



LA TERRASSA

ILLA D'OR RESTAURANT

## STARTERS

### BURRATA

*dressed with truffle and pink peppercorns. Basil and crispy parmesan*  
€ 19.95

### TUNA TATAKI

*served with a tropical fruit "trepó" and wasabi emulsion*  
€ 21.75

### RAINBOW QUINOA SALAD

*with avocado, mango, beetroot, strawberries, radishes, cherry tomatoes,  
balsamic vinaigrette and rye bread croutons*  
€ 17.10

### PRAWN AND SALMON TARTARE

*flavoured with tzatziki, ginger, mango coulis and toasted almonds*  
€ 24.45

### BEEF CARPACCIO

*with cardamom, rosemary oil, Sóller orange and parmesan shavings*  
€ 21.35

### IBERICO HAM CROQUETTES

*with melon, spearmint and a piquillo pepper emulsion*  
€ 17.15

### FOIE GRAS MICUIT

*with dried figs, toasted almonds, kumquat and bergamot*  
€ 21.85

#### ALLERGENS

If you require further information about allergens please ask a member of our staff. Thank you

*VAT included*



LA TERRASSA

ILLA D'OR RESTAURANT

## F I S H

### GRILLED SEA BASS LOIN

*creamy peas and wild mushrooms*

€36.40

### TURBOT FILLET IN A CITRUS CRUST

*sweet potato, fresh vegetables and a virgin olive oil biscuit*

€31.75

### MONKFISH MEDALLIONS À L'AMÉRICAINNE

*saffron potatoes, fennel confit and crispy rice*

€32.60

### COD GRATIN WITH LIME AIOLI

*on a beetroot parmentier and edamame vinaigrette*

€30.35

#### ALLERGENS

If you require further information about allergens please ask a member of our staff. Thank you

*VAT included*



LA TERRASSA

ILLA D'OR RESTAURANT

## MEAT

### ENTRECOTE STEAK

*cooked over charcoal, served with the accompaniment of the day  
and green pepper and béarnaise sauces*

€30.80

### TENDER SUCKLING PIG

*on pumpkin chutney, pickled red onion  
and arbequina olive oil caviarn*

€31.45

### SIRLOIN STEAK

*with foie gras and a port sauce, potato gratin  
and sautéed vegetables*

€34.50

### ROASTED DUCK MAGRET

*with an orange jus with sugar cane honey  
and accompaniment of the day*

€26.50

#### ALLERGENS

If you require further information about allergens please ask a member of our staff. Thank you

*VAT included*



LA TERRASSA

ILLA D'OR RESTAURANT

## SUGGESTIONS

### SPINY LOBSTER STEW

*Minimum 2 people  
market price per person*

### FRIED SPINY LOBSTER SERVED WITH EGG, ONION AND HOMEMADE CHIPS

*market price*

### SALT BAKED SEA BASS

*for 2 people, served with potato gratin and sautéed vegetables  
(p.p) €30.60*

### TERRASSA DISPLAY CABINET

*see our fish, seafood and meat of the day  
market prices*

### CHATEAUBRIAND

*for 2 people  
served with potato gratin and sautéed vegetables  
(p.p) €35.85*

### TAGLIATELLE FRUTTI DI MARE

*pasta with prawns, cuttlefish, mussels and clams in a saffron sauce  
€28.35*

#### ALLERGENS

If you require further information about allergens please ask a member of our staff. Thank you

*VAT included*



LA TERRASSA

ILLA D'OR RESTAURANT

## HOMEMADE DESSERTS

### OUR CHEF'S MALLORCAN "GATÓ"

*with a turrón cream and warm chocolate sauce*

€0.85

### CHOCOLATE DELIGHTS

*an homage to chocolate with different flavours, textures and temperatures*

€0.85

### CHEESECAKE

*with a wild berry sauce served with almond ice cream*

€0.85

### MANGO AND PEAR TARTE TATIN

*with pistachios, chocolate ice cream and Grand Marnier 'air'*

€0.55

### DESSERT TASTING MENU

*a selection of our homemade desserts to share*

€17.95

### FRUIT COMPOSITION

*with seasonal fruit and raspberry sorbet*

€8.35

### ICE CREAMS AND SORBETS

*with toppings and sauces*

€8.35

#### ALLERGENS

If you require further information about allergens please ask a member of our staff. Thank you

*VAT included*