



COCKTAILS

Oasis Margarita	8.95
tequila, orange liqueur and lemon juice	
Tequila Oasis	8.95
tequila, white rum and apple juice	
Oasis Bloody Mary	8.95
vodka, Lea & Perrins, tabasco, tomato juice and lemon juice	
Cocoloco Oasis	8.95
vodka, coconut liqueur, coconut milkshake and pineapple juice	
Oasis Piña Colada	8.95
rum, pineapple juice, coconut liqueur and coconut milkshake	
Oasis Strawberry Daiquiri	8.95
rum, lemon juice, sugar, strawberry	
Oasis Passion Mojito	8.95
lime, liquid sugar, white rum, Brugal rum, sprite	

WHISKIES

Johnny Walker - Red Label	7.50
Johnny Walker - Black Label	9.00
Ballantine's	7.50
Jameson	8.50
Jack Daniel's	9.00
Chivas Regal - 12 Years	9.50

APERITIFS AND DIGESTIFS

Martini (white and red)	6.50
Amaretto Disaronno	6.50
Limoncello Di Capri	6.50
Baileys	6.50
Malibu	6.50
Cointreau	6.50
Jagermeister	- shot 3.00
Herb liqueur	- shot 2.50
Strawberry tequila	- shot 2.50
Mango tequila	- shot 2.50

COGNAC

Carlos III	8.50
Hennessy	10.90

GINS

Beefeater	8.00
Tanqueray	8.50
Ampersand melon	8.50
Bombay Sapphire	8.50
Hendrick's	10.95
Brockmans	10.95
(price includes soft drink, except for Red Bull + €2)	

VODKAS

Grey goose	9.50
Moskovskaya	6.50
Absolut	8.00
Smirnoff	7.50
(price includes soft drink, except for Red Bull + €2)	

RUMS

Zacapa 23	14.50
Matusalem 15	12.50
Brugal 1880	14.50
Diplomatico	14.50
Brugal añejo (aged)	9.50
Habana 7	9.50
Arehucas white	7.50

COFFEES/ TEAS

Espresso	1.80
Double espresso	2.50
Americano	1.85
Cortado (coffee with a dash of milk)	1.80
Café con leche (coffee with milk)	1.90
Cappuccino	2.95
Latte Macchiato	2.95
Irish Coffee	6.50
Dharma	1.95

Chamomile, red fruits, rooibos, english breakfast, red tea, cuerpo del deseo (red tea), jasmine green tea, pakistani black tea

BEERS

DRAUGHT		
Victoria Málaga	3.50	4.75
Turia	3.50	4.75
BOTTLED		
Victoria Málaga	3.95	
Carlsberg	3.95	
Voll-Damm	3.95	
Alcohol-free Victoria	3.95	
Free Damm	3.95	
Victoria pasos largos	3.95	
Gluten free Daura	3.95	
Victoria Marengo	4.95	
Victoria Malacati	4.95	
Double Malt Voll-Damm	4.95	
Victoria IPA	5.95	

WATER AND SOFT DRINKS

Mineral water	1.80
Sparkling water	1.80
Pepsi	2.90
Pepsi Max Zero	2.90
Seven up	2.90
Nestea	3.50
Schweppes orange	2.90
Schweppes lemon	2.90
Red Bull	4.50
Orange, pineapple or peach juice	2.50

RED WINES

RIBERA DEL DUERO	CUP	BOTTLE
House wine (Portia roble)	4.50	19.00
Protos roble		24,00
Matarromera		39.00
Pesquera		36.00
RIOJA	CUP	BOTTLE
House wine (El niño de campillo)	3.80	18.00
Marqués del Puerto (aged wine)		22.50
Martín Zurbano		28.00
Carlos Moro by Matarromera		36.00

ROSÉ WINE

Barón de Ley Rosado de Lágrima	22.00
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SEMI-SWEET WHITE WINE

	CUP	BOTTLE
Azulo	4.50	19.00

CAVAS

Freixenet	22.00
Moët & Chandon	79.00





APPETIZERS

Crispy Artisan Rolls (unit)	1.40
mini crusty homemade bread rolls with smooth garlic mayonnaise and an avocado sauce	
Olive casserole	2.50
tasty Cantabrian anchovy-stuffed olives	
Dried fruit casserole	4.50
almonds, dried cranberries and olive-oil fries	
Basket of thinly sliced fries	2.50
small basket of thinly sliced olive-oil fries	

TOASTS

Iberian cured ham toast	4.50
ricotta cheese and tomato with avocado cream served on freshly baked crusty bread	
Goat cheese toast	3.90
with blueberry jam, on freshly baked crusty bread	
Tuna Toast	5.50
with tomato and guacamole on freshly baked crusty bread	

THE HEALTHIEST - SALADS

Caesar Salad	9.50
with curly endives, radicchio, lamb's lettuce, croutons, cheddar cheese, roast chicken, smoked bacon and Caesar dressing	
Special Salad “La Terraza”	11.50
with iceberg lettuce, carrot, hard-boiled egg, cherry tomatoes, tuna, onion and sweet corn with a garlic and caramelised onion mayonnaise, and extra virgin olive oil	
Iberian Salad with Gran Reserva Ham and cured cheese	11.50
curly escarole, radicchio, lamb's lettuce, iberian cured ham, cured cheese, diced tomato, herb croutons, gazpacho vinaigrette with extra virgin olive oil	
Pasta Salad With Tuna	9.50
pasta spirals, carrot, corn, pepper, olives, and a light dressing of extra virgin olive oil	

THE BEST OF OUR SPAIN IBERIAN PLATTERS

Iberian Ham	16.50
Iberian ham, cheese and almonds	19.50
Ham, sausage, loin, chorizo (Iberian), assorted cheeses, breadsticks and almonds	22.50
Iberian loin, cheese and almonds	14.50
Iberian chorizo and salami, cheese and almonds	11.50



BURGERS

Queen Big Burger	12.95
Our Black Angus burger topped with three thick slices of melted cheddar cheese, lettuce, tomato and onion, served in a toasted brioche bun with a side of fries	
Queen 2 Burger	14.95
2 mini burgers with coleslaw, cheddar cheese and garlic and caramelised onion mayonnaise, served in a toasted brioche bun with a side of fries	

SANDWICHES

Mixed	5.95
2 slices of bread with butter, cooked ham, cheese, mayonnaise served with fries fried in extra virgin olive oil	
Vegetal	6.95
2 slices of bread with butter, tuna, tomato, hard-boiled egg, lettuce, mayonnaise, served with fries fried in extra virgin olive oil	
Club with Iberian ham	9.50
4 slices of bread with butter, with 3 slices of Iberian ham, 3 slices of ham, 2 slices of cheese, tomato, lettuce and caramelized onion mayonnaise served with fries fried in extra virgin olive oil	

PIZZA

Small ham and cheese pizza	7.90
Pepperoni pizza	9,90
stone-baked tasty	
House “Serrana” pizza	10,90
with iberian cured ham and cheese, baked in a stone oven	

TAPAS

Wrinkled potatoes with mojo	6.95
Appetizing Crispy Nachos	8.50
with melted cheese, pico de gallo and jalapeños (extra guacamole: 2,95€)	
Homemade Russian salad	7.95
with Biscay white tuna, piquillo pepper slices, hard-boiled egg, olives stuffed with anchovies and a touch of extra virgin olive oil	
Chef's “Tortilla”	6.75
Spanish omelette with or without onion	
Camembert	9.50
cheese cubes with thin blueberry sauce	
Cantabrian anchovy slices	9.50
in vinegar and extra virgin olive oil	
Casserole of sliced Galician chorizo	9.50
grandma's homemade Albariño white wine	
Exquisite Cantabrian Anchovies	16.95
in extra virgin olive oil served with semi-cured cheese	

PASTA AND RICE

Spaghetti carbonara	10.90
with fresh pasta (extra jumbo shrimp €3.90)	
Tagliatelle carbonara	10.90
with fresh pasta (extra jumbo shrimp €3.90)	
Bolognese beef lasagna	10.90
King prawn and mushroom risotto	13.90
with fresh sauce, parsley and Parmesan cheese	

THE TASTIEST DISHES - DELICATESSEN

Giant Galician Mussels	12.50
steamed in their own juices and served with lemon slices	
Salmon carpaccio	12.50
served with thin slices of Parmesan cheese and extra virgin olive oil vinaigrette	
Croquettes	9.50
crispy and creamy Iberian ham or baby squid	
Mini homemade croquettes	9.50
crisps of three different tastes	
Prawn twister	12.00
delicious peeled Vannamei prawns marinated with garlic and parsley wrapped in a very thin and crunchy cone-shaped filo pastry batter	
Torpedo prawns	12.00
delicious Japanese-style marinated king prawns, crispy on the outside and juicy and flavoursome on the inside	

CHEF'S SPECIALTIES: OCTOPUS

Galician-style octopus	16.50
with a sprinkle of 'de la Vera' paprika and a drizzle of Galician extra virgin olive oil from Galicia, served on a traditional wooden dish	
Galician-style octopus with boiled potatoes	16.50
on a traditional wooden plate, hard-boiled egg with a touch of paprika from La Vera and extra virgin olive oil	
Grilled octopus	16.50
with a touch of paprika from La Vera and extra virgin olive oil served with truffled mashed potatoes	
Tray of octopus slices on a bed of truffled mashed potatoes	14.50
with a touch of paprika from La Vera and extra virgin olive oil	
Octopus and prawn casserole	19.50
with butter, sliced spring garlic, extra virgin olive oil	
Broad beans with octopus	14.50
with cured chorizo, paprika, garlic, black pudding and bacon	
Octopus salad	14.50
with mayonnaise and a touch of paprika from La Vera and a touch of extra virgin olive oil	
Octopus Sea and Land	19.50
octopus slices with fried eggs and Iberian ham seasoned with paprika from la vera and extra virgin olive oil	

FROM THE SEA

Prawn Casserole	12.50
extra-large peeled potatoes with young garlic, with a touch of varieties of hot peppers and dairy cream emulsion	
Grilled Norwegian salmon	14.50
with Philadelphia cheese, butter, oregano and pepper, served with truffled mashed potatoes	
Grilled sea bass	12.50
previously baked at low temperature, with a touch of extra virgin olive oil, served with salad	
Grilled bream	12.50
previously baked at low temperature, with a touch of extra virgin olive oil, served with a mix of vegetables	
Hake fillet	12.50
grilled or in green sauce served with salad	
Cod and Prawns	9.50
wrapped in piquillo peppers	

MEATS

Duck leg in confit	12.50
with blueberry jam with Pedro Ximénez balsamic vinegar reduction and served with mashed potatoes with truffle	
Half roast chicken	9.50
served with potatoes (chips or fries)	
Chicken breasts in strips	8.95
with crispy batter served with potatoes (chips or fries)	
Chicken skewers	8.95
grilled served with potatoes (chips or fries)	
Roast ham knuckle	13.50
with mashed potatoes or fries	
Grilled Iberian secret	16.50
with potatoes (chips or fries)	
Grilled Beef Veal Entrecote	18.50
accompanied with truffled mashed potatoes or French fries	
Grilled beef entrecote matured Galician blond breed low loin	23.50
served with truffled mashed potatoes or chips	



DESSERTS

Panna Cotta	2.90
caramel with cream	
Spanish cheese flan with cream	2.90
Spanish flan with cream	2.75
Cheesecake	4.50
creamy cheesecake with blueberry jam	
Intense chocolate cake	4.50
cocoa sponge cake with smooth chocolate cream, chips and ounces of pure cocoa	
Mille-feuille	4.50
layers of puff pastry filled with pastry cream and decorated with icing sugar	
Vanilla and cocoa ice cream cake	3.75
served with toasted caramelized almonds	
Ice cream cake	3.75
and crispy cocoa flakes	



@laterrazademeloneras

This establishment has a menu with all the information on allergens. Request information from our staff.