*Meats*Carnes

*Cold Tapas*Tapas Frias

Δ	**Pata Negra**- Ibérico ham (widley regarded as the finest ham in the world)	*10*

*Hot Tapas*Tapas Calientes

Δ	**Bacon Stuffed Dates**- Spanish blue cheese	*6*
	Buffalo Sausage- spicy mustard	*8*
	Chicken Lobster Quesadilla- salsa, lobster reduction	*8*
Δ	**Escargot Bourguignonne**- red wine, garlic, shallots	*8*
	Filet Mignon- wild mushroom sauce, syrah reduction	*17*
	Filet Valdeon- finished with Spanish blue cheese	10
Δ	**Free Range Chicken Canneloni**- tomato, asiago, béchamel	8
	Hanger Steak-secret marinade, red potatoes	18
	House- made Paté de Foie Gras -red wine reduction, crostini	17
	Marinated Beef Tips- garlic soy marinade, peanut sauce	8
	Moroccan Crêpe- spiced beef, raisins, walnuts, wrapped in filo	9

	New Zealand Spring Lamb- marinated in rosemary olive oil, garlic	21
	Pork Tenderloin- flambé, sautéed apples	8
∆	**Prime Beef Empanada**- olives, onions, raisins	8
	Surf & Turf- filet mignon medallion, giant scallop	17

∆ House Specialty
∂ Gluten Free

all sauces are made from scratch in house - we proudly use local produce & free range meats
please let your server know of any food allergies

Terra Nostra Tapas Menu Continued

*Vegetarian*Vegetales

*Cold Tapas*Tapas Frias

	Artisinal Cheese Tasting- imported & local cheeses, grapes, home made bread	*11*
	Assorted European Olives- Greek, French, Spanish olives in house marinade	*8*
∆	**Giant Greek White Beans**- herbs & olive oil	*5*
	Greek Salad- home made rosemary balsamic dressing	*5*
	Seasonal Hummus	*6*

Hot Tapas Tapas Calientes

	Asparagus au Gratin- Pecorino Romano, béchamel	6
	Black Bean Quesadilla- fresh spinach, mozarella, salsa	7
∆	**Blue Puffs**- Spanish blue cheese, puff pastry, mango chutney	5
∆	**Camembert en Croute for 2**- raspberry puree	15
	Darda's Artichoke Dip- roasted onions, panko crumble	6
	Fried Yummies- roasted sweet potato wedges, cinnamon, spices	5
	Garden Quesadilla- seasonal fresh vegitable selection	12
	Mozzarella Bruschetta- fresh tomato, basil pesto	5
	Papas Bravas- spicy tomato sauce, ailoi, new potatoes	4
	Pear & Walnut Quesadilla- Gourmandise cheese, pear chutney	8
	Portabella Vegetable Tower- local vegetables, balsamic & red wine reduction	8
	Roasted Red Pepper & Balsamic Cipollini-grilled brioche	5
	Spinach Filo- Greek Spices, onion, feta	7

∆ House Specialty

∂ Gluten Free

all sauces are made from scratch in house - we proudly use local produce & free range meats

please let your server know of any food allergies

Seafood Comida Del Mar

Cold Tapas Tapas Frias

	Avocado & Shrimp- remoulade, baby greens	*9*
	Calamari Salad- sesame dressing	*5*
	Smoked Salmon- capers, Boursin, house- made bread	*9*

*Hot Tapas*Tapas Calientes

	Bloody Mary Mussels- fiery tomato sauce, vodka	*9*
	Catch of the Day- freshest catches from around the world	*Mkt*
	Coconut Shrimp and Scallops- green curry, coconut milk	*10*
	Crab Spring Roll- ginger, sweet chile, lobster sauce	*8*
	Fried Shrimp- remoulade, greens	6
	Giant Scallops Wrapped in Bacon- served with Bernaise	17
	Lobster Bisque- roasted lobster, vegetable reduction	6
	Maine Lobster Ravioli- sweet corn, creamy tomato sauce	9
∆	**Paella Valenciana**- saffron, rice, shrimp, mussels, pork, chicken	9
	Pepper Crusted Tuna- wasabe sesame seeds, seaweed salad	10
	Saffron Mussel- chardonnay, cream	9
∆	**Salmon Croquette**- sweet jalapeño teriyaki sauce	7
	Salmon Normandy- shrimp, cognac, asiago cream sauce	18
∆	**Shrimp Diablo**- garlic, shallots, Pecorino Romano, spicy cream sauce	14
	Tequila Shrimp- flambé, cilantro, tomato sauce, Romano cream	10

∆ House Specialty
∂ Gluten Free

all sauces are made from scratch in house - we proudly use local produce & free range meats
please let your server know of any food allergies

Like us on FACEBOOK

Terra Nostra Tapas & Wine