



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

Miquel's Gaspatxo

Salmorejo with tomato bread and anchovies

Fresh salad with soft wheat, pickled green asparagus with a basil vinaigrette

Caesar salad with roast BIO chicken, parmesan, cranberries and pistachios

Tuna salad with tomato, spring onion, honey & mustard vinaigrette

Melon salad with strawberries and Iberian ham

Burrata salad with veal carpaccio from Girona with basil olive oil

Lettuce heart salad with sardine preserved, apple Granny Smith, mint and basil mayonnaise and sliced almonds

Scallops tempura salad with mango and wasabi mayonnaise

Raf tomato tartar with guacamole and pickled white asparagus

Avocado cannelloni with salmon tartare and with a touch of prawn

Assorted grilled vegetables and romesco sauce

Fried BIO eggs with iberian sobrossada or iberian cured ham shaving and truffle oil

Galician beef carpaccio

Prawns carpaccio from Palamós and prawns oil



DISHES TO SHARE

Fried potatoes with spicy sauce
Cod fritters
Croquettes squid in their ink (4 pieces)
Croquettes beef steak (4 pieces)
Croquettes prawns (4 pieces)
Grilled mussels
Anchovies with tomato bread (home-made)
Palamós sand eels
Grilled cockles
Grilled coquinas clams
Andalusian style squids o squids rings in batter
Sauteed lobsters from Palamós
Sauteed prawns from Palamós with garlic and parsley
Small squids from Palamós
Fried small cuttlefish from Palamós
Iberian Spanish ham from Extremadura 100% Iberian

RICES

Rice casserole typical from Palafrugell
Rice with cuttlefish, king trumpet mushrooms and spider crab
Black rice paella with small cuttlefishes and small lobsters
Seafood Paella
Paella "del senyoret" (with shell-less fish)
Vegetables Paella empordanesa
Paella with mushrooms and parmesan cheese au gratin
Paella "a bordo" (Fishermen's rice)
"Fideua" noodle stew with fish stock, cuttlefish and garlic sauce



FISHES

Grilled sardines from Palamós
Wild seabass supreme with salt crust with spices,
and peas and pine nuts cream
Red mullets suprême, sautéed squids and horn
of plenty mushrooms
Wild turbot with garnish
Grilled angler fish or " a la donostiarra " (700 Grs)
Baked extra nordic cod fish with pickled tomatoes
Grilled squids or confit onions
Grilled octopus with topinambur, calçot,
black garlic and romesco sauce

MEATS

Grilled veal tenderloin from Girona (200 grs)
Grilled organic veal entrecôte (380 Grs aprox.)
Angus veal hamburger with confit onion and foie poêle
Grilled "Vano" iberian pork 100%.
Duck scaloppine with Iberian ham and red berries

Coca de vidre with tomato
Artisan bread from Palafrugell



DESSERTS

Custard and praline filled buns with custard
Assorted truffles (white chocolate with coconut
dark chocolate and chocolate with milk)
Apple tatin with cinnamon ice cream
Chocolate coulant with violet ice cream
White chocolate coulant with dark chocolate heart
and ratafia ice cream
Cheesecake with lemon cream and caramel crumble
Traditional Catalan custard with red berries
Melon and watermelon balls with lemon and ginger sorbet
Coconut panacata with cherries soup
“Cubano” with Nutella mousse and custard ice cream
Espresso coffee textures
Mixed fresh fruit salad

Handmade ice creams
2 balls
1 ball
Cornets, Magnum S