

# 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
Pan con tomate	£7
Skinny fries	£6
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, Gordal olives,  
Catalan smoked almonds  
Sourdough bread and alioli  
£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 directly from Spain to produce the most authentic, freshest dishes

# Tapas

**Tostadas Sobrasada de Mallorca**  
Two sourdough toasts topped with  
Sobrasada (chorizo paste) and  
a drizzle of Spanish honey then grilled,  
The perfect combination of spicy and sweet  
£7

**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  
loppops seared to perfection in a cast iron  
skillet with garlic and thyme,  
perfectly seasoned  
£14

– “ 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've sourced 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!)  
£10

**Chocos Fritos**  
Hand-cut squid rings with a light and  
crispy panko coating, deep fried and  
served with mixed leaves, freshly  
made alioli and lemon  
£11

**Gambas y Chorizo**  
King prawns pan fried in our herby  
garlic oil, spicy chorizo, a little  
Spanish honey and dressed with a  
wedge of lemon  
£11

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  
omelette with white and red onion,  
is served with alioli  
£9

**Champinones al Ajillo**  
Chestnut mushrooms pan fried in our  
house garlic butter, with sliced garlic  
and smoked paprika. Unashamedly  
topped with a generous grating of our  
fabulous mature Manchego  
£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 No.10 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 rum 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

Malibu white rum 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

Absolut Vanilia 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

Absolut Vanilia vodka, Passoa, passionfruit syrup 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

## Tarta de Santiago

The iconic Spanish almond cake. Homemade, rich, dense and moist with a hint of citrus. Served with clotted cream ice cream

£9

## Traditional Spanish churros

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

£9

Add a scoop of clotted cream vanilla ice cream for £2

## Clotted cream vanilla ice cream

1 scoop £3.50

2 scoops £6

3 scoops £8