classic of saffron-infused rice, cooked with delicious fresh ingredients and served tableside.

CHICKEN & CHORIZO 39.95 - Serves Two
Tender rotisserie chicken and smoky Spanish chorizo.

SEAFOOD 44.95 - Serves Two
Mussels, king prawns & squid.

MIXED 44.95 - Serves Two
Chicken, chorizo, mussels, king prawns & squid.

MAINS

ORIGINAL PARMO 18.95
Breadcrumbed chicken breast, béchamel sauce, melted cheese, chunky chips, salad & garlic mayo. **Add Sliced Rump Steak +5 // Make It Spanish +3 // Go Hotshot +3**

SEABASS Small 13.25 | Large 24.95
Lubina con Alubias Blancas. Pan-seared seabass with white bean, chorizo, and tomato stew.

ROTISSERIE CHICKEN Half 14.95 | Full 25.95
Pollo Asado al Estilo Español. Succulent rotisserie chicken rubbed with our house blend of Spanish spices. Served with patatas bravas and a rocket & Manchego salad.

SEAFOOD STEW 24.95
Half shell mussels, king prawns, salmon, seabass, all served in a rich tomato bisque sauce. **Add Pan De Coca Bread +£2**

CHORIZO MORCILLA STEW 24.95
Spicy chorizo sausage sauteed with Spanish black pudding, tomato, saffron & butter bean stew with hispi cabbage.

SLOW-BRAISED IBERICO PORK 24.95
Braised pork slowly cooked until tender, buttery mash, pork jus & apple.

SUNDAY ROASTS

All mains served with a herb & pork stuffng, chicken fat roasties, swede crush, Yorkshire pudding, sticky red cabbage, seasonal vegetables, honey roast parsnips & harissa roast carrots plus bottomless 24hr red wine gravy.

ROAST BEEF 21.95
Tender slices of traditionally roasted beef.

ROTISSERIE CHICKEN 19.95
Half rotisserie chicken with rich herb basting.

PORCHETTA 19.95
Slow-roasted porchetta pork with crisp golden crackling.

MIXED SHARING BOARD 24.95 Per Person
Selection of chicken, beef and porchetta pork to share

ADDITIONAL SUNDAY SIDES:

Six Pigs in Blankets	5.95
Yorkshire Pudding	1.50
Tomahawk Chunky Chips v	5.50
Beer Battered Onion Rings v	4.95
French Fries v	4.95
Truffle & Parmesan Fries v	5.50
Mac n' Cheese with Parmesan Crumb v	5.50
Garlic & Manchego Mushrooms v	5.95
Morcilla Black Pudding & Pepper Salsa	5.95
Cauliflower Cheese	2.95
Pork Crackling	2.95
Grilled Tenderstem Broccoli v	5.50
Creamy Mash v	4.50
Truffle Mash v	5.50
Bacon & Creamed Leeks	4.95
Rocket & Manchego Salad v	4.95
Harissa Roasted Carrots v	5.95
Patatas Bravas v	8.50