Terra di Vino Restaurant

MENU

STARTERS

• **Rocket, tomato, walnuts and Parmesan cheese salad.**	15.00€
• **Provolone cheese with coppa di Parma.** Italian charcuterie meat, 4 pieces	16.50€
• **Vitello tonnato.** Slices of oven baked veal in a tuna, mayonnaise, capers and anchovy sauce.	17.00€
• **Carpaccio of beef tenderloin with rocket and parmesan cheese.**	19.00€
• **Olive bread.**	4.00€

PASTA

• **Garganelli all'arrabbiata.** Garganelli pasta served with classic arrabiata sauce made from red chillies, tomatoes, garlic and olive oil	15.50€
• **Authentic spaghetti Carbonara made with and Italian.** Cured meat, pecorino cheese and egg yolks	16.50€
• **Spinach ravioli with caciocavallo, "burro" and sage.**	16.50€

RICE

• **Black risotto prepared with prawns and cuttlefish.**	18.50€

MEATS

• **Tagliata di manzo.** Angus entrecote cut with rocket and parmesan cheese. Supplement pepper sauce 3,00€	25.00€

FISH

• **Grilled sea bass in a saffron sauce.**	23.00€

DESSERTS

• **Glass of tiramisu.** Traditional mascarpone, cacao, and coffee flavoured dessert	7.80€
• **Panna cotta served with seasonal fruit.**	6.80€
• **Creme brûlée with ice-cream.**	7.50€
• **Special brownie with ice-cream.**	7.00€
• **Scoop of ice-cream.**	3.20€

GROUPS

• **Groups from 8 people.**	36.00€

RED WINES

• **.**	
• **House wine.** Glass	6.00€
• **Taujana.** MALLORCA, D.O. Binissalem. (Manto negro, syrah, merlot y cabernet)	24.00€
• **Veritas vinyes velles.** MALLORCA, D.O.Binissalem. (Manto negro, cabernet sauvignon, syrah, callet)	29.00€
• **Tianna Bocchoris.** MALLORCA. (Manto negro, cabernet sauvignon, syrah,callet y merlot). Organic wine	31.00€
• **Finca Biniagual Negre.** MALLORCA, D.O.Binissalem. (Cabernet sauvignon, syrah, manto negro)	32.00€
• **Llaco 7.** MALLORCA, D.O Binissalem. (Manto negro , syrah, merlot, cabernet sauvignon)	34.00€

• **Luis Maraver.** MALLORCA. (Callet y syrah)	35.00€
• **Butxet Macada.** MALLORCA, Muro. (Merlot, Callet y Manto negro)	48.00€
• **Italian red wine.**	
• **Nero d Avola Stemmari.** ITALIA, Sicilia.	21.50€
• **Chianti Superiore DOCG Villa Migliarina.** ITALIA, Toscana. Ecológico. (Sangiovese)	28.50€
• **Primitivo " Talò".** ITALIA, Puglia. (Primitiva)	30.00€
• **Montepulciano d'Abruzzo.** ITALIA, Abruzzo. (100% Montepulciano)	35.00€
• **Pinot Nero, Peter Sölva.** ITALIA, Alto Adige. 100% Pinot Noir	38.00€
• **Bolgheri Donna Olimpia 1898.** ITALIA, Toscana. (Cabernet sauvignon, merlot, petit verdot, cabernet franc)	46.00€
• **Valpolicella Superiore, Cà Rugate.** ITALIA, Veneto. Corvina, Corvinone, Rondinella	47.00€
• **Amarone Della Valpolicella Farina 2018.** ITALIA, Véneto. (Corvina, corvinone, rondinella, croatina)	65.00€
• **Barolo Tenimentica Bianca.** ITALIA, Piamonte. (Nebbiolo)	70.00€
• **Kubbadi Chieti.** ITALIA, Abruzzo. (Montepulciano, Cabernet Sauvignon, Merlot, Sangiovese)	105.00€
• **Il Caberlot.** ITALIA, Toscana. (Caberlot) 0,75l	300.00€
• **Sassiscaia 2018.** ITALIA, Toscana. (Cabernet Franc, Cabernet Sauvignon)	570.00€
• **Il Caberlot Magnum.** ITALIA, Toscana. (Caberlot) 1,5l	590.00€
• **Corkage.**	30.00€

WHITE WINES

• **.**	
• **House wine.** Glass	6.00€
• **Ses Roques.** MALLORCA. (Prensal blanc)	28.00€
• **Projecte Terra 2022.** MALLORCA. (Giro ros)	29.00€
• **Tianna Bocchoris Blanc.** MALLORCA. (Sauvignon blanc,prensal blanc, giro ros). Organic wine	29.50€
• **Veritas Blanc (J.L Ferrer).** MALLORCA, D.O Binissalem. (Moll y chardonnay)	29.50€
• **Boc de L'Arxiduc 2021.** MALLORCA. (Sauvignon)	35.00€
• **Italian white wine.**	
• **Pinot Grigio DOC Castel firmian.** ITALIA, Trento. (Pinot grigio)	24.50€
• **Gavi di Gavi Minaia.** ITALIA, Piemonte. Nicola Bergaglio. (Corteze)	30.50€
• **Lugana Bulgarini.** ITALIA, Lombardia. (trebbiano di lugana)	33.00€
• **Friulano, Torre Rosazza.** ITALIA, Friuli. Friulano 100%	33.00€
• **Edda.** ITALIA, Puglia. (Edda)	36.00€
• **Terlaner, Cantina Terlan.** ITALIA, Sudtirol. (Pinot blanco, chardonnay, Sauvignon)	47.00€

ROSÉ WINES

• **.**	
• **House wine.** Glass	6.00€
• **Veritas Roig.** MALLORCA. (Manto negro)	28.00€
• **110 Bodega Nadal.** MAJORCA. (Merlot, cabernet, manto negro and syrah)	29.00€
• **Italian rosé wine.**	
• **Tramari Rosé Di Primitivo.** ITALIA, Puglia. (Primitivo)	27.00€
• **Chiaretto Bulgarini.** ITALIA, Lombardia. (Groppello, sangiovese, marzemino, bardena)	32.00€

SPARKLING WINES

• **.**	
• **Prosecco glass.**	5.00€
• **La Jara Prosecco Blanc.** ITALIA, Veneto	28.00€

• **La Jara Prosecco Rosé.** ITALIA, Veneto	**28.00€**
• **Foss Marai Brut Cuvee.** ITALIA, Veneto. (Glera)	**33.00€**
• **Follador.** ITALILA, Valdobbiadene. (Glera)	**42.00€**
• **Champagne. Dom Perignon 2006.** FRANCE	**440.00€**

BEER

• **Italian craft beer.**	
• **Isaac .** "Citrus aroma"5% alcohol	**5.70€**
• **Rock'n Roll.** "Pepper aroma" 7.5% alcohol	**5.70€**
• **Nora.** "Mix special aromas" 6.8% alcohol	**5.70€**
• **Spanish beer.**	
• **Draft Mahou Cinco Estrellas .** 0,30 cl	**3.20€**
• **Shandy 03.** 0,30 cl	**3.20€**
• **Draft Mahou Cinco Estrellas.** 0,50 cl	**4.50€**
• **Mahou 00 Tostada .** Bottle	**4.00€**
• **Alhambra Especial .** Bottle	**4.00€**

DRINKS

• **Water 1/2 l.**	**1.90€**
• **Water 1 l.**	**3.30€**
• **Juice.**	**2.30€**
• **San Pellegrino.**	**3.70€**
• **Nestea.**	**2.80€**
• **Small soda.**	**2.30€**
• **Large soda.**	**2.80€**

LIQUEURS & SPIRITS

• **Martini.**	**4.00€**
• **Pink vermouth.**	**4.00€**
• **Campari.**	**4.00€**
• **Majorcan herbs.**	**4.00€**
• **Spritz.**	**6.00€**
• **Limoncello.**	**4.00€**
• **Long drink.**	**6.00€**
• **Grappa.** We have various types	

COFFEE & TEA

• **Coffee.**	**1.50€**
• **Decaffeinated coffee.**	**1.50€**
• **Cortado.** Coffee with little milk	**1.60€**
• **Coffee with milk.**	**1.90€**
• **Coffee with ice.**	**1.60€**
• **American coffee.**	**1.50€**
• **Carajillo.** Coffee with liquor	**2.30€**
• **Cappuccino.**	**2.50€**
• **Chamomile.**	**1.80€**
• **Double expresso.**	**2.80€**
• **Latte macchiato.**	**2.50€**

We have food information on allergens.
VAT INCLUDED

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