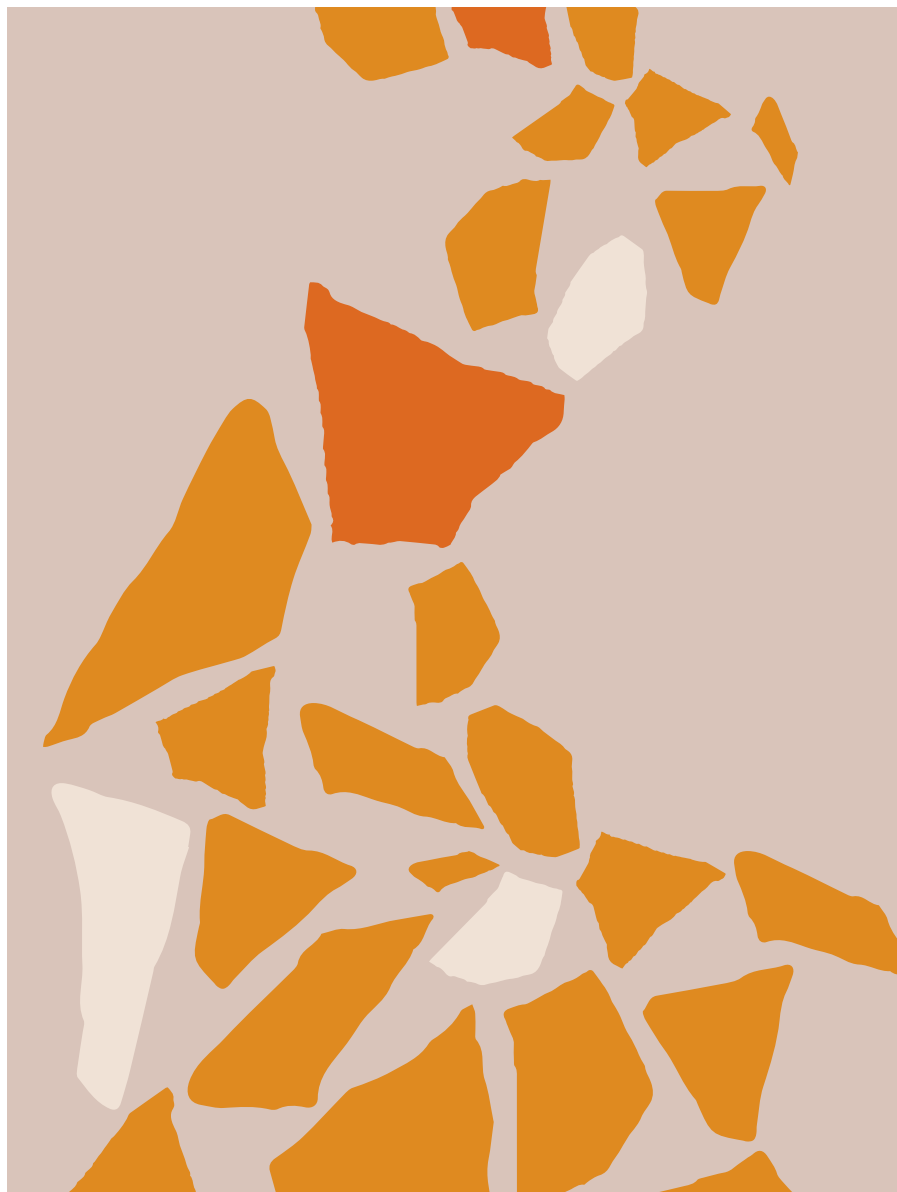


LA .TERRAZA



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COCKTAILS

MERCHANTS EXCHANGE 65 ml. \$200

Torres 10 con infusión de café, Templeton Rye, Amargo de Angostura, absenta

S&T 60 ml. \$200

Jerez manzanilla, Cointreau, bitter de naranja, tónica

SWANKY PANKY 63 ml. \$180

Chandon Brut, Bombay, Vermut La Terraza, Fernet Branca, jarabe de naranja

WHITE POR COBBLER 70 ml. \$150

Oporto blanco, naranja, pomelo, limón, frambuesas, amargo de naranja

EVEN MORE DELICIOUS SOUR \$180

Calvados, crema de peche, zumo de limón, orgeat de pistacho, clara de huevo

GIN TONICA 275 ml. \$180

Bombay, cordial de limón, Campari, tónica de Prosecco

3 COAST MARTINI 90 ml. \$180

Grey Goose infusionado con aceite de oliva, Cocchi Americano, jerez de manzanilla

ST CLEMENT'S SOUR 135 ml. (Mocktail) \$150

Jarabe de naranja, jarabe de limón, zumo de pomelo

*Todos los precios están en moneda nacional e incluyen 16% de IVA/El servicio no está incluido

* Método de pago en efectivo moneda nacional, tarjeta visa / mastercard y american express

* El consumo de bebidas alcohólicas es para mayores de edad

* La medida de alcohol por copeo es de 1.5 oz (45 ml)

* No existe consumo mínimo

LA . TERRAZA

COMIDA

HUMMUS CON PESTO \$180

Con pan pita

BOWL DE CAMOTE Y QUINOA (100 gr.) \$240
Pollo asado al tomillo, aguacate, tomates cherry,
vinagreta de mantequilla de nueces

CUSCÚS DE COLIFLOR (100 gr.) \$275

Pollo especiado, queso feta, tomates heirloom, aceitunas verdes, labneh,
pan pita, pepino, cebolla en escabeche

CEVICHE DE ROBALO (50 gr.) \$150

Leche de tigre, limón, cilantro y tomate cherry

TOSTADA DE ATÚN (50 gr.) \$150

Marinado con aceite de ajonjolí, tostada de maíz, alioli picante

MEJILLONES EN ESCABECHE \$190

Focaccia a la parrilla

ACEITUNAS MARINADAS \$110

JAMÓN IBÉRICO \$200

Pan tomaquet

PAN DE SEMILLAS \$155

Mantequilla de levadura batida

CHORIZO IBÉRICO (70 gr.) \$295

Cortado a mano

BURRATA Y TOMATES \$190

Ciruela y burrata

LAMINAS DE PROSCIUTTO (80 gr.) \$350

Cortado a mano

QUESO TOMME DE MOSTO (100 gr.) \$140

Mantequilla, miel y pan

QUESO CAMEMBERT (100 gr.) \$110

Mantequilla, miel y pan

QUESO REBLOCHON (100 gr.) \$150

Mantequilla, miel y pan

*Todos los precios están en moneda nacional e incluyen 16% de IVA / El servicio no está incluido.

* Método de pago en efectivo moneda nacional, tarjeta Visa, Mastercard y American Express.

* No existe consumo mínimo.

LA .TERRAZA



LA TERRAZA

COCKTAILS

MERCHANTS EXCHANGE 65 ml. \$200

Coffee infused with Torres 10 brandy, Rye Templeton,
Angostura Bitters, absinthe

S&T 60 ml. \$200

Chamomile sherry, Cointreau, orange bitters, tonic

SWANKY PANKY 63 ml. \$180

Chandon Brut, Bombay, La Terraza Vermouth, Fernet Branca, orange syrup

WHITE PORT COBBLER 70 ml. \$150

White port, orange, grapefruit, lemon, raspberries, orange bitters

EVEN MORE DELICIOUS SOUR 85 ml. \$180

Calvados, creme de peche, lemon juice, pistachio orgeat, egg white

GIN TONICA ml. \$180

Bombay, lemon cordial, Campari, tonic 80 Prosecco

3 COST MARTINI 90 ml. \$180

Olive oil washed with Grey Goose, Cocchi Americano, chamomile sherry

ST CLEMENT'S SOUR 135 ml. (Mocktail) \$150

Orange syrup, lemon syrup, grapefruit juice, filtered water

*All prices are in local currency and include 16% VAT / Service is not included.

* Payment method in cash national currency, Visa, Mastercard and American Express card.

* The consumption of alcoholic beverages is only for people over the age of 18.

* The measure per glass is 1.5 oz (45 ml).

* There is no minimum consumption.

LA TERRAZA

FOOD

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HUMMUS WITH PESTO \$180

Served with pita

SWEET POTATO AND QUINOA BOWL (100 gr.) \$240

Thyme roasted chicken, avocado, cherry tomatoes,
nut butter vinaigrette

PURPLE CAULIFLOWER COUSCOUS (100 gr.) \$275

Spiced chicken, feta cheese, heirloom tomatoes, green olives,
labneh, pita crisps, cucumber, pickled onions

WHITE FISH CEVICHE (50 gr.) \$150

Leche de tigre, lime, cilantro and cherry tomato

TUNA TOAST (50 gr.) \$150

Marinated with sesame oil, corn toast, spicy aioli

ESCABECHE MUSSLES \$190

Grilled focaccia

MARINATED OLIVES \$110

IBERIAN HAM \$200

Pan tomato

SEEDED SOURDOUGH \$155

Whipped yeast butter

CHARCUTERIE (70 gr.) \$295

Hand cut

BURRATA & TOMATOES \$190

Pesto & plum

SLICED PROSCIUTTO (80 gr.) \$350

Hand cut

TOMME DE MOSTO CHEESE (100 gr.) \$140

Butter, honey and bread

CAMEMBERT CHEESE (100 gr.) \$110

Butter, honey and bread

REBLOCHON CHEESE (100 gr.) \$150

Butter, honey and bread

*All prices are in local currency and included 16% VAT / Service is not included.
* Payment method in cas national currency, Visa, Mastercard and American Express card.
*There is no minimum consumption.

