

# LA TERRASSA DE PELAI

## Tapas

- Trio of Aces (Kalamata, arbequina and gordal olives) 7 €
- Crystal bread with tomato and EVOO 5 €
- Hand-carved acorn-fed Iberian ham from Guijuelo D.O (50gr / 100gr) 17 € / 30 €
- Nachos with guacamole, sour cream, cheese, jalapeños and pico de gallo 12 €
- Chorizo, camembert cheese and honey croquettes (4 units) 8 €
- Bravo for our bravas 8 €
- Chicken tacos: free-range chicken, peppers, pickled onions and cilantro (3 units) 12 €
- Veggie tacos: tofu, roasted peppers, avocado and pico de gallo (3 units) 12 €

## Salads and Poke Bowls

- Salmon poke bowl with rice, avocado, edamame and walnuts 12 €
- Grilled free-range chicken poke bowl with rice, cherry tomatoes, croutons and seeds mix 12 €
- Veggie poke bowl with quinoa, tofu, radish, corn, avocado and edamame 12 €
- Monterosa tomato salad with Figueres onion and tuna belly 12 €
- Caesar salad with chicken, parmesan cheese, croutons and Caesar dressing 16 €

## Burgers and Sandwiches

- Beef burger with cheese, onion, lettuce and tomato 18 €
  - Vegan burger with lettuce, tomato and avocado 18 €
  - Club sandwich with chicken breast, egg, cheese, tomato and bacon 18 €
  - Nordic Sandwich with country bread, fresh herbs cream, smoked salmon, cucumber and arugula 20 €
- All off our burgers and sandwiches are served with French fries and sweet potato fries.

## Pizzas

- Margarita:** Tomato sauce and mozzarella 21 €
- Four cheeses:** Tomato sauce, mozzarella, emmental, cheddar and blue Irish 22 €
- Catalonia:** Mushrooms, Iberian ham, artichokes and pork sausage 25 €
- Vegan:** Tomato sauce, vegan cheese, mushrooms, spinachs, broccoli, red onion and black olives 20 €

### La Terrassa de Pelai Grill

- Swan Danish beef ribeye (1kg) aged 40 days 90 €
- Uruguayan Angus striploin (350gr) 40 €
- Free-range chicken thigh from La Pobla de Segur 20 €
- Xisqueta lamb ribs with aioli 34 €
- Black Alaskan cod loin with green asparagus and romesco sauce 30 €
- Grilled avocado with seeds and parmesan 12 €

### Our Josper charcoal oven finished rices

- Senyoret rice with cuttlefish, clams and prawns 28 €
- Vegan rice with asparagus and traditional romesco sauce 25 €

## Homemade desserts

Low in whole grain unrefined sugars  
Be surprised by our dessert cart

- Pistachio cream with red fruits 8 €
- Chocolate and caramel parfait 8 €
- Banana & coconut pudding 8 €
- Cakes: chocolate / vegan banana bread / vegan marble cake /  
pineapple and ginger (gluten free) 4 €
- Cookies 3,50 €
- Fruit bowl / Fruit bowl XXL 5,50 € / 15 €