



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

Smoked edamame _____ 5€

Steamed and seasoned with smoked Viking salt.

Boletus and truffle croquettes _____ 2,5/u.€

Very crispy with a delicate flavor.

Patatas bravas _____ 7€

Our patatas bravas, served with homemade aioli and a delicious spicy brava sauce.

Chicken fingers with two sauces _____ 12€

Marinated and fried chicken strips for dipping in two homemade sauces: kimchee and tartar.

Burrata with roasted eggplant _____ 13€

Dressed to order with sun-dried tomato paste, Kalamata olives and toasted pine nuts.

Jabugo Iberian ham _____ 19€

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

Prawns flambéed with grappa _____ 14€

With Thai curry and ganxet beans.

Beef carpaccio with grated Parmesan _____ 16€

And honey-mustard vinaigrette.

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



CHEF'S SPECIALS

Truffle ravioli with porcini mushroom sauce 🍄🍄🍄 16€

Sautéed seasonal mushrooms with a Parmesan crisp.

Beef ribeye steak tartare 🥩🐟🥔🍷 19€

Seasoned "Vida Mona" style, with shoestring potatoes and egg yolk gel.

Green rice with cuttlefish and samphire 🐟🐚🦑🌿🍷 21€

Made with three types of stock: fish, prawn and Swiss chard.

Roasted meagre with celeriac and miso purée 🐟🍷🥔🌿🍷 21€

Served with tenderstem broccoli and white wine sauce with tapioca pearls.

Grilled octopus 🐙🥔 23€

Accompanied by cabbage and potato smash and "Café de Paris" sauce.

Braised oxtail terrine 🍷🍷 24€

With Jerusalem artichoke purée, caramelized onions, and red wine reduction.

Wagyu A5 bikini sandwich 🍷🍷🍷🍷🌿 38€

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

GOURMET SANDWICHES & BURGERS

Smash aged beef cheeseburger 🍷🍷🍷🍷🍷 17€

Served on artisan brioche bread with cheddar cheese and pickled cucumber. Accompanied by crispy potato chips.

Octopus burger on black burger bread 🍷🐙🍷🍷🍷 17€

Unique in Barcelona: grilled baby octopus on artisan bread with avocado cream, citrus mayonnaise and piparras peppers.

DESSERTS

Coconut milk panna cotta 🥥🍷🍷🍷 7€

With mango, passion fruit, and pistachio.

Homemade cookie dough 🍪🍷🍷🍷 7€

With mascarpone ice cream.

🍷 Gluten 🥚 Eggs 🍷 Dairy 🌿 Celery 🥜 Peanuts 🥔 Mustard 🍷 Sesame
🌿 Soy 🍷 Tree Nuts 🐟 Fish 🦑 Crustaceans 🐚 Molluscs 🍷 Sulfites



WHITE WINE



Alcorta Atrevido _____ 6€ / 26€

D.O. Rueda
Verdejo

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)
Trebiano

Finca Viladellops XXX _____ 36€

D.O. Penedès
Xarel·lo

Valdaya Singular _____ 36€

D.O. Ribera del Duero
Albillo Mayor

Famille Vincent Mâcon-Villages _____ 42€

A.O.C. Bourgogne (Francia)
Chardonnay

ROSÉ WINE



Sospechoso rosado _____ 6€ / 26€

Vino de la Tierra de Castilla
Bobal and Tempranillo

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.



RED WINE



Tarsus Roble _____ 7€ / 26€

D.O. Ribera del Duero

Tinta Fina

Mineral del Montsant _____ 8€ / 28€

D.O. Montsant

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 Bruguieres _____ 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

CAVAS & CHAMPAGNES



Terrer de la Creu _____ 7€ / 26€

D.O. Cava

Macabeu, Xarel·lo and Parellada

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 12€

Tequila Olmeca silver, orange, lime, passion fruit and Petroni Spritz.

El Cubanito AROMATIC FRESH 12€

Rum Havana Club Especial, sugar, lime and angostura.

Pink Neva AROMATIC SWEET STRONG 12€

Absolut Vodka, Cointreau, orange juice, lemon and hibiscus syrup.

El Mediterraneo REFRESHING 14€

Gin Malfy Orange, Campari, lemon, tonic and citrus syrup..

Royal White Lady AROMATIC CITRIC 16€

Gin Monkey 47, Saint Germain, lemon, egg white and angostura.

CLASSIC COCKTAILS 12€

GIN OF THE DAY 14€

SANGRÍA



Red wine sangria 9€ / 28€

Cava sangria 10€ / 30€



Todos los vinos pueden contener dióxido de azufre y sulfitos



FOR TODAY'S DRIVERS

Mocktail Non-alcoholic Spritz ————— 9€

Cranberry juice, soda and non-alcoholic Martini.

Mocktail Sweet Passion ————— 9€

Passion fruit, orange, lime, vanilla and soda.

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

Classic lemonade / passion fruit ————— 7€

Gintonic 0,0% ————— 10€

BEERS

Brutus 33cl ————— 3,80€

Brutus 50cl ————— 5,80€

Alhambra 1925 ————— 5,20€

L'Ippa Baladin ————— 6,00€

Mahou 0,0 tostada ————— 4,50€