

la terraza

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The Racquets Club

**STARTERS**

<b>Andalusian Squid</b>	16
With red curry sauce and coconut lime mayonnaise	
<b>Grilled Octopus</b>	16
on creamy violet potato puree and green mojo	
<b>Red Tuna Tartar</b>	19
With avocado , sesame and wakame	
<b>Confit prawns</b>	15
King prawns in spicy chilli oil	
<b>Croquettes</b>	5
Iberian ham 2uds	
Red prawn 2uds	
Creamy mushroom 2uds	
<b>Patatas Bravas</b>	8
Roast potatoes in homemade brava sauce	
<b>Iberian Ham Plate</b>	16
with olive oil and tomato bread	

**MEAT & FISH**

<b>Boneless Ribeye and Fries</b>	24
<b>Grilled Sea Bass</b>	17.5
With garlic potatoes	
<b>Tempura Cod</b>	17.5
With pumpkin puree and purple cabbage	
<b>Asian Style Iberian Pork Loin</b>	18
With sautéed local vegetables	
<b>Slow Cooked Beef Rib</b>	19
With bourbon gravy, homemade slaw and mashed potato	

<b>Seasoned Olives</b>	3
<b>Bread &amp; Alioli</b>	3

**SIDES**

<b>Seasonal Vegetables</b>	4.5
<b>French Fries</b>	4
<b>Sweet Potato Fries</b>	4.5

**PASTA**

<b>Classic Carbonara</b>	13
<b>Penne Arrabiata</b>	12
<b>Seafood Linguine</b>	17.5

**DESSERTS**

<b>White Chocolate Brownie</b>	6.5
With raspberries	
<b>Praline and Pistachio Cheesecake</b>	6.5
<b>Ice creams and sorbets</b>	5.5
<b>Selection of Murcian cheese</b>	14

**PAELLAS**

Seafood 17 pp	Chicken 15.5 pp	Vegetable 14 pp	Duck with foie & pumpkin 19 pp
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**Minimum 2 Pers.**

\*PLEASE CHECK WITH OUR STAFF REGARDING ALLERGENS