

ALL DAY MENU



Restaurant & Pool

- *Tablitas* -

All tablitas are accompanied by grissini, olives & fruit compote

Cured Meats

PROSCIUTTO
Italy

SOPRESSATTA
Italy

COPPA
Nduja, Italy

Choice of 1- **5.00**
Choice of 3- **12.00**

Cheeses

GRANA PADANO
12 Month Aged

MANCHEGO
D.O. 12 Month Aged

GORGONZOLA
Dolce Oro DOP

Choice of 1- **5.00**
Choice of 3- **12.00**

Vegetables

ROASTED EGGPLANT
In Oil

ROASTED PEPPERS
In Oil

ROASTED ARTICHOKES
In Oil

Choice of 1- **5.00**
Choice of 3- **12.00**

JAMON DE BELLOTA **10.00**
100% Iberico. Spain



LOMO DE BELLOTA **12.00**
100% Iberico. Spain

- *Tapas* -

LOCAL CEVICHE **14.00**
Pineapple Leche De Tigre

SPANISH STYLE OCTOPUS **16.00**
Spanish Potato Salad, Paprika & Olive Oil

BEEF CARPACCIO **16.00**
Mustard Vinaigrette, Crispy Mushrooms & Radish

SHRIMP COCKTAIL **14.00**
Cocktail Sauce & Lemon Wedges

TUNA TARTARE **14.00**
Avocado, Mango & Sesame-soy Vinaigrette

IBERICO HANDMADE CROQUETAS  **12.00**
Serrano Ham, Manchego with Fig Jam & Garlic Aioli

ARGENTINIAN EMPANADAS **10.00**
Choice Of- Beef, Ham & Cheese, Spinach & Cheese, Chicken, & Onion & Cheese

MAITAKE MUSHROOMS **13.00**
Mushroom Aioli, Parmesan, Sweet Soy

- *Soup & Salad* -

SOUP OF THE DAY **8.00**
Chef's Selection

*BABY ARUGULA **12.00**
Shaved Parmigiano Reggiano,
Lemon Vinaigrette

*MEDITERRANEAN **12.00**
Mixed Greens, Tomato, Chickpeas,
Cucumber, Olives & Crumbled Feta

LOCAL BURRATA **15.00**
Tomato, Basil,
Balsamic & Olive Oil

*KALE CAESAR **13.00**
Parmesan Cheese, Brioche
Croutons& Caesar Dressing

***Add**
Grilled Chicken **8.00**
Grilled Shrimp **8.00**
Grilled Skirt Steak **10.00**

- *Poolside* -

*Pool menu available Mon-Sun 10am-10pm

FRUIT BOWL **10.00**
Berries, Cantaloupe, Mango, Pineapple,
Honeydew & Grapes

SIDE SALAD **7.00**
Kale Or Mediterranean

QUINOA SALAD **14.00**
Mint, Shallots, Cilantro, Parsley,
Sherry Vinegar, Lemon Vinaigrette

SHRIMP TEMPURA **12.00**
Chipotle Mayo

TERRAZAS CHIPS & DIP **10.00**
Guacamole Or Hummus Served
With Pita Or Tortilla Chips

CUBAN SANDWICH **14.00**
Ham, Roasted Pork, Swiss Cheese,
Pickles And Mustard

BLACKENED MAHI SANDWICH **16.00**
Tomato, Red Onion, Lettuce,
& Tartar Sauce

CHICKEN PANINI **14.00**
Grilled Chicken Breast,
Provolone Cheese, Pesto Aioli

- *Flatbreads* -

POMODORO **12.00**
Roasted Tomato, Mozzarella & Torn Basil

PROSCIUTTO **16.00**
Mozzarella, Wild Arugula, Parmesan, Olive Oil, Black Pepper

WILD MUSHROOM **14.00**
Caramelized Onion, Mozzarella & Mushrooms

- *Pastas* -

PAPPARDELLE **23.00**
Short Rib Bolognese

HANDMADE GNOCCHI **17.00**
Pomodoro, Parmesan & Torn Basil

BUCATINI A LA CARBONARA **20.00**
Pancetta, Parmigiano Reggiano

WHOLE WHEAT PENNE **18.00**
Baby Zucchini, Sunburst Squash, Asparagus,
Broccolini, Olive Oil & Garlic

LOBSTER RAVIOLI **22.00**
Sherry Lobster Bisque

- *Entrees* -

SALMON **25.00**
Quinoa Salad, Roasted Cherry Tomato

ROASTED CHICKEN **22.00**
Soft Polenta, Caramelized Shallots, Baby Carrots, Artichokes

BRAISED SHORT RIB **24.00**
Garlic Mashed Potatoes,
Homemade Chips & Red Wine Reduction

ARGENTINIAN SKIRT STEAK **35.00**
Truffle Fries & Chimichurri

PAN ROASTED BRANZINO **25.00**
Roasted Tomato, Hon Shimeji Mushroom,
Olives, & Herb Gremolata

"PARILLADA" GRILLED MEATS **35.00**
Skirt Steak, Argentinian Chorizo, Chicken Thighs,
Red Pepper, Chimichurri & French Fries

- *Sides* -

LOCAL GRILLED VEGETABLES **10.00**
Seasonal Selection

TRUFFLE FRIES **9.00**
Parsley & Parmesan

MASHED POTATOES **6.00**
Roasted Garlic

VEGETABLE WRAP **12.00**
Mushroom, Asparagus, Baby Zuchini,
Sunburst Squash, Guacamole, Pico De Gallo

TERRAZAS BURGER **15.00**
10 oz Angus Beef, Garlic Aioli, Swiss Cheese,
Caramelized Onions, Arugula,
Brioche Bun with Fries

CRISPY TACOS **14.00**
White Fish Or Short Rib

CORN ON THE COB **9.00**
Chipotle Aioli,
Parmesan Cheese & Lime

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.