

Mordisquea

Marinated gordal olives (stone in) "the fat one" in Spanish, from Seville	£6
Catalan smoked almonds	£5
Sourdough bread	£4
Cheesy garlic sourdough bread	£7
Skinny fries	£6
Mozzarella sticks with sweet chilli jam	£7
Cecina gran reserva Award winning Spanish oak smoked beef topside from León	£12

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

Extra virgin olive oil and Jerez reserva 20 year old sherry vinegar £3 or Alioli £1

Sharing Platters

perfect selection for two people

Cold Cuts
Iberico Bellota Salchichon
Aged, oak smoked Cecina (beef topside)
Artisan, unpasteurised Manchego cheese
served with quince and an olive oil and
rosemary torta
Catalan smoked almonds
Sourdough bread, alioli and pickles
£36
(add an extra person for £18)

Mordisquea mixta
Iberico Bellota Salchichon
Catalan smoked almonds
Gordal olives
Sourdough bread and alioli
£24
(add an extra person for £12)

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 freshest, best, locally sourced meat and import our
other ingredients

Tapas

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
£6

Morcilla de Burgos
Pan-fried artisan morcilla de burgos
(black pudding with rice and onion) with
our homemade spicy tomato and
red pepper sauce
£9

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
£8

Chorizo en Vino Tinto y Miel
Gold award winning spicy Spanish cured
pork sausage from Rioja, sautéed in red
wine and Spanish honey
£9

Chuletillas de Cordero
Two French trimmed, locally sourced lamb
lollipops seared to perfection in a cast iron
skillet with garlic and thyme,
perfectly seasoned
£13

- “ Life without **Tapas** ” -
is like a heart without **love**

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!
Price dependant on dish

Gambas Pil Pil
King prawns pan fried in our herby
garlic oil, chilli flakes, paprika and
parsley (no chillies? just ask!)
£9

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
£11

Gambas y Chorizo
King prawns pan fried in our herby
garlic oil, with spicy chorizo and a little
Spanish honey dressed with a
wedge of lemon
£10

**Allergies or
intolerances?
Ask to see our matrix**

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
£9

Berenjenas Gratinadas
Fresh aubergine cooked with
tomatoes, garlic and white wine,
topped with cheese and
grilled until golden
£9

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
£7

Tortilla Espanola
A classic Tapas dish, this potato and
onion omlette is made to order and
served whole with alioli
£9

Seta de Mozzarella
Flat field mushrooms cooked with a
little garlic and parsley, topped with
mozzarella and baked until golden
Served with mixed leaves
£7

THE TERRACE

TAPAS

WINE
BAR

62 Fore Street
Ilfracombe
Devon
EX34 9ED
01271 863482

Classics

All classics £10

** All of our cocktails contain at least two measures of premium alcohol **
Please drink responsibly

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 £3

Latte, Cappuccino or Double Espresso £4

Pot of tea

English Breakfast, Earl Grey, decaffeinated or green £3

Speciality

Terrace Sangria por la jarra £22

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

House Specials

£12

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

£7

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

Desserts

Turrón Alexander

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

£9

Toblerone Fondue

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

£16 for two people to share (or not!!)

Traditional Spanish churros

Deep fried and rolled in cinnamon sugar and served with thick Spanish hot chocolate for dunking

£9

Add a scoop of vanilla ice cream for £2

Clotted cream vanilla ice cream

1 scoop £3

2 scoops £5

3 scoops £7