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STARTERS		MEAT TAPAS		SEAFOOD TAPAS		MAIN COURSE																										
Cesta de Pan Bread basket with homemade Spanish alioli 4.50	Pan con Tomate Toasted bread topped with tomato, olive oil, sea salt, and garlic—a classic tapas favourite 4.50	Aceitunas Aliñadas Mixed olives marinated with sweet pepper, olive oil, and a touch of lemon 3.80	★ Patatas Bravas con Chorizo Chorizo and potatoes in a spicy sauce 6.50	Albondigas en Salsa Beef and pork meatballs in a creamy sauce 6.95	Chorizo a la Sidra Spanish sausage cooked in cider 6.95	★ Panceta de Cerdo en Salsa de Manzana Crispy pork belly with apple sauce 8.50	Pollo Picantón Grilled chicken with brava sauce 7.50	Pollo al Ajillo Chicken cooked in garlic 7.50	★ Huevos Rotos con Jamón Broken eggs with potatoes and Serrano ham 9.50	Chuleta de Cordero Lamb cutlet 6.90 /each	Hígado Encebollado Calf's liver in a wine sauce, served with chips 9.50	Fabada Asturiana Traditional Spanish bean stew 8.50	★ Coctel de Gambas y Aguacate Avocado and prawn cocktail 9.50	Chipirones a la Andaluza Crispy fried baby squid with alioli 9.20	Calamares a la Romana Deep-fried squid 9.50	Mejillones a Gusto Black mussels cooked to your choice 9.50	★ Gambas al Pil-Pil Peeled prawns with chilli, garlic, and olive oil 9.95	Langostinos al Ajillo Grilled king prawns with garlic and chilli sauce 7.95 /each	Pulpo a la Parrilla Grilled octopus with potatoes 26.00	★ Pulpo a la Gallega Octopus Galician style 24.00	Boquerones en Vinagre Marinated Cantabrian sea anchovies 6.95	Sardinas a la Parrilla Grilled sardines 8.50	Salmon a la Parrilla Chargrilled salmon 18.50	Pollo a la Crema Chicken in mushroom sauce 16.50	Chuleta de Ternera a la Plancha 400g chargrilled veal chop 24.50	★ Chuleta de Cordero al Romero Four grilled lamb cutlet with rosemary potatoes 27.50	Entrecote a la Parrilla 300g Angus aged sirloin steak served with chips 26.50	★ Entrecote a la Jardinera Sirloin served with chips, red and green peppers (Perfect for sharing 1 to 3 people) 28.00	★ Rape a la Gallega o a la Parrilla Monkfish stewed with mussels and prawns 26.50	Lubina a la Plancha Grilled sea bass 18.50	Pollo a la Milanesa con Patatas o Spaghetti Breaded chicken served with chips or spaghetti 15.50	Hígado y Bacon Calf's liver with crispy bacon 16.50
CHARCUTERIE & CHEESE			VEGETARIAN TAPAS			PAELLAS (Price per person)			DESSERTS																							
Manchego & Membrillo Manchego cheese served with quince and walnuts 10.50	Jamón Serrano Freshly sliced Serrano ham 12.00	Jamón Serrano y Manchego A selection of Serrano ham and Manchego cheese 18.00	★ Tabla de Ibéricos A board of cured Spanish Iberico meats, including salchichón, chorizo, lomo, and Serrano ham 20.00	Patatas Bravas con Alioli Crispy potatoes-homemade spicy sauce & alioli 5.50	Pimientos de Padrón Padron peppers topped with maldon salt 7.50	Tortilla Española Spanish omelette with a soft, runny middle 6.50	★ Champiñones al Ajillo Garlic mushrooms 6.50	Berenjenas Gratinadas Gratinated aubergines 7.50	Espinacas con Garbanzos Chickpeas with spinach 6.50	Paella Mixta Classic chicken and seafood Paella 17.95	★ Paella Marinera Seafood Paella 18.95	Paella Vegana Paella with locally sourced smoked vegetables 16.00	Paella Campesina Chicken and chorizo Paella 16.95	Churros Fried dough 7.50	Tarta de Santiago Traditional almond cake dusted with icing sugar 7.50	Tiramisu Coffee-soaked sponge with mascarpone and cocoa 7.50	Helado Variado A selection of ice cream flavours 7.50	Flan Caramel custard with a rich topping 7.50	Crema Catalan Spanish custard topped with caramelised sugar 7.50													
CROQUETAS			SALADS & VEGETABLES																													
Croquetas de pollo Chicken croquettes 7.50	★ Croquets de jamón Serrano Ham croquettes 7.50	Croquetas de setas Wild mushrooms croquettes 7.50	Empanadilla de atún Tuna pasties 5.00	Empanadilla de espinacas & ricotta Fresh spinach, ricotta, parmesan pasties 5.00	Empanadilla de pollo & chorizo Chicken & chorizo pasties 5.00	Ensalada Mixta o Verde Mix or green salad with avocado 6.75	Ensalada Tres Colores Layers avocados, mozzarella and tomatoes 7.50	Brócoli con Ajo y Aceite de Oliva Tender broccoli sautéed with garlic and olive oil 3.00																								
			Next time you feel like staying in, order online and enjoy our dishes at home!																													
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For dietary requirements or allergies, please ask our server. Some dishes contain nuts, and we cannot guarantee they are completely allergen-free but will do our best to help.