

FOR THE TABLE

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

SPANISH BREAD 3.95
Pan De Coca. Artisan Spanish bread with olive oil & Basque salt.
Add Pan Con Tomata +£2 | Add Anchovies +£2

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

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

CROQUETAS3 PIECESADD AN EXTRA FOR £2

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 SAUCE8.75

SALT COD WITH HOMEMADE TARTARE SAUCE8.75

PORCINI MUSHROOM WITH TRUFFLE ALIOLI 8.75

SLICED MEATS & CHEESES

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.



MEAT BOARD19.95

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 £8.50

CHEESE BOARD19.95

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), Tetilla (semi-hard cow's milk cheese from Lugo, Galicia;milky, slightly acidic, fatty). Served with rosemary biscuits, pan de coca bread and quince paste.

CHEFS MIX BOARD39.95

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 £8.50

ALLERGEN INFO

V = Vegetarian. Please inform your server of any allergies or dietary needs before ordering. Dishes are prepared in an environment where nuts, wheat, gluten, and other allergens are handled.

TAPAS / STARTERS

PATATAS BRAVAS 8.50
Crispy fried potatoes with our “Brava” sauce & garlic alioli.

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

MEATBALLS 8.95
Albóndigas en Salsa Riojana. Beef & pork meatballs in a rich Rioja-style tomato sauce with chilli, paprika and shaved Manchego.

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

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

TUNA CRUDO 13.95
Atun Crudo, tuna loin lightly cured in harissa served with burnt citrus, chives and olive oil.

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

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.

TORTILLA DE PATATAS 6.50
Traditional Spanish potato omelette.

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

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

ENSALADAS (SALADS)

SERRANO HAM SALAD 14.95
Serrano ham, pickled pear, Manchego, rocket, and balsamic dressing.

CAESAR SALAD 12.95
Gem lettuce, egg, shaved Manchego, herb crumb and Caesar dressing.
Add Rotisserie Chicken +£3.00 | Add Anchovies +£2

SHARING PLATTERS

SEAFOOD PLATTER 54.95
Selection of seafood including gambas pil pil octopus, anchovies, calamari, and mussels. Served with patatas bravas & rocket- manchego salad.

MEAT PLATTER 59.95
El Carnívoro. Selection of grilled meats including skewers, steaks, chorizo, and morcilla. Served with patatas bravas & rocket- manchego salad.

SIDES

GARLIC & MACHEGO MUSHROOMS 5.95

MORCILLA BLACK PUDDING WITH PEPPER SALSA 5.95

HARISSA ROASTED HEIRLOOM CARROTS 6.95

RUSTIC CRISPY POTATOS +PAPRIKA SALT & OLIVE OIL 5.95

PAPRIKA CORN ON THE COB 5.95

STEAMED ASPARAGUS WITH ROMESCO 7.95

LARGE DISHES

LA TERRAZA HOUSE PAELLA

Serves Two

MIXED22.50 pp

Number 1 in Spanish cuisine - a classic dish of saffron flavoured rice cooked with chicken, chorizo, mussels, King prawns, squid & octopus. Served tableside.

SEAFOOD22.50 pp

Seafood only. Classic dish of saffron flavoured rice cooked with mussels, King prawns & squid. Served tableside.

VEG16.50 pp

Our traditional house paella, using a vegetable stock instead of our classic tomato and seafood-based stock. Served with mixed seasonal vegetables.

PULLED LAMB 22.50
Pulled lamb shoulder pressed in its own liquor then crumbed served with a pea & mint puree, crispy potato and a cherry tomato, lemon herb dressing.

CHICKEN MILANESA 22.95
Breaded & fried till golden. Comes with patatas bravas & rocket salad. Select from:
- **Fresh Pepper Caponata**, parsley, shaved Manchego and fresh lemon.
- **Riojana Style**, house Rioja sauce with chilli and paprika, fresh mozzarella, basil.

SEABASS Small 12.95 | Large 21.95
Lubina con Alubias Blancas. Pan-seared seabass with white bean, chorizo, and tomato stew.

PORK CHOP 24.50
Chuleta de Cerdo a la Brasa. 8-hour brined pork chop with sangria red cabbage, harissa roasted carrots and mustard jus.

ROTISSERIE CHICKEN Half 12.95 | Full 21.95
Pollo Asado al Estilo Español. Succulent rotisserie chicken rubbed with our house blend of Spanish spices. Served with patas bravas and a rocket & Manchego salad.

MARINATED SKEWERS

Marinated in our Spanish seasonings, served with romesco and olive oil plus a side of crispy paprika potatoes.

PORK - BROCHETA DE CERDO 3PC 15.95

CHICKEN - BROCHETA DE POLLO 3PC 15.95

KING PRAWN - BROCHETA DE GAMBAS 3PC 15.95

MIXED - BROCHETA MIXTA 24.95

THE STEAKS

Served sliced with chimichurri and patatas bravas.

PICANHA 8oz29.95

Juicy, rich rump cap

SOLOMILLO BAJO (SIRLOIN) 10oz34.95

Lean and flavourful

CHULETÓN (BONE-IN RIBEYE) 18oz49.95

Rich, marbled and buttery