

La Terraza

TAPAS & COCKTAILS

DRINKS MENU

LA-TERRAZA.CO.UK

COCKTAILS AT LA TERRAZA

We're all about bringing you a fun, flavourful experience inspired by the traditions of Spain: from the buzzing bars of Barcelona and the flamenco soul of Andalucía, to the bold flavours of the Basque Country and the tropical vibes of the Canary Islands.

Every cocktail is a little celebration, made to pair with good food, good company, and that laid-back Spanish attitude. Classic ingredients, regional influences, and a few playful twists; this is our way of mixing tradition with a touch of fiesta.

¡Salud!

COCKTAILS



MOJITO

*Havana 3 Años rum muddled with lime, mint, brown sugar, bitters, and soda. Choose your twist:
Classic • Passion Fruit • Mango*

10.95



MANGO FROZEN DAIQUIRI

Havana 3 Años blended with fresh mango, passion fruit, lime, and sugar syrup – smooth, tropical, and icy.

12.95



MARGARITA PICANTE

El Jimador Reposado shaken with mango, passion fruit liqueur, lime, and a touch of Tabasco. Served with a chilli-salt rim for a fiery finish.

10.95



REBUJO

A light Andalusian classic: Tío Pepe Fino Sherry with lemon, mint, and a splash of lemonade.

10.95



PORNSTAR MARTINI

Absolut Vanilla, passion fruit liqueur, fresh lime, and passion fruit – served with a shot of cava on the side.

10.95



CAFÉ DE ORO

Our twist on the Espresso Martini: Absolut Vanilla, Pedro Ximénez, espresso, and vanilla syrup.

10.95



CORAZÓN SOUR

Amaretto shaken with cherry syrup, purée, and lemon. Finished with cherries for a sweet-sour balance.

10.95



FROSTY CHERRY DANIELS

Jack Daniel's mixed with fresh cherries, cherry syrup, and Pepsi – rich, bold, and refreshing.

10.95



WATERMELON FROSÉ

Rosé wine blended with fraise, framboise, gomme, and lemon. Served frozen with berries on top.

10.95



COCKTAILS

	¡VIVA ESPAÑA! <i>Absolut Vodka, fraise liqueur, lime, mango purée, and gomme – a fruity fiesta in a glass.</i>	10.95
	LA TERRAZA SUNSET <i>Malibu and peach schnapps with orange juice and a splash of grenadine – sweet, sunny, and golden.</i>	10.95
	PEDRO RE-FASHIONED <i>Diplomático Reserva, Pedro Ximénez, bitters, and orange – a Spanish-inspired Old Fashioned.</i>	11.95
	CHURRO MARTINI <i>Licor 43, espresso, cream, and gingerbread – finished with a cinnamon-sugar rim. Dessert in a glass.</i>	10.95
	NEGRONI IBÉRICO <i>Nordés Gin, El Bandarra Vermouth, and Campari – smooth, bitter, and unmistakably Mediterranean.</i>	10.95

MOCKTAILS

	SAN FRANCISCO <i>A vibrant mix of orange, pineapple, and lemon juices with a touch of grenadine, topped with soda and garnished with an orange slice and cherry.</i>	5.95
	MEDITERRÁNEO FIZZ <i>Fresh lemonade blended with cucumber and mint, balanced with elderflower cordial and finished with sparkling water for a refreshing Mediterranean touch.</i>	5.95
	LA COSTA TROPICAL <i>A fruity combination of pineapple juice, mango purée, lime juice, and coconut cream, served with a citrus garnish for an exotic coastal flavor.</i>	5.95

SANGRÍAS



SANGRÍA TINTA (RED)

The Spanish classic – bold red wine shaken up with brandy, liqueurs, and fresh citrus. Packed with juicy fruits for a fiesta in every sip.

GLASS 9.50
JUG 25.95



SANGRÍA BLANCA (WHITE)

Crisp white wine mixed with peach purée, banana liqueur, citrus, and tropical fruits – light, refreshing, and full of sunshine.

GLASS 9.50
JUG 25.95



SANGRÍA ROSADA (ROSÉ)

A berry bomb – rosé wine with raspberry and cherry liqueurs, citrus, and a rainbow of summer fruits. Sweet, juicy, and dangerously easy to drink.

GLASS 9.50
JUG 25.95

SPRITZ & SUMMER WINES



APEROL SPRITZ

Aperol with cava, soda, and a slice of orange.

10.95



FRESA SPRITZ

Strawberries, triple sec, strawberry liqueur, cava, lemonade.

10.95



MELOCOTÓN SPRITZ

Peaches with triple sec, peach schnapps, cava rosé, lemonade.

10.95



TINTO DE VERANO

Young Spanish red wine, raspberry liqueur, lemonade, and fresh raspberries.

8.95



ROSADO DE VERANO

Rosé wine with strawberry liqueur, lemonade, and strawberries.

8.95



BLANCO DE VERANO

White wine, elderflower liqueur, lemonade, and mint.

8.95

DRAUGHT & BOTTLES

DRAUGHT

CRUZ CAMPO

425ml SCHOONER

5.25

GUINNESS

HALF

PINT

3.25

6.50

BOTTLES

ALHAMBRA RESERVA

5.75

DAMM COMLOT IPA

5.75

ESTRELLA GALICIA 1906 RESERVA

5.45

ESTRELLA GALICIA 0.0%

4.50

ESTRELLA GALICIA BOTTLE

5.45

ESTRELLA GALICIA GLUTEN FREE

5.45

MAELOC DRY APPLE CIDER

5.25

SOFT DRINKS

DRAUGHT: PEPSI | PEPSI MAX | LEMONADE

SMALL

LARGE

3.20

3.95

COKE BOTTLE

3.40

DIET COKE BOTTLE

3.40

APPLETISER

3.25

RED BULL

3.40

FRUIT JUICE

3.00

3.50

- ORANGE, APPLE, CRANBERRY, PINEAPPLE

PAGO JUICES

4.30

- MANGO, PEACH, STRAWBERRY

LONDON ESSENCE TONIC

3.20

- GINGER ALE, GINGER BEER, GRAPEFRUIT, INDIAN, ORANGE & ELDERFLOWER

SANPELLEGRINO SPARKLING FRUIT DRINK

3.25

- ARANCIATA, LIMONATA, ROSSA (BLOOD ORANGE]

SANPELLEGRINO SPARKLING WATER

3.80

AQUA PANNA STILL WATER

3.80

WINE AT LA TERRAZA

At La Terraza, each bottle tells a story; a vibrant journey through sun-kissed vineyards and timeless terroirs that mirror the heart and soul of Spain. From the crisp whites of Rueda and Galicia, through the delicate freshness of our Pez de Río collection, to the robust reds of Rioja, Ribera del Duero, and beyond, every wine is a celebration of tradition, craft, and flavour.

Our carefully curated selection spans the globe, yet remains deeply rooted in Spanish spirit. Whether it's the bright, aromatic freshness of a Verdejo or Sauvignon Blanc, the fruity elegance of our rosados, the bold warmth of a Malbec or Ribera red embracing smoky grilled meats, or the delicate sparkle of a Cava or Champagne lifting your senses as the sun dips below the horizon; each sip transports you to the vibrant plazas and bustling markets of Spain.

Raise your glass and let the diversity of our wines guide your journey. Taste the passion, the heritage, and the joy of Spain; all in harmony with our tapas and your moments at La Terraza.

CHAMPAGNE, CAVA & SPARKLING

	175ML	BOTTLE
CODORNÍU ORIGINAL CUVÉE BRUT ORGANIC, CAVAT MACABEO, XAREL-LO, PARADELLA <i>Organic cava, fresh and elegant with fine bubbles. Vegan.</i>	8.15	32.95
ANNA DE CODORNÍU BLANC DE BLANCS BRUT, CAVA CHARDONNAY <i>Refined and creamy with citrus, apple, and a silky finish. Organic & Vegan.</i>		37.95
CODORNÍU CUVÉE ORIGINAL ORGÁNICO ROSADO, CAVA MACABEO, XAREL-LO, PARADELLA <i>Delicate pink cava with strawberry and floral notes. Organic & Vegan.</i>	8.15	32.95
IL BACO DA SETA PROSECCO SPUMANTE DOC EXTRA DRY GLERA <i>Light, crisp prosecco with green apple and pear aromas. Vegan.</i>		32.95
LAURENT PERRIER BRUT CHARDONNAY, PINOT NOIR, PINOT MEUNIER <i>Classic Champagne, fresh and elegant with citrus and brioche.</i>		135.00
LAURENT PERRIER ROSÉ PINOT NOIR <i>Prestigious rosé Champagne, delicate with red fruit and finesse.</i>		135.00

SPANISH WINE

WHITE

	175ML	250ML	BOTTLE
LA MALDITA, RIOJA GARNACHA BLANCA <i>Rare white Garnacha, fruity and expressive with a crisp, refreshing finish.</i>	7.95	11.45	32.95
PEZ DE RÍO BLANCO, ARAGÓN MACABEO-SAUVIGNON BLANC <i>Citrusy southern French white made from the Picpoul grape.</i>	6.45	9.15	24.95
VOL D'ÁNIMA DE RAIMAT, COSTERS DEL SEGRE CHARDONNAY, ALBARIÑO, XAREL <i>Fresh and vibrant blend with citrus and floral notes, balanced and elegant. Organic.</i>			39.95
ANALIVIA, RUEDA SAUVIGNON BLANC <i>Classic Sauvignon Blanc, aromatic with tropical fruit and herbal touches. Vegan</i>	6.95	9.95	27.95
HOMBRE PEZ VERDEJO, RUEDA VERDEJO <i>Bright Verdejo with notes of green apple, fennel, and a zesty finish. Organic.</i>			27.95

RED

VIVANCO CRIANZA, RIOJA TEMPRANILLO, GARNACHA <i>Well-structured Crianza with plum, spice, and subtle oak. Organic/Vegan</i>	8.75	12.45	34.95
PEZ DE RÍO TINTO GARNACHA-MERLOT <i>Soft and approachable red with ripe fruit and gentle tannins.</i>	6.45	9.15	24.95
FINCA VALLEJO ROBLE, RIBERA DEL DUERO TEMPRANILLO <i>Elegant Ribera with cherry, vanilla, and soft tannins. Vegan.</i>			41.95
BODEGA VERDE, CARIÑENA GARNACHA, SYRAH <i>Juicy and smooth, combining ripe red fruits with a touch of spice. Organic/Vegan</i>	8.25	11.75	32.95
MALA VIDA, VALENCIA MONASTRELL, CABERNET SAUVIGNON, SYRAH <i>Modern, bold, and complex with dark fruit, oak, and Mediterranean character. Organic/Vegan.</i>	8.95	12.75	35.95
ALEXANDER VS. THE HAM FACTORY, RIBERA DEL DUERO TINTO FINO <i>Powerful and intense, 15% Tinto Fino with depth, richness, and character.</i>			110.00

ROSÉ

VIVANCO ROSADO, RIOJA TEMPRANILLO, GARNACHA, VIURA <i>Delicate and fruity, with fresh red berry flavours and a lively finish. Vegan.</i>	7.50	10.70	29.95
PEZ DE RÍO ROSADO, ARAGÓN GARNACHA-TEMPRANILLO-SYRAH <i>Fruity and light, with red berry notes and soft acidity.</i>	6.45	9.15	24.95

REST OF THE WORLD

WHITE

PETAL & STEM, NEW ZEALAND SAUVIGNON BLANC
Lively, zesty Sauvignon Blanc with passion fruit and gooseberry. Vegan.

FANTINEL BORGIO TESIS, ITALY PINOT GRIGIO
Classic Italian Pinot Grigio, crisp with pear and citrus aromas.

CONDE VILLAR VINHO VERDE BRANCO LOUREIRO, TRAJADURA, ARINTO
Portugese. Light, fresh, and slightly spritzy with citrus and green fruit. Organic.

175ML 250ML BOTTLE
32.95

7.65 10.95 31.95

6.95 9..60 27.95

RED

CATENA VISTA FLORES, MENDOZA MALBEC
Rich Argentinian Malbec with blackberry, cocoa, and silky tannins.

MARIUS BY M.CHAPOUTIER SYRAH, GRENACHE
French blend with black fruits, spice, and a smooth, easy style. Vegan.

AD HOC CRUEL MISTRESS, WESTERN AUSTRALIA PINOT NOIR
Elegant Pinot Noir with red cherries, subtle spice, and a silky texture. Vegan.

9.85 13.75 38.95

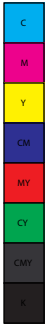
7.95 11.55 32.95

43.95

ROSÉ

LAMBERTI CA'PRELLA PINOT GRIGIO BLUSH, VENETO PINOT GRIGIO
Light and refreshing, with strawberry and citrus notes.

6.75 9.60 27.95



CAFÉS DE ESPAÑA

SPANISH COFFEE TRADITIONS - 100% ARABICA COFFEE BEANS

BARRAQUITO

9.95

From Gran Canaria: layers of condensed milk, Licor 43, espresso, steamed milk, foam, lemon zest & chocolate.

LECHE Y LECHE

4.15

Espresso with condensed milk and a dash of steamed milk; simple and indulgent.

CAFÉ BOMBÓN

4.15

Valencian classic of espresso and condensed milk, beautifully layered in a glass.

CARAJILLO

4.15

Espresso with brandy or whisky; Spain's bold coffee with a spirited twist.

CORTADO

4.15

Espresso cut with a touch of steamed milk for a smooth, balanced taste.

HOT DRINKS

ESPRESSO

3.50

DOUBLE ESPRESSO

4.15

AMERICANO

3.95

CAPPUCCINO

4.15

FLAT WHITE

4.15

LATTE

4.15

MOCHA

4.15

HOT CHOCOLATE

4.15

ADD A SYRUP

1.15

Vanilla, Caramel, Hazelnut

TEA

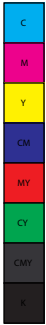
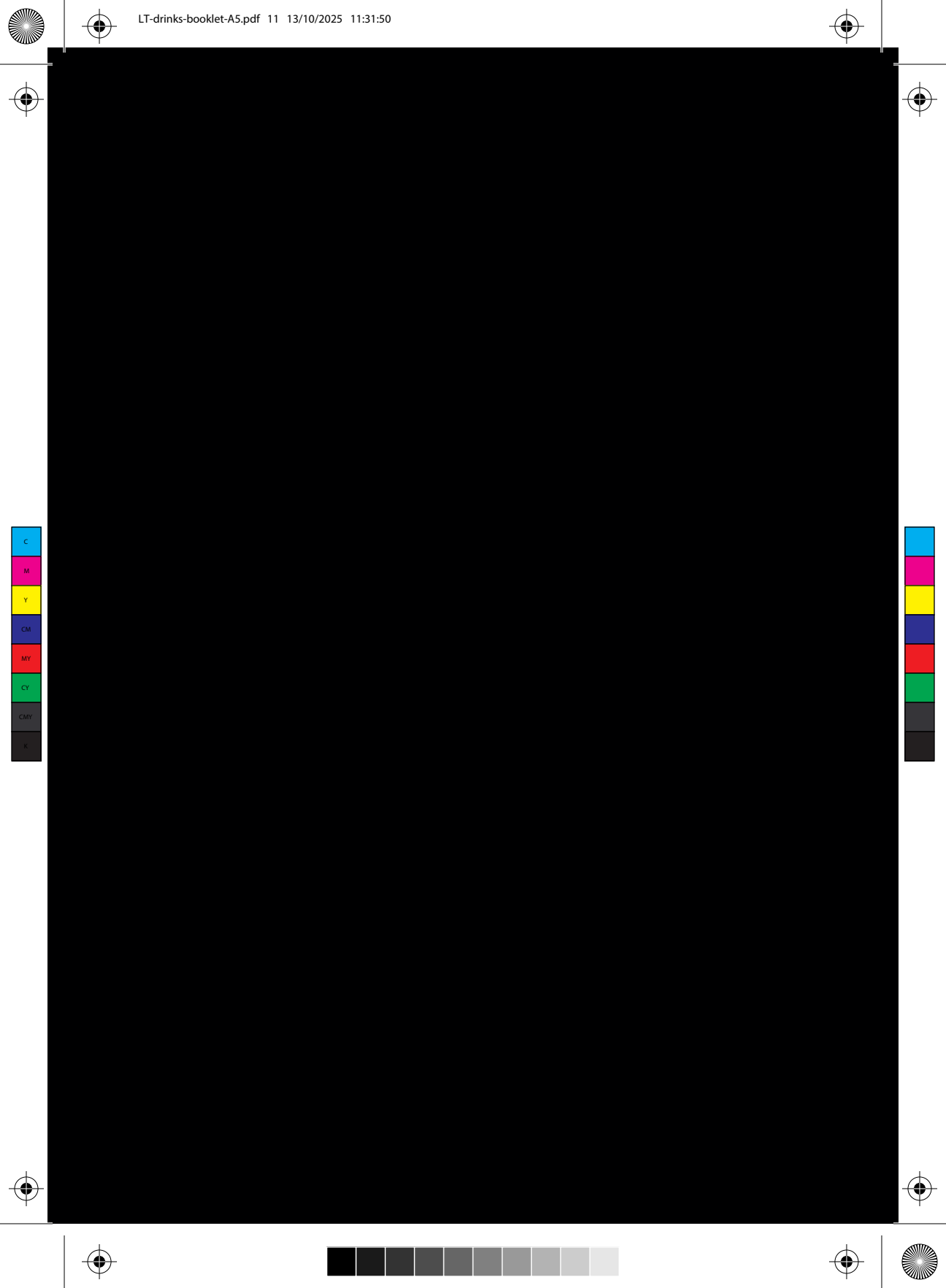
3.45

Earl Grey, English Breakfast, Green Tea, Peppermint

IRISH COFFEE

9.95

Jameson Whisky, Coffee, Sugar, Whipped Cream



DESSERT MENU

TARTA DE QUESO MANCHEGO ✓

9.95

A rich and creamy Basque-style cheesecake with a subtle Manchego twist, baked to a golden burnished top. Served with a sangria fruit compote & a rich vanilla ice cream.

CREMA CATALANA ✓

8.95

A classic Catalan dessert of delicate custard, lightly infused with cinnamon and citrus, finished with a crisp caramelised sugar top that cracks at the touch of a spoon.

HOMEMADE CHURROS X5 ✓

9.50

Five freshly fried golden Spanish dough sticks, generously dusted with cinnamon sugar. Served with the famous Pedro Mayo chocolate sauce & indulgent caramel.

TARTA DE SANTIAGO ✓

8.95

A moist and nutty almond cake from Galicia, celebrating centuries of Spanish tradition. Served with cool vanilla crème fraîche and drizzled with orange syrup for a refreshing finish.

MOUSSE DE CHOCOLATE Y ACEITE DE OLIVA ✓

9.95

Decadent chocolate mousse served with amazing Rincon de la Subbética extra virgin olive oil & maldon sea salt for added richness. Topped with roasted pistachios & served with chocolate soil, crisp, golden honeycomb for texture & contrast.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.