LA TERRAZA

CAFÉ JUICE BAR & LOUNGE

Organic Restaurant

Menu

La Terraza Organic Restaurant

laterraza_organic

305 629 9464

laterrazafarmersmarketplace@gmail.com

www.laterrazaorganic.com

DINNER MENU

Starts at 5:15 pm

SHAREABLES

CHICKEN WINGS

Sauces choices: Lemon Pepper, Spicy Agave, Buffalo

10 units	**$ 16**
20 units	**$ 32**
30 units	**$ 45**

SPANISH TABLA

Jamon serrano, cantimpalo, queso manchego, queso iberico, salchicha, pan gallego.

Serves 2	**$ 45**
Serves 4	**$ 80**
Serves 8	**$ 120**

MEDITERRANEAN PLATTER

Kibbeh, falafel, homemade hummus, shanklish and gallega bread

Serves 2	**$ 30**
Serves 4	**$ 60**
Serves 6	**$ 90**

TEQUEÑOS

10 units	**$ 20**
20 units	**$ 35**
30 units	**$ 45**

QUESO FRITO

Deep fried cheese with guava sauce. **$ 15**

CHISTORRA ESPAÑOLA

Served with bread **$ 15**

SHRIMP COCKTAIL

3 Jumbo Shrimps	**$ 15**
5 Jumbo Shrimps	**$ 25**

SHRIMP CEVICHE **$ 25**

Jumbo shrimp cooked in lime juice, served with tostones de pana

PICADA DOMINICANA

Queso frito, longaniza, salami, croquetas variadas, tostones de pana

Serves 2	**$ 35**
Serves 4	**$ 65**

CHICHARRONES DE POLLO

Fried chicken no bone in, serves with tostones de pana and avocado

Serves 2	**$ 25**
Serves 4	**$ 45**

LONGANIZA DOMINICANA

Fried Dominican sausage served with tostones de pana.

Serves 2	**$ 16**
Serves 4	**$ 32**

BOQUERONES

Served with bread **$ 15**

CARPACCIO

Manzo	**$ 25**
Smoked Salmon	**$ 25**
Octopus	**$ 25**

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NIGHT SALADS & DINNER

STEAK & CHEESE — $22
Steak (6oz) w/ sautee onions, peppers, mushrooms, tomatoes & ranch dressing

MEDITERRANEAN — $22
Kibbeh (2), romaine, red onions, tomatoes, feta cheese, olives, hummus and mint vinagrette dressing

HARVEST BOWL — $18
PLANT BASED

Leafy greens, quinoa, black beans, corns, bell peppers, cherry tomatoes, avocado, garbanzo, beets and balsamic vinagrette dressing.

*Add protein (6 oz) for **$10 each:***

- Steak.
- Grilled chicken breast.
- Fish of the day.

OCTOPUS — $28
Grilled octopus with house salad or a la gallega octopus

CHICKEN CAESAR — $20
Grilled chicken breast w/ tossed romaine, parmesan, homemade croutons & Caesar dressing

SERRANO — $22
Arugula, Serrano, Manchego, Tomatoes, Sliced Almonds, Chunk of apples, Olive Oil & Balsamic Vinagrette dressing.

CLUB SANDWICH — $22
Roasted chicken breast, bacon, tomato, romaine, mayo, sliced mozzarella and guacamole, accompanied with home fries.

CAPPRESE — $20
Fresh Mozzarella, tomato, fresh basil, arugula and balsamic glazed vinagrette

FISH OF THE DAY OR ENTRAÑA 10OZ STEAK — $34
Served with house chimichurri & Alioli, russet potatoes & house salad

ARTISAN PANINI

STEAK & CHEESE — $20
Steak with sauteed onions, Peppers & Melted Mozzarella

SMOKED SALMON — $20
Arugula, goat cheese, tomatoes, herbs & Lime infused oil.

SERRANO — $20
Serrano, Manchego, Arugula, Sliced Tomatoes, Balsamic Vinagrette & Fresh Oregano

CAPPRESE — $20
Fresh Mozzarella, tomato, fresh basil, arugula & Balsamic dressing

ADDITIONAL DRESSINGS

FRESH CILANTRO - CILANTRO RANCH - RANCH - CESAR - HONEY MUSTARD
BALSAMIC - LIME - HOT SAUCE - HOUSE VINAGRETTE

$ 0.75 each

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase you risk or foodborne illness

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COFFEE

HOT

ESPRESSO	$3
COLADA	$4
CORTADITO	$4
MACCHIATO *(Reg., Caramel or Chocolate)*	$4
LATTE	$5
CAPPUCCINO	$6
AMERICANO	$4
CHAI LATTE	$5
MATCHA LATTE	$6
HOT CHOCOLATE	$6

ICED

ESPRESSO	$3
LATTE	$5
CAPUCCINO	$6
CARAMEL FRAPPE	$6
VANILLA FRAPPE	$6
ICED MATCHA LATTE	$6
ICED CHAI LATTE	$6
ICED CHOCOLATE MILK	$6
CHOCOLATE MILKSHAKE	$6
CARAMEL MILKSHAKE	$6

Almond or Oat Milk $0.99 extra

KID'S MENU

Only for 11 and under

CHEESEBURGER $10
Mini burger with cheese and fries.

CHICKEN WINGS $10
5 units

TEQUEÑOS $ 8
5 units

FRENCH FRIES $ 6

DESSERTS

Ask server for available desserts

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COCKTAIL MENU

SANGRIA GLASS $ 8
Red or White

BLUE COLLINS $ 8
Organic Lavander Infused w/ lemon juice mixed Vodka & Blue Curacao

APASIONADO $14
Organic Passion Fruit with Pineapple Juice mixed White Rum & Gran Ma & Gas Water

PINEAPPLE TEQUILA MULE $14
Organic Rosemary Tea with Ginger Beer, Lime & Pineapple Juice with Tequila

GRAPEFRUIT SOUR $14
Organic Lime & Lemon Juice with a Grapefruit Squeeze mixed with Vodka

JAMAICAN NIGHTS $12
Organic Hibiscus Tea with Lemon Juice, Gingerale with Vodka & Angosturas

SANGRIA, MOJITO OR MIMOSA JAR $40

SPARKLING YEAR $ 8
Prosecco, peach snap, club soda

BOILERMARKER $10
Draft beer with a shooter

MARGARITA $14
Classic or Flavors (Strawberry, Passion fruit, Tamarindo or Mango)

EL PICANTE $14
Organic Lime & Lemon Juice infused with Lavander mixed with Tequila, Grand Ma & Jalapeños

PASSION FRUIT MOJITO $14
Classic Mojito with Organic Passion Fruit, Lime Juice & Mint mixed with White Rum & Grand Ma

LONG ISLAND $16
House Mix of all Kinds of Crazy

HOT SUMMER $14
Organic Strawberries, Jalapeño & Lime Juice Mixed with Tequila & Grand Ma

BEERS

BEERS $7

Michelob Ultra
Presidente
Medalla light
Magna
Estrella de Jalisco
Corona
Kirin Light
Matilda
Stella Artois
Heineken

Isla Morada (India Pale Ale)
Modelo
La Rubia
Funky Buddha (Hop Gun)
Funky Buddha (Floridian)
Samuel Adams
Blanche Chambly
Ch'ti (Amber or Blonde)
Lagunitas IPA
Peroni

OTHER BEERS

La fin du Monde (9.4 oz) $14
Sapporo (22 oz) $12

NON ALCOHOL

Stella Artois Liberte
SHeineken 0.0%