

Terra Rossa


MENU

SOUPS

Caldo verde  

(traditional soup with cabbage, homemade chorizo and cornbread toast)


3.50€

Peas *velouté* 

(cream of peas and mint with cream and seeds)

3.50€

APPETIZER

Goat cheese *brûlée* 


(cream of firm cheese, rosemary and honey, with pear cream and pickles)

8.50€

Pumpkin and lentil cream  

(cream of roasted pumpkin with red lentils and vegan sausage)

8.50€

Smoked bundle 

(leaf of cabbage garnished with beans, cured meat and sausages)

9.00€

Egg and salmon

(slow-cooked egg with sauteed kale, lemon butter toast and cured and smoked salmon)


10.00€

MAIN DISHES

Saffron Risotto  

(saffron risotto and cubes of granny smith apple)

18.00€

Seitan steak  

(marinated and grilled seitan with pistachio crust and vegetable stir-fry)

18.00€

Creamy cauliflower   

(roasted cauliflower puree with shimeji mushroom and baby vegetables)

20.00€

Mushroom Cevadotto 

(specialty made with barley and mushroom mix)

22.00€

Cod rice  

(cod rice flavoured with mint, slow-cooked egg yolk and cod tempura)

22.00€

Cod loin

(braised and smoked cod loin (180 – 200g), with puree of grass peas)
24.00€

Sea bass

(braised sea bass loin (180 – 200grs) with fried polenta and emulsified chive sauce)
29.00€

Beef Loin

(beef loin (180 – 200grs) with meat sauce side of buckwheat)
26.00€

Piglet belly

(slow-cooked piglet belly (180 – 200grs) with roasted pumpkin, thyme and orange sauce)
26.00€

Lamb loin


(lamb loin (180 – 200grs) with pistachio crust, cauliflower puree and baby vegetables)
29.00€

CHILDREN'S MENU

Vegetable cream soup
Chicken breast with carrot rice
1 scoop of ice cream (see available flavours)
18.00€

DESSERTS


Seasonal fruit   
(fruit selection plate)
6.00€

Orange and cashew 
(orange juice gel with cashew mousse and coffee and chocolate crumble)
6.00€

Chocolate brownie 
(warm chocolate and walnut cake, accompanied with avocado cream)
6.50€

Homemade ice cream 
(homemade walnut, biscuits and caramel ice cream)
6.50€

Honey and lemon pudding 
(honey and lemon pudding, hazelnut crumble, lemon mousse and cinnamon gel)
8.00€

Cheese board 
(variety of cheeses, jam and crackers)
9.50€

 Dairy free  Gluten free  Vegetarian  For the little ones

Reservations and requests until 6.00pm at the reception | Service available from 7:30pm to 9:30pm
Please advise your dietary requirements | The prices shown include VAT

Set

MENU

Pumpkin and lentil cream

(cream of roasted pumpkin with red lentils and vegan sausage)

Mushroom Cevadotto

(specialty made with barley and mushroom mix)

Seitan steak

(marinated and grilled seitan with pistachio crust and vegetable stir-fry)

Orange and cashew

(orange juice gel with cashew mousse and coffee and chocolate crumble)

34€/person

Caldo verde

(traditional soup with cabbage, homemade chorizo and cornbread toast)

Cod loin

(braised and smoked cod loin (180 – 200g), with puree of grass peas)

Piglet belly

(slow-cooked piglet belly (180 – 200grs) with roasted pumpkin, thyme and orange sauce)

Honey and lemon pudding

(honey and lemon pudding, hazelnut crumble, lemon mousse and cinnamon gel)

39€/person

Egg and salmon

(slow-cooked egg with sauteed kale, lemon butter toast and cured and smoked salmon)

Cod rice

(cod rice flavoured with mint, slow-cooked egg yolk and cod tempura)

Lamb loin

(lamb loin (180 – 200grs) with pistachio crust, cauliflower puree and baby vegetables)

Homemade ice cream

(homemade walnut, biscuits and caramel ice cream)

42€/person

1 started (to share)

2 main courses

1 dessert (to share)

68€/2 persons

The values shown do not include drinks.

Selection of drinks available at a supplement of €13 per person.

The menu chosen must be the same for all elements of the reservation.