



Welcome to the restaurant Terrace 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 and anchovies

Pickled green asparagus salad with lettuce heart and anchovies

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, mild wasabi mayonnaise and sliced almonds

Raf tomato tartar with guacamole and pickled white asparagus

Red tuna tartar with Avruga caviar, mild wasabi mayonnaise and seaweed wakame

Avocado cannelloni with salmon tartare and with a touch of prawn

Marinated sardines with pickled tomatoes and Iberian pork lardons

Assorted grilled vegetables and romesco sauce

Fried BIO eggs with Iberian sobrasada or Iberian cured ham shaving and truffle oil

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 (4 pieces)

Grilled mussels

Anchovies with tomato bread (home-made)

Grilled cockles

Grilled coquinas clams

Andalusian style squids

Sautéed lobsters from Palamós

Sautéed prawns from Palamós with garlic and parsley

Small squids from Palamós

Fried small cuttlefish from Palamós

Iberian Spanish ham from Extremadura 100% Iberian



RICE

- Rice typical from Palafrugell
- Rice with cuttlefish, king trumpet mushrooms and spider crab
- Black rice paella with 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 vegetables chips
- 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
- Fresh sole à la meunière rosemary

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

Our establishment has information on the presence of allergenic products and ingredients.



POSTRES

Custard and praline filled buns

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 red berries

Cloud traditional catalan custard

Mini creme caramel with liquorice custard

Coconut panna cotta with cherry soup

Citrus fruits soup with tangorine sorbet and
sweet lime and grapefruit jelly beans

Melon and watermelon balls with mojito sorbet

“Cubano” with cinnamon mousse with
milk jam ice cream

Mixed fresh fruit salad

Handmade ice creams

2 balls

1 ball

Cornets, Magnum

VAT INCLUDED