# 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.

# THE STEAKS

***ALL STEAKS COME WITH TWO FREE SIDES**

**THE SHARING BOARD** 84.95
8oz Flat Iron & 4oz of Fillet, 5oz Sirloin & 5oz Ribeye, all sliced and served with king prawn pil pil plus a **choice of two sides.**

**THE FILLET** 8oz - 39.95 10oz - 49.95
This is the most lean & tender of all steaks with very little to no fat.

**RIBEYE 10OZ** 38.95
Rich, tender, juicy and full-flavoured, with generous marbling throughout with its distinctive melt-in-the-mouth flavour.

**SIRLOIN 10OZ** 38.95
A very popular cut, it is very tender & well marbled with fat.

**FLAT IRON 8OZ** 29.95
Signature flat iron, best served medium rare. Extremely tender, well-marbled & flavourful.

**PICANHA 8OZ** 32.95
Full-flavoured cut with a distinctive fat cap that adds richness and flavour.

## NOW ADD YOUR SAUCE

**PEPPERCORN SAUCE** 3.95 • **GARLIC & HERB BUTTER** 3.75
**CHIMICHURRI** 3.75 • **CAFE DE PARIS BUTTER** 3.75 • **BBQ** 3.75

# SIDES

Tomahawk Chunky Chips v 5.50
Beer Battered Onion Rings v 4.95
French Fries v 4.95
Truffle & Parmesan Fries v 5.50
Patatas Bravas v 8.50
Mac n' Cheese with Parmesan Crumb v 5.50
Garlic & Manchego Mushrooms v 5.95
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
Morcilla Black Pudding & Pepper Salsa 5.95

# LUNCH
*AVAILABLE 12 - 4PM

## Waggu Beef Burger 17.50
Wagyu beef burger topped with mented cheese, served with fries, sriracha slaw, onion relish & burger sauce.

## Chicken Burger 16.95
Fried Chicken Topped with mented cheese, served with fries, sriracha slaw, onion relish & burger sauce.

## Spanish Burger 16.95
Chorizo pork pattie with onion relish, melted cheese, rocket & tomato paste.

**EXTRA BURGER TOPPINGS: Add Stilton +2.50 // Smoked Bacon +1.95**

## Beef Gravy Dipper Sandwich 14.95
Slow roast beef brisket, sub roll, mustard, Swiss cheese & roast onions, gravy dipping pot & fries.

## The Ultimate Steak Sandwich 16.95
Sliced flat iron steak on garlic butter grilled bloomer, caramelised onions, dijon mayo, rocket & parmesan salad, fries.

## Rotisserie Chicken Sandwich 14.95
Pulled Rotisserie chicken mixed with garlic alioli, sun-dried tomato paste, rocket, Manchego served with fries

## Meatball Sub 14.95
house made meatballs cooked in a rich tomato sauce in a brioche sub roll with shaved Manchego served with fries.

## Grilled Chicken Wrap 14.95
garlic and herb grilled chicken breast, fresh mozzarella, mixed leaf salad, bravas sauce served with fries

## Caesar Salad 12.95
Gem lettuce, egg, shaved Manchego, herb crumb and Caesar dressing.

**Add Rotisserie Chicken +3.00 | Add Anchovies +2**

*Please inform your server of any allergies or dietary needs before ordering.

# THE STEAKS
*ALL STEAKS COME WITH TWO FREE SIDES

## The Sharing Board 84.95
8oz Flat Iron & 4oz of Fillet, 5oz Sirloin & 5oz Ribeye, served sliced with four garlic butter prawns plus a **choice of two sides.**

## The Fillet 8oz - 39.95 10oz - 49.95
This is the most lean & tender of all steaks with very little to no fat.

## Ribeye 10oz - 38.95
Rich, tender, juicy and full-flavoured, with generous marbling throughout with its distinctive melt-in-the-mouth flavour.

## Sirloin 10oz - 38.95
A very popular cut, it is very tender & well marbled with fat and prepared by our master butchers.

## Flat Iron 8oz - 29.95
Signature flat iron, best served medium rare. Extremely tender, well-marbled & flavourful.

## Picanha 8oz - 32.95
Full-flavoured cut with a distinctive fat cap that adds richness and flavour.

# SIDES

Tomahawk Chunky Chips v 5.50
Beer Battered Onion Rings v 4.95
French Fries v 4.95
Truffle & Parmesan Fries v 5.50
Patatas Bravas v 8.50
Mac n' Cheese with Parmesan Crumb v 5.50
Garlic & Manchego Mushrooms v 5.95
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
Morcilla Black Pudding & Pepper Salsa 5.95

**3 TAPAS FOR £18**
**AVAILABLE MONDAY - THURSDAY**

**BOTTOMLESS WINGS & RIBS**
**EVERY THURSDAY**

**TOMAHAWK SUNDAY ROAST**
**JOIN US THIS SUNDAY**