

terrat

by Gaston Acurio

“There was a time when women & men around the world came to Peru looking for a dream. In doing so, they embraced the local culture along with their passions, their culture and their memories.

This is how gradually Peruvian cuisine was born, a cuisine full of influences that takes the best of each community to turn it into something unique.

The Peruvian cuisine gets the best of Japanese fish culture & Chinese vegetable farming to celebrate its most iconic dish, “The Ceviche”. In our Restaurant Terrat, The Mediterranean Sea meets The Pacific rim by blending Peruvian flavors and the best selection of Spanish products”.

Gaston Acurio

FOOD MENU



CEVICHES & TIRADITOS

Two of the most iconic dishes from the Peruvian Cuisine, worldwide recognized by their freshness & intensity coming from prime quality products & *leche de tigre*.

Classic Ceviche	22
Fish of the day, classic leche de tigre, choclo, sweet potato, cancha	
Chalaco Ceviche	24
Fish of the day, mix shellfish, rocoto leche de tigre, fried squid, choclo	
Nikkei Ceviche	24
Red tuna, ponzu-rocoto leche de tigre, flamed avocado, pachikay	
Ponja Ceviche	22
Salmon, smoked ají amarillo's leche de tigre, roasted sweet potato, avocado	
Lima - Barcelona Ceviche (vegan)	18
Asparagus, seasonal crudités, cauliflower- saffron leche de tigre, crispy quinoa	
Classic Tiradito	23
Fish of the day, octopus, ají Amarillo leche de tigre, chalaquita, cancha, choclo	
Nikkei Tiradito	24
Red tuna, smoked ají amarillo's leche de tigre, mango, quinoa-wasabi, nori	
Bachiche	23
Fish of the day, octopus in chimichurri, creamy basil leche de tigre, avocado, fried garlic	
Scallops and razor-shells fogoso	24
Soasadas scallops, razor-shells, creamy rocoto leche de tigre, cancha, choclo, chalaquita	
Seasonal tomatoes	18
Summer tomatoes, parmesano leche de tigre, sherry, crutons, basil	

OUR PERUVIAN MAKIS

The finest selection of dishes coming from Japanese & Chinese cultures which inspired Peruvian cuisine during 20th Century.

Surf&Turf - 8 p.	24
Sushi rice, soasada scallop, salted tenderloin, rocoto cevichera sauce, panko shrimp	
Anticuchero - 8 p.	23
Sushi rice, soasado salmon, king crab, anticuchera sauce, pachikay, crispy quinoa	
Chalaco - 8 p.	21
Fried shrimps, avocado, rocoto cevichero sauce, crispy squid	
Cevichero - 8 p.	21
King crab cocktail, avocado, tuna, ají amarillo cevichera sauce	

BEVERAGE MENU



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Tanqueray 10	18
Star of Bombay	18
Gin Mare	20
Beefeater 24	18
Sipsmith	18
Hendrick's	20
Beefeater Pink	18
Plymouth	18
Citadelle Reserva	22



RUM & CACHAÇA

Zacapa 23	24
Havana Selección de Maestros	26
Bacardi Carta Blanco	18
Sailor Jerry	18
Diplomatico Reserva Exclusiva	18
Capucana	16
Zacapa XO	40



TEQUILA/MEZCAL

Don Julio Blanco	18
Patron Silver	24
Altos Reposado	26
Altos Silver	18
Del Maguey Vida	16



LICORS

Ancho Reyes Verde	8
Cointreau	8
Bailey's	8
Kahlua	8
Magdala	8
Pacharan Baines Oro	8
Amaretto Disaronno	8
Limoncello Villa Massa	8



VODKA

Grey Goose	18
Absolut Elyx	20
Ketel One	18
Belvedere	20
Beluga	22



WHISKY & BOURBON

SINGLE MALT	
Lagavulin 16	18
Dewar's 12	18
Macallan 12 Double Cask	24

BLEND	
Johnnie Walker Black Label	18
Johnnie Walker Gold Label	26
Chivas 18	24

BOURBON	
Jack Daniel's	14
Woodford Reserve	18
Bulleit Bourbon	18
Maker's Mark	14

JAPANESE	
Nikka from the barrel	28



BRANDY/COGNAC

Cardenal Mendoza	16
Torres 15	15
Hennessy VS	22
Courvoiser VSOP	18



FORTIFIED WINE

Perdo Ximenez Noe 30 años	18
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PISCO

4 Gallos	16
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Prices VAT included. Minimum consumption of EUR 18 per person
The use of swimming pool and sunbeds are strictly reserved for the Hotel Guests

BEVERAGE MENU



WHITE WINE

Finca Fillaboa, Do Ferreiro D.O. Rias Baixas	10	50
Abadia de Poblet Blanc, Macabeu, Parellada, D.O.C. Conca de Barberà	10	50
Peces de Ciudad, Ecological Verdejo, D.O. Rueda	9	45
Desig, Xarel·lo, D.O. Penedès	9	45
Domaine Colette Gros, Chardonnay, A.O.C. Chablis	10	50
Château Lutèce, Sauvignon Blanc, Semillon, Muscadelle, A.O.C. Graves	10	50



ROSÉ WINE

Miraval Rosé, Grenache, Syrah, Cinsault, Rolle, A.O.C. Côtes de Provence	12	60
M Minuty, Grenache, Cinsault, Tibouren, A.O.C. Côtes de Provence	10	50



RED WINE

La Vicalanda Reserva, Tempranillo, D.O.C. Rioja	12	60
Vizcarra, Tinta del País, D.O.C. Ribera del Duero	10	50
Planella, Syrah, Mazuela, Garnacha tinta, Cariñera, D.O.C. Montsant	10	50
La Carenyeta de Cal Pla, Cariñera, D.O.C. Priorat	12	60



CAVA

Aire de L'Origan, Macabeo, Parellada, Xarel·lo, Chardonnay	10	50
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CHAMPAGNE

R de Ruinart, Pinot Noir, Pinot Menuier, Chardonnay	22	110
Ruinart Rosé, Pinot Noir, Chardonnay	26	130
Ruinart Blanc de Blancs, Chardonnay		140

BEVERAGE MENU



COCKTAILS

Plymouth's Garden : Plymouth, blueberries, blackberry, lime juice, ginger, hibiscus and egg white	18
Mediterranean Negroni : Gin Mare, Martini Bitter, Martini Rubino, rosemary honey, cordial of yuzu	18
The Master's secret : Havana Selección de Maestros, passion fruit, vanilla, Pedro Ximénez, grapefruit and yuzu juice	20
Espresso Cranbrook : Sipsmith Dry, espresso, kahlua, vanilla, amaretto disaronno	18
Pinneapple's secret : Absolut elyx, vanilla, apple, pineapple, raspberries, lychee juice, mango puree and passion fruit	20
Margarita Reposada : Relaxed airplane, magdala, yuzu juice, syrup of African nectar	20
Bloody Dancer : Mezcal Vida, tomato, lemon, bloody mix, barbecue sauce Jim Bean	20
Tropical Mojito : Zacapa 23, mango, maple syrup, lychee juice, lime, mint, soda	20
Aberlour mule : Macallan 12 Double cask, ginger, lemon, raspberry, soda syrup	20
Pisco Apple Smash : Pisco, apple, vanilla syrup, basil, egg white	20
Puerto Plata Colada : Brugal 1888, Spiced Towers, pineapple, coconut, vanilla, Orgeat syrup	18
Sweet & Spicy : Pisco, Ancho Reyes, mango, passion fruit, sugar syrup	20
It's Jack : Jack Daniel's, apple, honey syrup and rosemary, ginger Ale	18
Spy Sour : Chivas 18, rosemary honey, maple syrup, grapefruit, yuzu juice, egg white	20



COCKTAILS 0% WITH A LOT OF FLAVOUR

Exotic Paradise : Mango, pineapple, cinnamon, passion fruit	20
The flight of the Fenix : Pineapple, lime, cinnamon syrup, Orgeat, mint, top Soda	20
Summer Splash : Guava, cranberry juice, vainilla syrup, apple juice, raspberries, blackberries	20

BEVERAGE MENU



VERMOUTH

Martini Rubino	12
Martini Ambrato	12
Martini Bitter	12
Noilly Prat	12
Campari	12
Aperol	16



DIGESTIFS

Jägermeister	12
Lua Orujo	12
Amaro Montenegro	12
Grappa Nardini Bianca	12



WATER AND SOFT DRINKS

Perrier 0.33 cl	7
Evian 0.33 cl	7
Evian 0.75 cl	10
San Pellegrino 0.75 cl	10
Coca-Cola / Sprite / Lemon Schweppes / Orange Schweppes / Tonic Schweppes / Nestea / Ginger Ale / Soda / Bitter Rosso	7
Red Bull	7



BEERS

Peroni / Corona / Heineken	10
Estrella Damm / Free Damm	9
Damm Lemon	9
Daura (gluten free)	9



HOT DRINKS

Coffees	5
Jing Tea Selection	7

FOOD MENU



PIQUEOS

The best way to discover Peruvian flavors is by sharing great little dishes.

Parmesan scallops with truffle - 1 u. 9
Scallops, Parmesan&truffle foam, lime peel, crispy garlic

Jaleita Clásica 22
Fish of the day's Peruvian tempura, octopus, squid, chalaquita, rocoto cevichero

Cefichero dumpling - 5 u. 18
Prawn and vegetables, chifera vinaigrette, sesame, Chinese onion

Yuquitas bravazas 15
Fried Yuquitas with cheese, chistorra's huancaína, smoked pepper

Oyster tasting - 3 u. 21
Served with different leche de tigre (ají amarillo&dashi, rocoto&ponzu, natural)

THE "SANGUCHITOS"

The sandwich in peruvian style.

Bao anticuchero - 2 u. 18
beef burger, anticuchera sauce, rocoto mayonnaise, fried potatoes

Bao Surf&Turf - 2 u. 18
surf&turf fried burger, rocoto's hoisin, sriracha mayonnaise, chalaquita nikkei

DESSERTS

Lemon Pie 12
Wants to be a pisco sour. Lemon cream, meringue, lemon and pisco sorbet

70% Cocoa 12
For chocolate lovers. Chocolate ganache, chocolate mousse, coffee ice-cream, caramelized quinoa