

Mordisquee

Tapas

Marinated gordal olives (stone in) “the fat one” in Spanish, from Seville	£5.50	<div>Sobremesa (sob-re-messa)  (n.) The time spent around the table after lunch or dinner, talking to the people you shared the meal with; time to digest and savour both food and friendship</div>
Catalan smoked almonds	£4.25	
Sourdough bread	£3.75	
Cheesy garlic sourdough bread	£5.75	
Skinny fries	£4.95	
Mozzarella sticks with sweet chilli jam	£5.50	<div>Cold cuts sharing platter <u>Perfect Spanish starter for two people</u>  Iberico Bellota Salchichon Oak smoked Cecina (beef topside) Artisan, unpasturised Manchego cheese served with quince and an olive oil and rosemary torta, Gordal olives, Catalan smoked almonds sourdough bread and alioli £29.95 (add £14.95 to add an extra person)</div>
Cecina gran reserva Award winning Spanish oak smoked beef topside from León	£9.95	
Mordisquee mixta (perfect for sharing) Sourdough bread, Catalan smoked almonds, gordal olives, Bellota Salchichon and alioli	£19.95	
	Oil and Jerez reserva 20 year old sherry vinegar £1.95 or Alioli £1	

Feel free to order little and often. Please note that dishes may not all arrive at the same time as this is the tapas way

We only use the best, locally sourced meat and import our other ingredients directly from Spain to produce the most authentic, freshest dishes

Tostadas Sobrasada de Mallorca Sourdough toasts topped with Sobrasada (chorizo paste) and a drizzle of Spanish honey then grilled, The perfect combination of spicy and sweet £4.95	- “ Life without Tapas ” - is like a heart without love	Queso Manchego The most awarded unpasteurised artisan Manchego in the world from Daimiel, Castilla-La Mancha, served with quince paste and an olive oil and rosemary torta £7.25
Morcilla de Burgos Pan-fried artisan morcilla de burgos (black pudding with rice and onion) with our homemade spicy tomato and red pepper sauce £7.95	Pescado del dia The kitchen like to experiment here at The Terrace; fancy something different? Ask a member of staff to find out what they’re cooking up today! <i>Price dependant on dish</i>	Berenjenas Gratinadas Fresh aubergine cooked with tomatoes, garlic and white wine, topped with cheese and grilled until golden £7.50
Albondigas Traditional homemade and hand rolled beef meatballs with diced onion, smoked paprika, oregano and parsley in our own rich tomato and red wine sauce £7.50	Gambas Pil Pil King prawns pan fried in our herby garlic oil, chilli flakes, paprika and parsley (no chillies? just ask!) £8.75	Patatas Bravas Diced potatoes deep fried and served with our own spicy smoked paprika tomato bravas sauce and a drizzle of homemade alioli on top £6.50
Chorizo en Vino Tinto y Miel Gold award winning spicy Spanish cured pork sausage from Rioja, sautéed in red wine and Spanish honey £8	Chocos Fritos Hand-cut squid rings with a light and crispy panko coating, deep fried and served with mixed leaves and freshly made alioli and lemon £9.50	Tortilla Espanola A classic Tapas dish, this potato and onion omlette is made to order and served whole with alioli £7.50
Chuletillas de Cordero Two French trimmed, locally sourced lamb lollipops seared to perfection in a cast iron skillet with garlic and thyme, perfectly seasoned £12.95	Allergies or intolerances? Ask to see our matrix	Seta de Mozzarella Flat field mushrooms cooked with a little garlic and parsley, topped with mozzarella and baked until golden Served with mixed leaves £5.75

THE TERRACE

TAPAS

WINE BAR

62 Fore Street  
Ilfracombe  
Devon  
EX34 9ED  
01271 863482

# Classics

All classics £8.95

\*\* All of our cocktails contain at least two measures of premium alcohol \*\*  
Please drink responsibly | Offer only available for Classics

## Old Fashioned

Whiskey mixed with Angostura bitters,  
a sugar cube and a few dashes of plain water

## Love at First Sip

Kahlua liqueur, Baileys, creme de cacao and cream

## Negroni

Tanqueray gin, Campari and Martini Rosso

## Bellini

Peach Purée topped with Prosecco

## Rhubarb Collins

Edinburgh Gin Rhubarb & Ginger, lemon juice and soda

## Cosmopolitan

Smirnoff vodka, Cointreau, cranberry and lime juices

## Margarita

José Cuervo tequila, Cointreau and lime juice shaken over ice

## Long Island Iced Tea

Bacardi, José Cuervo tequila, Smirnoff vodka, Gordon's gin,  
De Kuyper triple sec and Coke over ice

## French Martini

Smirnoff vodka, Chambord and pineapple juice

## Daiquiris

Bacardi and ice blended with fruit and a dash of sugar syrup

## Fresh Banana Daiquiri (\*M)

## Fresh Strawberry Daiquiri (\*M)

## Mango and Pineapple Daiquiri (\*M)

## Mojitos

## Classic Mojito (\*M)

Bacardi with muddled mint leaves, lime, sugar syrup, crushed  
ice and topped up with soda

## Raspberry Mojito

Bacardi rum with muddled raspberries, lime, mint leaves,  
sugar syrup, crushed ice and topped up with soda

## Coconut Mojito

Bacardi and Malibu with muddled mint leaves, lime, coconut  
syrup, crushed ice and topped up with soda

## Black Mojito

Kraken spiced rum with muddled mint leaves, lime, sugar  
syrup, crushed ice and topped up with soda

# Tea & Coffee

## Lavazza Gold coffee

Espresso, Americano £2.95

Latte, Cappuccino or Double Espresso £3.50

## Pot of tea

English Breakfast, Earl Grey, decaffeinated or green £2.60

# Speciality

## Terrace Sangria por la jarra £18.95

Red wine, brandy, lemonade, ice and slices of  
oranges and lemons

## House Specials

£9.95

## Kir Royale

Chambord black raspberry liqueur with Prosecco

## Kraken Colada

Kraken, coconut milk, coconut cream, pineapple  
and crushed ice blended together

## Cherry Bakewell

Disaronno topped up with Prosecco, a little cherry syrup and  
a cocktail cherry to finish

## Espresso Martini

Smirnoff vanilla vodka and  
Kahlua liqueur with a double espresso shot

## Oreo Cookie Mudslide

Smirnoff vodka, Kahlua liqueur and chocolate Oreos blended  
with vanilla ice cream

## Pornstar Martini

Smirnoff vodka, Passoa, passionfruit juice and a Prosecco shot

## Derek's Deckchair

Malibu, cherry brandy, condensed milk, coconut cream  
topped with a swirl of whipped cream and a cherry.  
Discovered on the shores of the island of Tobago, a thick and  
creamy cocktail that could also double as a dessert!

## Mocktails

£5.95

Driving tonight but still fancy a cocktail?  
(\*M) means available without alcohol

# Desserts

## Turron Alexander

Clotted cream vanilla ice cream with chunks of turron  
(Spanish almond nougat) and a shot  
of almond liqueur to drizzle

£7.95

## Toblerone Fondue

A pot of melted Toblerone chocolate and double cream with fresh  
fruit and marshmallows to dip

£14.50 for two people to share (or not!!)

## Traditional Spanish churros

Hoop shaped donuts rolled in cinnamon sugar and served with thick  
Spanish hot chocolate for dunking

£7.50

Add a scoop of vanilla ice cream for £2

## Clotted cream vanilla ice cream

1 scoop £2.50

2 scoops £4.50

3 scoops £6.50