

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, red onion, sweet potato, choclo & clasic <i>leche de tigre</i>	
Ceviche Nikkei	22
Fish of the day, avocado, turnip, cucumber, tamarind, <i>leche de tigre</i> & sesame	
Ceviche Criollo	24
Fish of the day, fried baby squid, cancha, red onion, creamy <i>leche de tigre</i> with rocoto	
Grilled Asparagus Ceviche (vegan)	17
Grilled asparagus, candied tomato, vegetal chips, cancha powder & asparagus citric emulsion	
Mixed Tiradito	20
Fish of the day, octopus, chalaca, fried capers & yellow ají <i>leche de tigre</i>	
Tiradito Bachiche Parmesan	20
Fish of the day, candied tomato, basil oil, crunchy quinoa, crunchy skin & parmesan <i>leche de tigre</i>	
Passion Tiradito	20
Tuna tataki, pickled vegetables, Chinese onion, roasted sesame & passion fruit <i>leche de tigre</i>	

NIGUIRIS & MAKIS

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

Chalaco Maki - 8 p.	21
Panko fried prawn, avocado, white fish, cevichera rocoto sauce, chalaca & fried baby squid	
Criollo Maki - 8 p.	26
Crab cocktail, avocado, smoked trout, yellow ají cevichera sauce	
Maki Chacrero (vegetarian) - 8 p.	21
Panko fried asparagus, goat cheese, pickled vegetables, asparagus cevichera sauce	
Nigiri a lo Pobre - 2 p.	10
Wagyu skirt steak, chalaca & fried quail egg	
Nigiri Mar y Tierra - 2 p.	9
Scallop, loin & yellow ají emulsion	

FOOD MENU



CAUSAS & SALADS

Typical plate from the Peruvian capital with ingredients that blend together for a great cause.

- Bachiche Causa** 16
Basil, octopus, crema de aceitunas negras, aguacate
- Burratita Salad** 14
Burrata, cucumber, tricolored quinoa, nuts & yellow ají emulsion

FOR SHARING

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

- Parmesan Scallops** 18
Griddled scallops, parmesan foam, garlic chips, basil oil & sturgeon caviar
- Spicy Yuca Balls** 14
Fried yucas, rocoto cream, chive & crunchy jamón serrano
- Siu Mai Cevichero** 18
Iberian secret, salmon and shitake dumplings, cevichera sauce, chalaca pikura (salmon eggs)
- Wagyu Anticucho** 21
Wagyu flank steak, anticuchera sauce, pepian de choclo & Kapchi
- Chicken thigh Anticucho** 18
Chicken thigh, sweet & ratte potatoes, choclo & yellow ají cream
- Octopus Anticucho** 16
Octopus, Ratte potatoes fried with peppers, chimicurry, rocoto cream & olive cream
- Fiesta Carretilera (1 piece of each)** 18
Wagyu hamburger with anticuchera sauce and jalea min pao with criolla sauce
- Jalea Nikkei** 16
Fried fish and squid, nikkei sauce & steamed pak choi

DESSERTS

- Mango Raspadilla** 12
Rasperry tapioca, tropical fruit salad, guanábana foam
- Lemon Pie** 12
Almond praliné, lemon cream & mousse, Italian Merengue, citric sorbet

BEVERAGE MENU



COCKTAILS

Mandarin Mojito : Ron Abuelo 7, Mandarin Napoleon, lime, mint, sugar	18
Pisco Sour : Pisco, lime, sugar, eggwhite	18
Pisco Mule : Pisco, ginger syrup, lime, soda	18
Tommy's Terrat : Don Julio Blanco, lime, celery	20
Fancy Sangría : Macallan Amber, hibiscus syrup, blueberries, soda	20
Green Lady : Hendricks Gin, cucumber, green apple, ginger syrup, lemon, mint, eggwhite	20
White Cosmopolitan : Ketel One vodka, King's ginger, Elderflower, ginger syrup, lime	20
Espresso Oaxaca : Mezcal Los Andantes, Kahlua, coffee, agave	20



SPARKLING

Sea 75 : Gin Mare, Cava, rosemary and honey syrup, lemon	20
Guava Bellini : Ruinart brut Champagne, guava, elderflower	22





COCKTAILS 0% WITH A LOT OF FLAVOUR

Exotic Paradise : Mango, pineapple, cinnamon, passion fruit	15
Green Goblin : Kiwi, lychee, maple syrup	15
Grapefruit tea : Grapefruit juice, lemon, nectar syrup, ginger ale	15

BEVERAGE MENU



WHITE WINE

		
Caminante, Garnacha Blanca, Chardonnay, Chenin Blanc, Empordà	11	55
Do Ferreiro, Albariño, Rías Baixas	10	50
Momo, Verdejo, Rueda	9	45
Floral, Macabeo, Malvasía de Sitges, Penedés	9	45
Joseph Drouhin, Chardonnay, Bourgogne	10	50
Château Lutèce, Sauvignon Blanc, Semillon	10	50



ROSÉ WINE

Chivite "Las Fincas", Garnacha, Tempranillo, Tres Riveras - Navarra	10	50
Miraval Rosé, Grenache, Syrah, Cinsault, Rolle, Côtes de Provence	12	60
M Minuty, Grenache, Cinsault, Tibouren	10	50



RED WINE

Allende, Tempranillo, Rioja	12	60
Vizcarra, Tinta del País, Ribera del Duero	10	50
Furvus, Garnacha Tinta, Merlot, Montsant	10	50
Camins del Priorat, Garnacha, Cariñena, Cabernet Sauvignon, Merlot, Syrah, Priorat	12	60
Pierre Morey, Pinot Noir, Bourgogne	14	70



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
Moët Ice Impérial, Pinot noir, Pinot Menuier, Chardonnay		90

BEVERAGE MENU



APERITIFS

Mancino Rosso / Bianco / Seco	12
Aperol Spritz	16
Campari	12
Pastis	12



DIGESTIFS

Drambuie	12
Bailey's	12
Disaronno	12
Sambuca	12
Jägermeister	12
Grappa Nardini Bianca	12



WATER & SOFT DRINKS

Sant Aniol 0.50 cl	6
Vichy Catalan 0.25 cl	6
Perrier 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	9



BEERS

Peroni / Corona / Alhambra 1925	10
Estrella Damm, Free Damm	9
Damm Lemon	9
Daura (sin gluten)	9



HOT DRINKS

Coffees	6
Jing Tea Selection	7

BEVERAGE MENU



VODKA

Ketel One	18
Grey Goose	20
Belvedere	20
Stolichnaya Elite	20
Beluga Gold	48



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Tanqueray 10	18
Bombay Sapphire	18
Hendrick's	20
Monkey 47	20
Brockman's	20
Gin Mare	20
Sipsmith	22



BRANDY/COGNAC

Cardenal Mendoza	16
Jaume I	28
Hennessy VS	22
Remy Martin XO	54
Hennessy XO	54
Hennessy Paradis	138



WHISKY

Macallan Amber	18
Macallan Rare Cask	72
J.W. Black	18
J.W. Blue Label	54
Jameson	18
Bulleit	18
Jack Daniel's	18
Lagavulin 16	22
Chivas 18 años	32
Woodford Reserve	22
Suntory Yamazaki 12 years	26
Suntory Yamazaki 18 years	58



RUM

Abuelo 7	18
Zacapa 23	24
Diplomatico Blanco	18
Zacapa XO	40



TEQUILA/MEZCAL

Don Julio Blanco	18
Don Julio Reposado	22
Don Julio 1942	49
Patron Silver	28
Los Danzantes Joven Espadín	22

Prices VAT included

Minimum consumption of €18 per person

The use of swimming pool and sunbeds are strictly reserved for the Hotel Guests



MANDARIN ORIENTAL
BARCELONA