Welcome to

TERRA

STEAKHOUSE

You haven't experienced indecision until you see this menu.
Here, fine dining meets the finest cuts of meat from around the world.
Enjoy our carefully crafted dishes, from a wide selection of tapas to perfect combos.
Every item is designed to highlight the best in culinary excellence.
The journey begins now. Savor the moment.

BON APPÉTIT!

COCKTAILS

The Spritz

Aperol Spritz 12
Aperol, prosecco, soda water

Lillet Rosé 12
Lillet Rosé, strawberry, lime, mint, prosecco

Hugo St-Germain 14
St-Germain liqueur, lime, mint, simple syrup, prosecco

Sarti Spritz 12
Sarti, prosecco, orange, soda water

Campari Spritz 12
Campari, orange, bubbles, soda

Martini Spritz 12
Martini, orange, bubbles, soda

Limoncello Spritz 12
Limoncello, lemon, bubbles, soda

Sangrias

White 28,5 *Jar* 8,9 *Glass*
White wine, Martini Bianco, Licor Beirão, Beefeater gin, orange, lime and seasonal fruit

Red 28,5 *Jar* 8,9 *Glass*
Red wine, Martini Bianco, Licor Beirão, Beefeater gin, orange, lime and seasonal fruits

Royal 33,4 *Jar* 10,8 *Glass*
Cava, Havana Club 7 años, red fruits, mint, passion fruit syrup, Fever-Tree Ginger Ale

The Classics

Negroni 12
Beefeater Gin, Lillet Rouge, Campari

Margarita 12
PASSION FRUIT OR STRAWBERRY +1.5€
Tequila Jose Cuervo, Cointreau, lime juice, simple syrup

Moscow Mule 12,5
Absolut vodka, lime juice, Fever-Tree Ginger Beer tonic

Mojito 12
PASSION FRUIT OR STRAWBERRY +1.5€
Havana Club 3Y, lime juice, mint, simple syrup, soda water

Pornstar Martini 13,5
Absolut vodka vanilla, passion fruit, simple syrup, prosecco shot

Cuba Libre 12
Havana Club Especial, lime juice, Pepsi

Piña Colada 13
Havana Club 3Y, Batida de Coco, coconut milk, pineapple juice

Caipirinha 12
PASSION FRUIT OR STRAWBERRY +1.5€
Cachaça, lime, simple syrup



The Gins

Beefeater 12,5
Lemon, juniper berry, Fever-Tree Indian tonic

Gin Arbor 12
Orange, Fever-Tree Indian tonic

Malfy Rosa 13
Strawberry, mint, Fever-Tree Raspberry & Rhubarb tonic

Monkey 47 13,5
Orange, hibiscus, Fever-Tree Mediterranean tonic

Gin Mare 13,5
Lime, rosemary, Fever-Tree Mediterranean tonic

Bulldog 13,5
Orange, cinnamon, Fever-Tree Indian tonic

The Virgin

Fresh Lemonade 8,5
Ask us for the flavor of the day

Homemade Iced Tea 8,5
Ask us for the flavor of the day

Virgin Colada 8,5
Pineapple juice, coconut & cream

Fruit Punch 8,5
Passion fruit or Strawberry

Virgin Mojito 8,5
Mint leaves, lime & 7Up

The Zero Gin 10
Non-alcoholic gin, juniper, orange, Fever-Tree Elderflower tonic

The COMBOS

A prime feast of world-class cuts recommended for 4 to 6 people

ALL COMBOS INCLUDE 4 SIDES & 4 SAUCES OF YOUR CHOICE

Japanese Wagyu A5/12 395

1x Grilled Wagyu Picanha
1x Golden Wagyu beef fillet
1x Wagyu Brisket
4x Wagyu Yakitori skewers
4x Wagyu Beef tacos
4x Bao bun Wagyu brisket
1a, 3, 7, 10

Millionaire 1000

1x 50g Caviar & toasted bread
1x Golden American tomahawk 1350g
1x Wagyu duo Beef fillet & Picanha
1x Braised Short rib
1x Golden Tagliata
4x Bao bun Crispy chicken
4x Bao bun Brisket
2x Red Wine Premium Selection up to 100€ each
4x Desserts of your choice
1a, 2, 3, 4, 6, 7, 9, 10

Mar y Terra 235

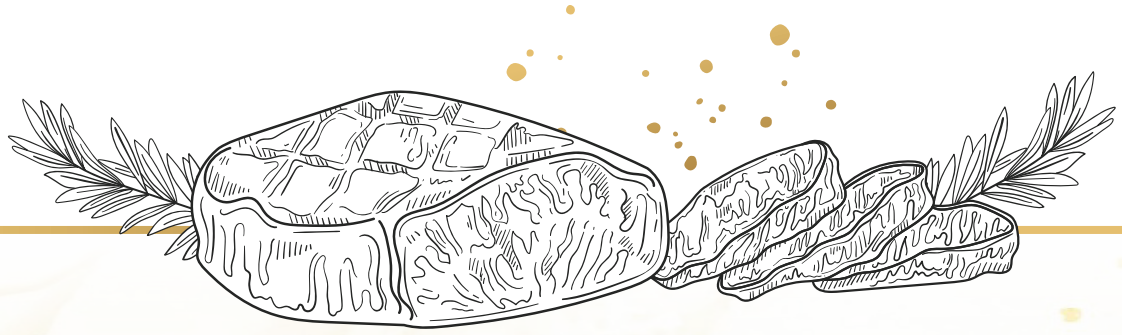
1x Argentinian ribeye
1x Angus Chuleton
1x Slow cooked smoked beef
1x Grilled jumbo shrimp
1x Grilled Octopus
1x Tuna tartare
1x Iberico pluma
1a, 2, 3, 7, 9, 10, 12, 14

Gula 315

1x Braised American short rib
1x Grilled Cowboy Steak
1x Chuleton Angus
1x 8-Hour Smoked Beef
1x Argentinian Picanha
1x Veal Chuleton
4x Tacos Angus
4x Bao bun Crispy chicken
1a, 3, 7, 9, 10, 12

Dry Aged Selection 420

1x Tomahawk Dry-Aged
1x T-Bone Dry-Aged Rubia Gallega
1x Slow cooked smoked beef
1x Chuleton Dry-Aged
1x Ribeye Dry-Aged
1x Veal Ribs Chuleton Dry-Aged
4x Bao bun Wagyu brisket
1a, 3, 7, 9, 10, 12



Homemade SIDES & SAUCES

Homemade fries 5 5
Potato purée 6 7
Sweet potato purée 6 7
Asparagus 6 7
Edamame with bacon 7,5 5, 6, 7, 9, 12
Steamed veggies 5 7
Mixed salad 4 10
Fried Egg 3 3

Mushroom and asparagus risotto 9 7
Wild mushrooms 6 7
Padrón peppers 5 5
Grilled corn 8 5
Black Truffle risotto 12 7
Black Truffle 15
Penne with olive oil 7

Chimichurri 4
Demi-glace 4 9, 12
Homemade BBQ 4 1a
Pepper 4 3, 7
Mushrooms 4 7, 9, 12
Tartar 4 3, 10
Truffle mayo 5 3, 10
Garlic&herbs mayo 4 3, 10

TODAY IS

To share... or not!

JAPANESE WAGYU YAKITORI *(2x)* 41
Grilled skewers of Wagyu beef
Brochettes de Wagyu grillés
1a, 5, 7

CHICKEN WINGS *(8x)* 16,9
Homemade BBQ
Ailes de poulet, sauce BBQ maison
1a, 5, 7, 9, 12

FRIED SQUID 12
Garlic and herbs mayo
Calamars frits et mayonnaise aux herbes à l'ail
1a, 7, 12

BURRATA & CHERRY TOMATOES 14,8
Rocket, flower salt & basil oil
Burrata & tomates cerises avec roquette, fleur de sel & huile de basilic
1a

PIMIENTOS DE PADRÓN 9,9
Padrón peppers / Poivrons de Padrón
5

GAMBAS AL AJILLO 13,9
Gambas à l'ail
2, 7, 12

FRENCH ONION SOUP 17,4
Comté cheese puff pastry
Soupe à l'oignon gratinée, feuilleté au fromage Comté
1a, 3, 7, 12

TOASTED BREAD IN CHARCOAL 6,5
Olive oil & flower salt
Pain grillé au charbon, huile d'olive & fleur de sel
1a, 7

FOIE GRAS & TOASTS 17,8
Tomato jam / Confiture de tomate
1a, 7

On the bread

THE GOD TOAST *(2x)* 19
Toasted bread, Wagyu ham, eggyolk and truffle
Pain grillé, jambon Wagyu, jaune d'œuf et truffe
1a, 3, 7

BEEF TOAST *(2x)* 19
Toasted bread, beef tartare, eggyolk, mustard seeds, chives
Pain grillé, tartare de bœuf, jaune d'œuf, graines de moutarde et ciboulette
1a, 3, 7, 10

KATSU SANDO WAGYU 39
On the bread, with miso sauce
Sur le pain, avec sauce miso
1a, 3, 5, 6, 7, 9, 12

KATSU SANDO CHICKEN 19
On the bread, with miso sauce
Sur le pain, avec sauce miso
1a, 3, 5, 6, 7, 9, 12

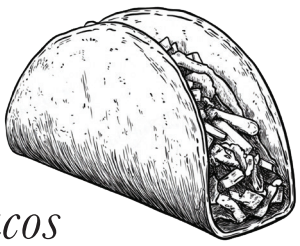
Croquettes

MUSHROOMS & TRUFFLE *(6x)* 11,2
Croquettes de champignons et truffe
1a, 3, 5, 7, 9, 10, 12

PATA NEGRA *(6x)* 11
Croquettes de jambon Pata Negra
1a, 3, 5, 7, 10

GAMBA *(6x)* 10.9
Croquettes de gamba
1a, 2, 3, 5, 7, 10

CROQUETTES PARTY *(12x)* 21,8
4x Mushrooms & Truffle, 4x Pata Negra, 4x Gamba
1a, 3, 5, 7, 9, 10, 12



Tacos

WAGYU BEEF TACOS *(2x)* 19,5
Garlic herbs mayo, red onion, jalapeño, coriander, corn
Mayonnaise à l'ail et aux herbes, oignon rouge, jalapeño, coriandre et maïs
1a, 3, 10

ANGUS BEEF TACOS *(2x)* 13,5
Truffle mayo, jalapeño, corn, coriander, red onion
Mayonnaise à la truffe, jalapeño, maïs, coriandre et oignon rouge
1a, 3, 9, 10, 12

Baos

BAO BUN WAGYU BRISKET *(2x)* 15,8
Smoked brisket Wagyu, special BBQ sauce, red onion pickles, coriander
Poitrine de Wagyu fumée, sauce spécial BBQ, pickles d'oignon rouge, coriandre
1a, 3, 5, 7, 10, 12

BAO BUN CRISPY CHICKEN *(2x)* 13,8
With truffle mayo, red onion pickles, coriander
Avec une mayonnaise à la truffe, pickles d'oignon rouge et coriandre
1a, 3, 5, 7, 10, 12

TAPAS DAY

Charcuterie

Served with toasted bread

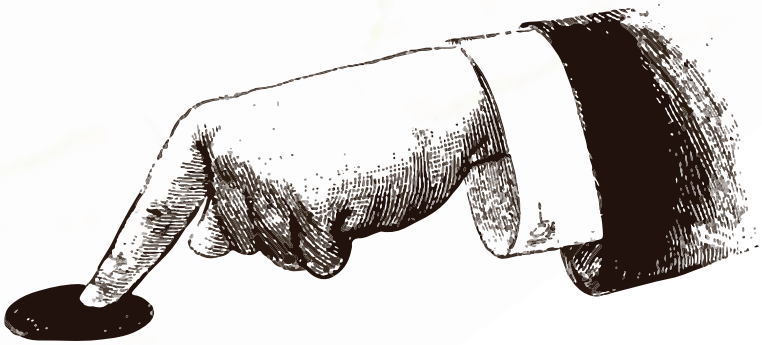
PATA NEGRA HAM 23
100% "Bellota"
Jambon Pata Negra
1a, 7

CHORIZO IBERICO 17,9
1a, 7

A5 WAGYU HAM 50g 28
Jambon Wagyu A5
1a, 7

CHEESE SELECTION 23
Bread & tomato jam
Sélection de fromages, pain et confiture de tomate
1a, 7, 8c, 8d, 8f

PREMIUM CHARCUTERIE 33
Pata Negra, Iberian chorizo and A5 Wagyu ham
Pata Negra, chorizo ibérique et jambon Wagyu A5
1a, 7



MIXED TAPAS 29,8
(serves 2/3 people)
Wagyu brisket bites, Manchego cheese, Iberian chorizo, ham croquettes, toasted bread, Pata Negra ham
Wagyu brisket, fromage Manchego, chorizo Ibérique, croquettes de jambon, pain grillé, jambon Pata Negra
1a, 3, 5, 7, 9, 10

Raw Selection

Extra truffle +15

DRY AGED PICANHA CARPACCIO
Starter 22 Main dish 28 *
Toasted bread, extra virgin olive oil
Carpaccio de Picanha Dry Aged, huile d'olive extra vierge
7, 10, 12

BEEF CARPACCIO
Starter 21 Main dish 27 *
Parmesan, red onion, rocket, extra virgin olive oil
Carpaccio de bœuf, Parmesan, oignon rouge, roquette, huile d'olive extra vierge
7

ARGENTINIAN BEEF FILLET TARTARE
Starter 23 Main dish 29 *
Tartare de filet de bœuf argentin
3, 5, 10

CAVIAR & TOASTS *(30g)* 75
1a, 4

BEEF TATAKI
Starter 29 Main dish 35 *
Edamame and bacon, sesame, gold leaf
Tataki de bœuf, edamame et lardons, sésame, feuille d'or
2, 4, 5, 6, 7, 9, 10, 12

TUNA TATAKI
Starter 28 Main dish 34 *
Soy sauce, lemon, sesame, sweet potato purée dots
Tataki de thon, sauce soja, citron, sésame, gouttes de purée de patate douce
2, 4, 6, 7, 11

ASIAN TUNA TARTARE
Starter 25 Main dish 31 *
Cured egg yolk, sesame, nori leaves
Tartare de thon fumé, jaune d'œuf mariné, sésame, nori
3, 4, 5, 6, 11

* Main dish served with fries and mixed salad

MEAT

Finest worldwide selection, expertly prepared

Chicken

THE CHICKEN "PARM" 29
Crispy chicken fillet with tomato and cheese sauce, served with fries and mixed salad
Filet de poulet croustillant, sauce tomate et fromage, frites maison et salade mixte
1a, 3, 5, 7, 10

CHARCOAL-GRILLED CHICKEN 26
Half-chicken, homemade fries and mixed salad
Demi-poulet grillé au charbon, frites maison et salade mixte
5, 6, 7, 9, 10, 12

CHICKEN WINGS *(16x)* 24
BBQ sauce and homemade fries
Ailes de poulet, sauce BBQ et frites maison
1a, 5, 7, 9, 10, 12

KATSU SANDO CHICKEN 23
On the bread, with miso sauce and fries
Sur le pain, avec sauce miso et frites maison
1a, 3, 5, 6, 7, 9, 12

Pork

IBERICO PLUMA 29
Homemade fries, edamame with bacon and demi-glace sauce
Pluma Ibérique, frites, edamame aux lardons et sauce demi-glace
5, 6, 7, 9, 12

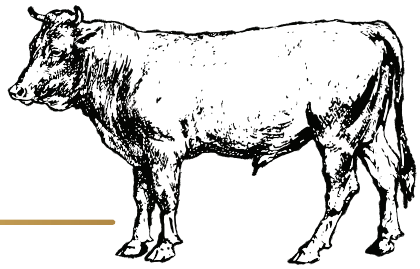
BBQ SPARE RIBS 600g 28
Homemade fries and mixed salad
Travers de porc BBQ, frites maison et salade mixte
1a, 5, 7, 9, 10, 12

SAUCISSE & PURÉE 24
Artisanal sausage with homemade potato purée, mustard seeds and demi-glace sauce
Saucisse artisanale, purée de pommes de terre, graines de moutarde et sauce demi-glace
7, 9, 10, 12

Picanha

ARGENTINIAN 600g 54
Homemade fries, grilled corn, mixed salad and demi-glace sauce
Frites, maïs grillé, salade mixte et sauce demi-glace
5, 9, 10, 12

DRY-AGED PICANHA CARPACCIO 28
Toasted bread, extra virgin olive oil, homemade fries and mixed salad
Carpaccio de Picanha Dry-Aged, huile d'olive extra vierge, frites maison et salade mixte
5, 7, 10, 12



American Prime Selection

THE COWBOY STEAK 31
American cut, homemade fries, mixed salad and pepper sauce
American cut, frites maison, salade mixte et sauce au poivre
5, 7, 10

BRAISED AMERICAN SHORT RIB 450g 38
Potato puré, fried egg and Padrón peppers
Côtes courtes américaines braisées, purée de pommes de terre, œuf au plat et poivrons padrón
3, 7, 12

STEAK "TERRA" 35
Two fried eggs, homemade fries, mixed salad and chimichurri
Deux œufs au plat, frites maison, salade mixte et chimichurri
3, 5, 10

GRILLED PRIME ANGUS TAGLIATA 250g 33
Homemade fries, mixed salad, chimichurri
Tagliata de bœuf Angus grillée, frites maison, salade mixte, chimichurri
5, 10

SLOW-COOKED SMOKED BEEF 28
Potato purée, veggies and Demi-glace sauce
Bœuf américain fumé pendant 8 Heures, purée de pommes de terre, légumes et sauce demi-glace
1a, 7

Lamb

LAMB CONFIT 36
Potato purée and mushrooms
Gigot d'agneau cuit lentement pendant 12 heures, purée de pommes de terre et champignons
5, 7, 9, 12

The Texas 79

BBQ Spare Ribs, Chicken wings, Brisket and Short rib, homemade fries, mixed salad, BBQ sauce
Travers de porc BBQ, ailes de poulet, brisket et Côtes courtes américaines braisées, frites maison, salade mixte et sauce BBQ
1a, 3, 5, 6, 7, 9, 10, 12

The Mixed Grill 48

Chicken, Argentinian Picanha, Ribeye, Sausage, homemade fries, mixed salad, chimichurri sauce
Poulet, Picanha d'Argentine, entrecôte, saucisse, frites maison, salade mixte et sauce chimichurri
5, 10

Tenderloin fillet

ARGENTINIAN BEEF FILLET 250g 33
with homemade fries, vegetables and demi-glace sauce
Filet de bœuf Argentin servi avec frites maison, légumes et sauce demi-glace
7, 9, 12

BEEF & CHEESE 300g 39
Camembert, truffle risotto and asparagus
Camembert, risotto à la truffe et asperges
7, 9, 12

BEEF CARPACCIO 27
Extra truffle +15
Parmesan, red onion, rocket, extra virgin olive oil, fries and salad
Carpaccio de bœuf, Parmesan, oignon rouge, roquette, huile d'olive extra vierge, frites et salade
5, 7, 10

CLASSIC ARGENTINIAN BEEF FILLET TARTARE 150g 29
Extra truffle +15
Served with homemade fries and salad
Tartare de filet de bœuf argentin, frites maison et salade
3, 5, 10

SURF & TURF 250g 35
Argentinian beef fillet, jumbo shrimp, and potato purée
Filet de bœuf argentin, crevette géante et purée de pommes de terre
2, 7, 9, 12

BEEF FILLET ROSSINI 250g 43
Foie gras terrine, asparagus, and black truffle risotto
Filet de bœuf Rossini, terrine de foie gras, asperges et risotto à la truffe noire
7, 9, 12

BEEF FILLET TAGLIATA 300g 34
Extra truffle +15
Parmesan, rocket, homemade fries and mixed salad
Tagliata de filet de bœuf, parmesan, roquette, frites maison et salade mixte
5, 7

THE GOLDEN TAGLIATA
1000g 175
Extra truffle +15
Choose two sides & two sauces from our list
Choisissez deux accompagnements et deux sauces de notre liste
7, 9, 12

LE CHATEAUBRIAND 1000g 139
Extra truffle +15
Choose two sides & two sauces from our list
Choisissez deux accompagnements et deux sauces de notre liste
7, 9, 12

BEEF TATAKI 35
Edamame and bacon, sesame, gold leaf with fries and mixed salad
Tataki de bœuf, edamame et lardons, sésame, feuille d'or, frites et salade mixte
2, 4, 5, 6, 7, 9, 10, 12

Japanese WAGYU A5

WAGYU BEEF FILLET 200g 135
Choose two sides & one sauce from our list
Choisissez deux accompagnements et une sauce de notre liste

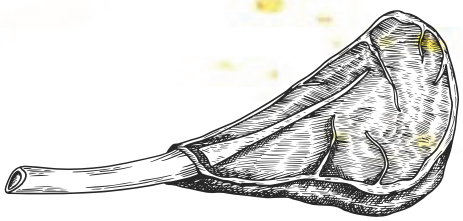
WAGYU DUO 220
Wagyu beef fillet and Wagyu Picanha
Choose two sides & one sauce from our list
Choisissez deux accompagnements et une sauce de notre liste
9, 10, 12

WAGYU PICANHA 300g 94
Homemade fries, grilled corn, mixed salad and demi-glace sauce
Frites, maïs grillé, salade mixte et sauce demi-glace
9, 10, 12

WAGYU KATSU SANDO 45
On the bread, with miso sauce, homemade fries and mixed salad
Sur le pain, avec sauce miso, frites maison et salade mixte
1a, 3, 5, 6, 7, 9, 10, 12



WAGYU YAKITORI 4x 75
Grilled skewers served with homemade fries and mixed salad
Brochettes grillés servi avec frites maison et salade mixte
1a, 7



Beef Rib

All the dishes are served with homemade fries and mixed salad
Tous les plats sont servis avec des frites maison et salade mixte

TOMAHAWK DRY AGED 1300g 131
Extra gold +75
With chimichurri sauce
5, 10

TOMAHAWK ANGUS 1000g 81
Extra gold +75
With chimichurri sauce
5, 10

T-BONE DRY AGED RUBIA GALLEGA 1000g 95
Extra gold +75
With demi-glace sauce
5, 9, 10, 12

CHULETON ANGUS 650g 47
With demi-glace sauce
9, 10, 12

CHULETON DRY AGED PREMIUM SELECTION 900g 99
With demi-glace sauce
9, 10, 12

Ribeye

ARGENTINIAN RIBEYE 350g 33
Homemade fries, mixed salad and chimichurri sauce
Entrecôte de bœuf grillée, frites maison, salade mixte et chimichurri
5, 10

DRY AGED PRIME RIBEYE 250g 39
Homemade fries, salad and chimichurri sauce
Entrecôte maturée, frites, salade mixte et chimichurri
5, 10

Veal

DRY-AGED VEAL CHULETON 400g 36
Potato purée and mushroom sauce
Côte de veau maturée, purée de pommes de terre et sauce aux champignons
7, 10

SALADS

Fresh and vibrant garden bounty

GAMBA 24
Romaine, iceberg, cherry tomato, corn, avocado, chives, yuzu lime dressing
Romaine, iceberg, tomate cerise, mais, avocat, ciboulette, vinaigrette au yuzu et citron vert
2, 10

TUNA 24
Mixed greens, corn, avocado, cherry tomato, yuzu lime dressing
Salade mixte, thon, maïs, avocat, tomate cerise, vinaigrette au yuzu et citron vert
3, 4, 8c, 10

CAESAR 23
Romaine, iceberg, egg, Parmesan, chicken leg, croutons
Romaine, iceberg, œuf, parmesan, cuisse de poulet, croûtons
1a, 3, 4, 7, 10

BEEF FILLET 23
Mixed greens, walnuts, cherry tomato, corn, poached egg, honey sake dressing
Salade mixte, filet de bœuf, noix, tomate cerise, maïs, œuf poché, vinaigrette au miel et saké
3, 8c, 10

QUINOA 19,5
Tomato, avocado, Feta cheese, red onion, olives, chives, balsamic dressing
Tomate, avocat, feta, oignon rouge, olives, ciboulette, vinaigrette balsamique
7, 10

PASTA & RISOTTO

Smooth textures and timeless warmth

Extra truffle +15 / Extra Burrata +8,9

PENNE BLACK TRUFFLE 28
Cured egg yolk
Penne à la truffe noire, jaune d'œuf séché
1a, 3, 7, 9, 12

PENNE POMODORO 22
Tomato and basil
Penne au tomate et basilic
1a, 7, 12

PENNE BEEF FILLET 26
Wild mushrooms, roasted garlic, tomato sauce and demi-glace sauce
Penne au filet de bœuf, champignons sauvages, ail rôti, sauce tomate et sauce demi-glace
1a, 7, 9, 12

SEAFOOD RISOTTO 35
Risotto aux fruits de mer
2, 7, 9, 12

WILD MUSHROOM AND ASPARAGUS RISOTTO 25
Risotto aux champignons sauvages et asperges
7, 9, 12

BURGERS

WAGYU BRISKET BURGER 25,8
On the bun, with homemade BBQ sauce, fried egg, Cheddar cheese, homemade fries and salad
Sur le pain, avec sauce BBQ maison, œuf frit, fromage Cheddar, frites maison et salade
1a, 3, 5, 6, 7, 9, 12

CHEESEBURGER 22,8 *Extra burger +5*
Cheddar cheese, tomato, caramelised onion, garlic and herbs mayo, homemade fries and salad
Fromage Cheddar, tomate, oignon caramelisés, mayo à l'ail et aux herbes, frites maison et salade
1a, 3, 5, 6, 7

GOLDEN BURGER 29,8
Homemade fries, tomato, salad and truffle mayo
Frites maison, tomate, salade et mayo à la truffe
1a, 3, 5, 6, 7, 10



FISH

A refined selection from the sea, offering something truly special

JUMBO SHRIMP 49
Veggies, sweet potato purée & garlic oil
Crevettes géantes avec légumes, purée de patate douce et huile à l'ail
2, 7

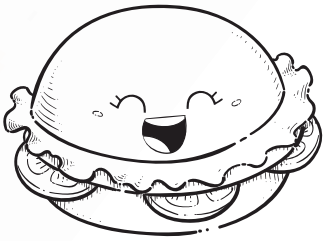
GRILLED TUNA STEAK 36
Potato purée and edamame with bacon
Steak de thon grillé au charbon, purée de pommes de terre et edamame aux lardons
4, 7

ASIAN TUNA TARTARE 31
Cured egg yolk, sesame, nori leaves with fries and salad
Tartare de thon fumé, jaune d'œuf mariné, sésame, nori, frites et salade
3, 4, 5, 6, 11

TUNA TATAKI 34
Soy sauce, lemon, sesame, sweet potato purée dots with fries and salad
Tataki de thon, sauce soja, citron, sésame, gouttes de purée de patate douce, frites et salade
2, 4, 6, 7, 11

GRILLED OCTOPUS 35
Sweet potato purée, veggies and garlic oil
Poulpe grillé, purée de patate douce, légumes et huile à l'ail
7, 14

FISH & CHIPS 24,8
Tartar sauce & lemon / Sauce tartare et citron
1a, 3, 4, 5, 10



KIDS

Cool kids favourites

BURGER 13,9
With cheese and homemade fries
Burger avec fromage et frites maison
1a, 3, 7, 10

CRISPY CHICKEN BURGER 13,9
Served with fries
1a, 7

GOLDEN BEEF FILLET 24
Homemade fries
Filet de bœuf doré avec frites maison
1a, 3, 7

MINI FISH & CHIPS 14,8
1a, 3, 4, 5, 10

Homemade SIDES & SAUCES

Homemade fries 5 5
Potato purée 6 7
Sweet potato purée 6 7
Asparagus 6 7
Edamame with bacon 7,5 5, 6, 7, 9, 12
Steamed veggies 5 7
Mixed salad 4 10
Fried Egg 3 3

Mushroom and asparagus risotto 9 7
Wild mushrooms 6 7
Padrón peppers 5 5
Grilled corn 8 5
Black Truffle risotto 12 7
Black Truffle 15
Penne with olive oil 7 1a

Chimichurri 4
Demi-glace 4 9, 12
Homemade BBQ 4 1a
Pepper 4 3, 7
Mushrooms 4 7, 9, 12
Tartar 4 3, 10
Truffle mayo 5 3, 10
Garlic&herbs mayo 4 3, 10

HALAL SELECTION

Same cuts. Same grill. Certified halal meat.

حلال
HALAL

Starters

BAO BUN WAGYU BRISKET *(2x)* 15,8
Smoked brisket Wagyu, special BBQ sauce, red onion pickles, coriander
Poitrine de Wagyu fumée, sauce spécial BBQ, pickles d'oignon rouge, coriandre
1a, 3, 5, 7, 10, 12

CHICKEN WINGS *(8x)* 16,9
Homemade BBQ
Ailes de poulet, sauce BBQ maison
1a, 5, 7, 9, 12

Chicken

CHARCOAL-GRILLED CHICKEN 26
Half-chicken, homemade fries and mixed salad
Demi-poulet grillé au charbon, frites maison et salade mixte
5, 6, 7, 9, 12

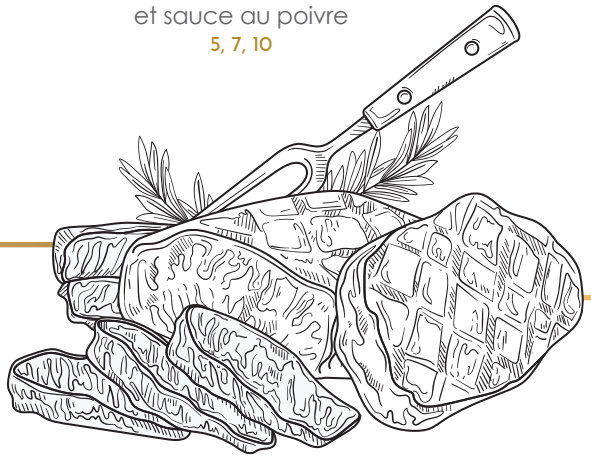
CHICKEN WINGS *(16x)* 24
BBQ sauce and homemade fries
Ailes de poulet, sauce BBQ et frites maison
1a, 5, 7, 9, 10, 12

American Prime Selection

STEAK "TERRA" 35
Two fried eggs, homemade fries, mixed salad and chimichurri
Deux œufs au plat, frites maison, salade mixte et chimichurri
3, 5, 10

GRILLED PRIME ANGUS TAGLIATA 250g 33
Homemade fries, mixed salad, chimichurri
Tagliata de bœuf Angus grillée, frites maison, salade mixte, chimichurri
5, 10

THE COWBOY STEAK 31
American cut, homemade fries, mixed salad and pepper sauce
American cut, frites maison, salade mixte et sauce au poivre
5, 7, 10



Beef Rib

TOMAHAWK GRILLED ANGUS 1000g 81 *Extra gold +75*
Homemade fries, mixed salad and chimichurri sauce
Angus grillé au charbon, frites maison, salade et chimichurri
5, 10

BURGERS

WAGYU BRISKET BURGER 25,8
On the bun, with homemade BBQ sauce, fried egg, Cheddar cheese, homemade fries and salad
Sur le pain, avec sauce BBQ maison, œuf frit, fromage Cheddar, frites maison et salade
1a, 3, 5, 6, 7, 9, 12

CHEESEBURGER 22,8 *Extra burger +5*
Cheddar cheese, tomato, caramelised onion, garlic and herbs mayo, homemade fries and salad
Fromage Cheddar, tomate, oignon caramelisés, mayo à l'ail et aux herbes, frites maison et salade
1a, 3, 5, 6, 7

GOLDEN BURGER 29,8
Homemade fries, tomato, salad and truffle mayo
Frites maison, tomate, salade et mayo à la truffe
1a, 3, 5, 6, 7, 10

DESSERTS

Let the final note be perfectly sweet

DUBAI COOKIE 12
With pistachio ice cream and chocolate caramel ganache
Servi avec glace à la pistache et ganache au chocolat
1a, 3, 7, 8g

CHEESECAKE BY JUDITH MACIÁ 16,5
Basque-style signature cheesecake
Cheesecake signature à la basque
1a, 3, 7, 12

GOLDEN CHOCOLATE FONDANT 14
Hazelnut praline ice cream
Glace praliné aux noisettes
1a, 3, 7

LA DAME BLANCHE 11
Vanilla ice cream, chantilly, Cookie pieces and chocolate caramel ganache
Glace vanille, chantilly, éclats de cookies et ganache au chocolat et caramel
1a, 3, 7, 8g

CRÈME BRÛLÉE 9
Madagascar vanilla
Vanille de Madagascar
3, 7

CAFÉ GOURMAND 14,5
Vanilla ice cream, Spiced chocolate brownie, Passion fruit tartelette
Coffee, espresso or tea of your choice
Glace vanille, brownie au chocolat épicé, tartelette aux fruits de la passion.
Café, espresso ou thé au choix
1a, 3, 7, 8a, 12



CAFÉ GLACÉ 10
Vanilla ice cream, chantilly
Glace vanille, chantilly
3, 7

HOMEMADE ICE CREAM 4,5
Vanilla, chocolate, hazelnut praline, pistachio
Vanille, chocolat, praliné aux noisettes, pistache
1a, 3, 7, 8b, 8g, 12

HOMEMADE SORBET 4,5
Raspberry, lemon, mango
Framboise, citron, mangue

SPICY BROWNIE 11
Vanilla ice cream, popcorn and chocolate caramel ganache
Brownie épicé, glace au vanille, popcorn et ganache caramel au chocolat
1a, 3, 7, 12

TIRAMISU 10
Mascarpone, espresso, biscuits
1a, 3, 7, 12

SWEET TERRA 9
Crispy filo, vanilla cream, red fruits and raspberry coulis
Filo croustillant, crème vanille, fruits rouges et coulis de framboise
1a, 3, 7

PASSION DREAM 11
Passion fruit mousse, white chocolate, mango sorbet, sponge cake and almond crumble
Mousse de fruit de la passion, chocolat blanc, sorbet à la mangue, gâteau éponge et crumble aux amandes
1a, 3, 7, 8a, 8e

CHEESE SELECTION 23
Bread & tomato jam
Sélection de fromages, pain et confiture de tomate
1a, 7, 8c, 8d, 8f

After Dinner COCKTAILS

Espresso Martini 12
Espresso shot, Absolut vodka, Kahlúa, sugar

Lemon sorbet & Absolut vodka 12
Vodka lemon, lemon sorbet

ALLERGÈNES ET INTOLÉRANCES ALIMENTAIRES

1. Gluten **1a:** blé, **1b:** seigle, **1c:** orge, **1d:** avoine, **1e:** épeautre, **1f:** kamut ou leurs souches hybridées / **2.** Crustacés / **3.** Oeufs / **4.** Poissons / **5.** Arachides / **6.** Soja / **7.** Lait / **8.** Fruits à coque **8a:** amandes (Amygdalus communis L.), **8b:** noisettes (Corylus avellana), **8c:** noix (Juglans regia), **8d:** noix de cajou (Anacardium occidentale) / **8e:** noix de pécan (Carya illinoïesis), **8f:** noix du Brésil (Bertholletia excelsa), **8g:** pistaches (Pistacia vera), **8h:** noix de Macadamia, **8i:** noix du Queensland (Macadamia ternifolia) / **8j:** pine nut (Pinaceae) **9.** Céleri / **10.** Moutarde / **11.** Sésame / **12.** Sulfites / **13.** Lupins / **14.** Mollusques