



Welcome to the restaurant
Terrassa Terramar
Our philosophy
based on illusion
to progress day by day,
offers an ecological and fresh product,
with a Mediterranean aroma.



STARTERS

Cream of peas soup with poached quail egg and lobsters
Pickled artichokes with duck ham and Parmentier of sweet potato
Scallops grilled salad with shellfish oil
Fried BIO eggs with iberian sobrossada or iberian cured ham shaving
and truffle oil
Pupkim millefeuille with spinach and pupkim cream sauce
Prawns carpaccio from Palamós and prawns oil

DISHES TO SHARE

Fried potatoes with spicy sauce
Croquettes squid in their ink (4 pieces)
Croquettes beef steak (4 pieces)
Croquettes prawns from Palamós (4 pieces)
Grilled date mussels
Anchovies with tomato bread (home-made)
Andalusian style squids
Palamós sand eels
Grilled coquinas clams
Sauteed lobsters from Palamós
Small squids from Palamós
Iberian Spanish ham from Extremadura 100% Iberian



RICES

Rice typical from Palafrugell
Rice with artichokes, king trumpet mushrooms and sausages
Black rice paella with small lobsters
Paella "del senyoret" (with shell-less fish)
Seafood Paella
Paella with vegetables
Paella with mushrooms and parmesan cheese au gratin
"Fideua" noodle stew with fish stock, cuttlefish and garlic sauce

FISHES

Grilled coastal turbot with vegetables
Grilled seabass suprême with vegetables chips
Grilled angler fish or " a la donostiarra " (700 Grs)
Herb steamed cod confit in a bed of carrot jus
Sautéed small squids with artichokes and spring onion

MEATS

Grilled veal tenderloin from Girona (200 grs)
Grilled organic veal entrecôte (380 Grs)
Angus veal hamburger with confit onion and cheese
"Tomino del Boscaiolo"
Duck scaloppine with orange sauce

Coca de vidre with tomato
Artisan bread from Palafrugell



DESSERTS

Chous à la crème et praliné à la crème anglaise.

Farandole de truffes (chocolat blanc et noix de coco,
chocolat noir et chocolat au lait)

Tarte Tatin à la de glace à la cannelle

Coulant au chocolat, glace à la violettes

Coulant au chocolat blanc avec cœur de chocolat
noir à la glace à la Ratafia

Cheese cake aux fruits rouges

Nuage de crème catalane

Soupe de citriques avec sorbet à la mandarine
et guimauves au limette

Glaces artisanaux

2 boules

1 boule