



LA TERRAZA DE ANNA

At La Terraza de Anna, we invite you to **enjoy our gastronomic experience by sharing.**

We recommend ordering at least 2 tapas per person to savor the variety of flavors we offer.

ANNA'S FAVORITES

Burrata and seasonal tomatoes    _____ **13€**

Burrata from Puglia, served with three types of seasonal tomatoes, arugula, and walnut-basil pesto.

Bravas Potato Bites   _____ **8€**

Our exclusive crispy potatoes, served with homemade aioli and a delicious spicy brava sauce.

Palamos prawn croquette     _____ **2,5/ea.€**

Handcrafted croquette made with the finest prawns, creamy inside and coated in crispy panko.

Chicken wings with kimchi    _____ **9€**

Breaded chicken wings glazed with our Korean-style sweet chili sauce.

 Gluten
  Eggs
  Dairy
  Celery
  Peanuts
  Mustard
  Sesame
  Soy
 Tree Nuts
  Fish
  Crustaceans
  Molluscs



TAPAS

Bruschetta 🍷🍴 _____ 5€

Toasted bread with fresh tomato, garlic, basil, extra virgin olive oil and sea salt.

Sorlut Oyster N3 🍷 _____ 5/ea..€

Special Daniel Sorlut Oyster from Marennes-Oléron served natural with lemon.

Watermelon sashimi 🍷🍴 _____ 12€

Marinated watermelon served with coconut ajoblanco, wakame, piparras, and cherry tomatoes in syrup... the house's signature trompe-l'œil.

Vida Mona mussels 🍷 _____ 12€

Galician mussels served in a casserole with a flavorful sauce and a hint of ginger.

Norwegian salmon cubes 🍷🍴🐟🌿 _____ 14€

Macerated in soy sauce and sesame oil, served with sesame snacks and citrus cream cheese.

Marinated beef carpaccio 🍷🍴🐄🌿🍷🍴 _____ 16€

Thin marinated veal carpaccio served with arugula, Parmesan, and a lemon, honey, and mustard vinaigrette.

Jabugo ham _____ 19€

A classic delicacy, known for its intense flavor and distinctive aroma that lingers on the palate.

GOURMET SANDWICHES & BURGERS

Aged beef cheeseburger 🍷🍴🐄🌿🍷🍴🍷🍴 _____ 17€

Served on artisanal brioche bread with cheddar cheese, bacon jam, and chipotle mayo. Accompanied by crispy potatoes.

Slow-cooked chicken puccia 🍷🍴🍷🍴🍷🍴🍷🍴 _____ 14€

Slow-cooked chicken thigh with red cabbage slaw marinated in Korean kimchi sauce.

Burrata Puccia 🍷🍴🍷🍴 _____ 14€

Creamy Puglian burrata with zucchini, tomato, pesto and arugula.

🍷 Gluten 🍴 Eggs 🐄 Dairy 🌿 Celery 🍷 Peanuts 🍷 Mustard 🍷 Sesame 🍷 Soy
🍷 Tree Nuts 🐟 Fish 🍷 Crustaceans 🍷 Molluscs



CHEF'S SPECIALS

Wagyu A5 bikini sandwich 🍷🥚🥑🌿 _____ 38€

Wagyu A5 bikini sandwich from Miyazaki (Japan), prepared as a katsu-sando and served with Jamón de Bellota demi-glace sauce.

Scamorza & Pistachio ravioli 🍷🥚🥑🌿 _____ 16€

With taleggio cheese sauce, bimi cream, and a parmesan-pistachio cracker.

Funghi Porcini cannelloni 🍷🥚🥑 _____ 17€

XL cannelloni topped with Mornay sauce, parmesan crumble, and onion and cherry demi-glace.

Roasted corvina fish and leeks 🐟🥑 _____ 19€

Corvina del mediterráneo asada al momento y acompañada de una cremosa salsa de cava.

Grilled octopus and celeriac 🐙🌿 _____ 23€

Perfectly cooked and finished on the grill, served with celeriac purée, sweet paprika, and olive oil caviar.

Steak tartare bites 🍷🥚🥑🐟🐙 _____ 16€

Finely sliced beef sirloin, dressed in the "Vida Mona" style, and served with oregano Guttiau bread crisps.

Beef tenderloin slices 🍷🥚🥑 _____ 24€

Thinly sliced beef tenderloin, served with potato mochas and a refined "Café de Paris" sauce.

DESSERTS

Dark chocolate fantasy 🍷🥚🥑 _____ 9€

With olive oil crumble Infused with vanilla and flaky sea salt.

Tiramisu Vida Mona 🍷🥚🥑🌿 _____ 8€

Extra creamy, made with Savoiardi sponge cake and Amaretti cookies.

Melon, apricot, and mint _____ 8€

Melon cubes with mint soup, apricot granita, and mini tapioca pearls.



WHITE WINE



Alcorta Atrevido _____ 6€ / 26€

D.O. Rueda
Verdejo

Mono Waty _____ 7€ / 28€

D.O. Empordà
Malvasia

Leira Pondal _____ 32€

D.O. Rías Baixas
Albariño

Reyneke Organic _____ 32€

D.O. Stellenbosch (South Africa)
Chenin Blanc

Villa Antinori _____ 34€

D.O. Toscana (Italy)
Trebbiano

Finca Viladellops XXX _____ 36€

D.O. Penedès
Xarel·lo

Valdaya Singular _____ 36€

D.O. Ribera del Duero
Albillo Mayor

Maçon Villages "Nos Cinq Terroirs" _____ 42€

A.O.C. Mâcon, Bourgogne (France)
Chardonnay



All wines can contain sulfur dioxide and sulfites.



RED WINE



Tarsus Roble _____ 7€ / 26€

D.O. Ribera del Duero
Tinta Fina

Vividors del vi _____ 8€ / 28€

D.O. Penedès
Garnatxa negra

Moments del Montsant _____ 30€

D.O. Montsant
Cabernet Sauvignon, Cariñena and Garnatxa negra

Azpilicueta Instinto _____ 32€

D.O.Ca. Rioja
Tempranillo

Clos du Mont-Olivet Côtes-du-Rhône _____ 34€

A.O.C. Rhone (France)
Syrah and Grenache

Les Brugueres _____ 38€

D.O.Q. Priorat
Garnatxa and Syrah

Zuccardi Q _____ 38€

D.O. Mendoza (Argentina)
Malbec

Gillard Langhe Nebbiolo _____ 46€

D.O. Piemonte (Italy)
Nebbiolo

ROSÉ WINE



Agustí Torelló Mata XV _____ 6€ / 26€

D.O. Penedès
Xare-lo vermell

Château Sainte Marguerite Symphonie Rosé _____ 36€

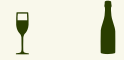
A.O.C. Côtes de Provence (France)
Cinsault, Grenache noir and Rolle



All wines can contain sulfur dioxide and sulfites.



CAVAS & CHAMPAGNES



Terrer de la Creu _____ 7€ / 26€

D.O. Cava

Macabeu, Xarel·lo and Parellada

Colet Gran Cuvée Extra Brut _____ 34€

D.O. Cava

Chardonnay, Macabeu and Xarel·lo

Pizzolato Valdobbiadene Prosecco Superiore _____ 36€

Prosecco

Glera

Llopart Brut Rosé Reserva _____ 38€

D.O. Corpinnat

Monastrell, Garnatxa and Pinot noir

Recaredo Terrers _____ 46€

D.O. Corpinnat

Xarel·lo, Macabeu and Monastrell

Mumm Cordon Rouge _____ 60€

A.O.C. Champagne

Chardonnay, Pinot meunier and Pinot noir

Mumm Rosé _____ 68€

A.O.C. Champagne

Chardonnay, Pinot noir and Pinot meunier

Perrier-Jouët Grand Brut _____ 74€

A.O.C. Champagne

Chardonnay, Pinot meunier and Pinot noir



All wines can contain sulfur dioxide and sulfites.



SIGNATURE COCKTAILS

See the Sunset CITRIC REFRESHING ————— 16€

Tequila Olmeca Altos, naranja, lime, passion fruit and Petroni Spritz.

Ron Stars FRESH SWEET ————— 12€

Ron Havana Club 3, lime, star anis, bitter Peychaud's and mint.

Coco do Samba REFRESHING FRUITY SWEET ————— 13€

Cachaça Sagatiba, apricot, coconut and lime.

Whisky & Sol CITRIC REFRESHING ————— 12€

Whisky Jameson, mandarin, mint and soda.

El Cubanito AROMATIC FRESH ————— 12€

Ron Havana Club Especial, sugar, lime and angostura.

El Mediterraneo REFRESCANTE ————— 14€

Gin Malfy Orange, Campari, lemon and tonic.

Royal White Lady AROMATIC CITRIC ————— 16€

Gin Monkey 47, Cointreau, lemon, egg white and angostura.

CLASSIC COCKTAILS ————— 12€

GIN OF THE DAY ————— 14€

SANGRÍA



Red wine sangria ————— 9€ / 28€

Cava sangria ————— 10€ / 30€

Red wine sangria (alcohol-free) ————— 9€ / 28€



Todos los vinos pueden contener dióxido de azufre y sulfitos



FOR TODAY'S DRIVERS

Mocktail Red Apricot ————— 9€

Apricot, red berries, lemon and soda.

Mocktail Breeze Pineapple ————— 9€

Pineapple, mandarin, lime and soda.

Mocktail Sweet Passion ————— 9€

Classic lemonade / ginger / passion fruit — 7€

Gintonic 0,0% ————— 10€

Martini vermouth (alcohol-free) ————— 6€

Red wine WIN (alcohol-free) ȱ ————— 6€

Red wine WIN (alcohol-free) ȱ ————— 24€

BEERS

Brutus 33cl ————— 3,80€

Brutus 50cl ————— 5,80€

Alhambra 1925 ————— 5,20€

Corona ————— 5,80€

L'Ippa Baladin ————— 6,00€

Mahou 0,0 tostada ————— 4,50€