



APPETIZERS



Mediterranean Chicken Wings (10) \$14.90

Greek-style – Marinated with garlic, olive oil, lemon juice, and oregano, finished with crumbled feta

Chistorra \$17.90

Specialty sausage sautéed w/ onions, red and green bell peppers

Drunken Mussels & Clams \$22.90

Mussels & clams sautéed with white wine, garlic butter, olive oil, and fresh parsley. Served w/ bread

Tapasterra Wood \$ 29.90

Our charcuterie board features Manchego, Grana Padano, Fuet, chorizo, Cantimpalo, Kalamata olives, and Galicia bread. A taste of Mediterranean freshness—Serves 2

The Green Flat Bread \$ 14.90

Handmade flatbread w/ pesto, mozzarella, artichokes, avocado & tomatoes

Buttery Cast-Iron Shrimp \$ 29.90

Wild South Atlantic shrimp grilled in cast iron for a buttery sear, served alongside crispy, golden papas bravas. Serves 2

OUR BREADS

Choice of House Gourmet Fries or Salad

Pork Milanese Sandwich \$18.90

Crispy pork cutlets stacked with mozzarella, tomato, ham, lettuce, roasted red peppers, and creamy aioli on fresh bread

The Argentó \$18.90

A bold Buenos Aires street sandwich stacked with grilled sausage, salsa criolla, arugula, tomato, and chimichurri—fiery, juicy, and packed with flavor

Chickwich Grill & Green \$18.90

Tender grilled chicken layered with romaine, tomato, avocado, fresh mozzarella, and sweet roasted peppers—fresh, hearty, and satisfying

GRILL

Served w/ house gourmet fries & house salad

Pork Ribs \$22.90

House pork ribs with a signature cut & seasoning

Picanha \$29.90

Brazilian picanha, a tender cut of beef, expertly cooked on a rotisserie grill

Tarragon Chicken \$21.80

Seasoned w/ aromatic tarragon & perfectly grilled for a tender, flavorful bite



THE SALADS



Add-on: Shrimp \$11, Picanha \$9 or Chicken \$8

Avocado Terra Boat

\$20.90

A fresh twist on the Caprese salad, served in halved avocados with tomato, onion, parsley, orange, black olives, and a balsamic drizzle

Moroccan Chickpeas

\$18.80

A zesty chickpea salad with shredded carrots, tomatoes, red peppers, feta, almonds, and a squeeze of lemon

The Ibiza Salad \$18.80

Crisp romaine with parsley, cherry tomatoes, red onion, cucumber, radishes, mint, and pita, tossed in citrus vinaigrette and olive oil

Turkish Salad \$18.80

Chopped romaine, cucumbers, tomatoes, peppers, onions, olives, and feta, drizzled in vinaigrette for a bold, fresh flavor

Terra House Salad \$17.80

Romaine and spinach with sliced tomato, onions, French croutons, and your choice of mozzarella or feta—simple and fresh

•• FROM THE SEA ••

The Olives Salmon affair

\$29.80

Seared salmon with savory onion and pepper sauce, served with roasted seasonal vegetables

Gambas al Ajillo \$ 26.90

Spanish-style garlic shrimp sautéed in olive oil with herbs and spices. Served w/ white rice or a fresh house salad

Paella Marinera

A feast of shrimp, mussels, clams, pork, chicken, and vegetables simmered with saffron rice. Rich, aromatic, and perfect for sharing. Serves 2 or 4.

\$ 89.50 (4) \$ 59.90 (2)

Barcelona Tuna Salad

\$24.80

Seared tuna over romaine, arugula, and spinach with cherry tomatoes, olives, red onion, and shaved cheese—light, fresh, and full of flavor



PASTA



Pasta del Mar \$26.80

Spaghetti tossed with shrimp, mussels, clams, and mixed seafood in a rich tomato sauce—hearty & full of coastal flavor

Fettuccine Bianco \$22.90

Classic fettuccine in a buttery white sauce with Parmigiano—simple & satisfying

Mediterranean Pasta

\$19.90

Your choice of penne or spaghetti tossed with garlic, white wine, spinach, Parmesan & Mediterranean spices

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We are not a gluten-free kitchen. Our dishes are made fresh and prepared-to-order, so individual foods may come into contact with one another due to shared cooking and preparation areas/utensils.

TAPAS

Wild Sardines \$14.80

Delicate white sardines in virgin olive oil, served with house vinaigrette

The Bravas \$ 12.90

Our gourmet, crispy golden fries served with our spicy signature sauce

Piquillo Peppers \$12.80

Sweet Spanish peppers roasted and stuffed with savory cod

Marinated Cheese & Olives \$ 13.90

A rustic mix of Mediterranean olives and cheese, marinated in olive oil with herbs

Spanish Tuna Empanada \$10.90

Spain's beloved Galician comfort food. A flaky pie filled w/ seasoned tuna, peppers & onions

Chorizo Bombon \$14.90

Mini bites of juicy chorizo sausage

Tortilla Espanola \$11.90

Spain's most famous and beloved national dishes. Egg, potato & onion

Empanadas (2) \$ 11.60

Baked Argentine-style pastries stuffed with your choice of seasoned beef or chicken—crispy outside, juicy inside

Goat Cheese & Kalamatas \$14.90

Creamy goat and sheep cheese served with Kalamata olives, fresh olive oil & bread

Garlic Wild Shrimp \$13.80

Wild South Atlantic shrimp sautéed w/ garlic sauce

Giardineira Toast \$10.67

Crispy toast topped w/tangy pickled vegetables marinated in vinegar & olive oil

Naan TapasTerra \$ 14.80

A fusion flatbread w/ tomato sauce, spinach & melted mozzarella, baked on naan

Spanish Croquette (6) \$13.90

Spain's most beloved tapas—golden-fried croquettes with a creamy center, filled w/ your choice of Bacalao or Spinach

Boquerones \$ 14.90

Fresh white anchovies cured in vinegar and olive oil

Marinated Olives \$ 13.90

A house blend of olives marinated in garlic, rosemary, tarragon & olive oil

TapasTerra Basket \$10.90

Baked pastry filled w/ tomato, onions, salsa criolla & mozzarella

Esfiha \$12.40

Lebanese-style open-face pie with seasoned beef, tomato, bell pepper, parsley, and lime

Gypsy Bread \$ 12.80

Hand-formed bread topped w/ham, chorizo, crumbled feta, and creamy Tetilla cheese

KIDS MENU

Chicken & Fries \$ 12.90

Crispy fries served with golden chicken tenders. A kid favorite!

Chicken wings \$ 10.90

5 crispy wings served with a side of fries—perfect for little hands

Italian Spaghetti \$9.90

Classic spaghetti w/our rich marinara sauce

DESSERTS

Tiramisu \$ 13.90

House-made with layers of espresso-soaked ladyfingers, whipped mascarpone cream, and a dusting of rich cocoa—an irresistibly smooth and indulgent classic

Blueberry Bliss

Cheesecake \$ 9.90

Creamy Spanish-style cheesecake finished with a house-made blueberry sauce bursting with vibrant flavor

Trois Chocolat \$ 11.90

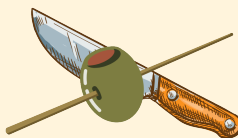
A decadent trio of silky mousse layers—dark, white, and milk chocolate—each one smooth, airy, and perfectly balanced for the ultimate chocolate indulgence

Key West Key Lime \$11.90

Sweet, creamy, and perfectly tart—this refreshingly zesty dessert is the ultimate slice of sunshine

Tarta de Santiago \$9.90

A traditional Spanish delight from Galicia, this rich, almond-infused cake is made with a perfect balance of sugar, eggs, flour, and toasted almonds for a moist, flavorful treat.



TAPASTERRA

TAPAS & BAR