



## 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 tartar 🍷🥚🥑🐟🐙 \_\_\_\_\_ 19€

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

### Beef tenderloin slices 🍷🥚🥑 \_\_\_\_\_ 24€

Thinly sliced beef tenderloin, served with potato mochis 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.

🍷 Gluten 🥚 Eggs 🥑 Dairy 🌿 Celery 🥑 Peanuts 🥑 Mustard 🥑 Sesame 🌿 Soy  
🌿 Tree Nuts 🐟 Fish 🐙 Crustaceans 🐙 Molluscs



## 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

**Azpilicuenta 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€

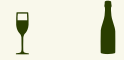
A.O.C. Côtes de Provence (France)  
Cinsault, Grenache noir and Rolle



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€