

**I** have had the great opportunity of living out a life of intense passions that are a harmonious convergence of five senses that have formed, in humility, the man I am today. Captured through my camera lenses, lights and shadows composed beautiful visuals of life around me. With each touch of my piano keys arose the harmony of grand musical pieces interpreted since childhood. My palate discovered the subtle sensations of the marvelous textures in sauces, creams and unforgettable desserts baked by my mother even as I was enthralled by the distinct flavors and aromas of each wine my father taught me to savor with discernment. These intense sensations formed the core of a harmonious matrix inspired by the great poets like Shakespeare or the accomplished Dr. Gregorio Marañón as well as the great masters of the kitchen the likes of Zyriab, Escoffier, the Marquesa de Parabere and most specially, my mother.

A life's journey, as experienced through the acute, passionate awareness of these five senses, taught me to be open and welcoming to that which is new while being sensitive and reverent to the sounds, the tastes, the aromas, the imagery and the feeling in Fine Arts and Natural Sciences. This is how I grew up and lived: with a real passion for the special beauty present in all that is true and authentic as succinctly expressed by the romantic French poet:

*“Rien n'est beau que le vrai”  
(Nothing is beautiful but the true)  
Nicolas Boileau  
Paris, 1636-1711*

***The Art of food is not so much in the hands of the cook as it is in his creative mind and instinct that recognizes, selects and combines ingredients within a profound philosophy of harmony.***

*This is how unforgettable aromas and flavors are born. When cooking skills and inspiration transform into passion, cooking finds its name as an art form - the Art of relishing harmonious sensations arising from exquisite food and elegant wines.*

*Juan Carlos de Terry*



# Pica-Picas Frios

## COLD APPETIZERS

- FRESH OYSTERS SHUCKED AS YOU ORDER** (8 pcs.) P 770  
Served with our delicate, lightly spiced homemade lemon Worcester sauce  
*Additional piece: P 125*
- FINEST WHITE ASPARAGUS OF NAVARRA** (4 pcs.) P 995  
The "Rolls Royce" of white asparagus with your choice of homemade Alioli sauce  
or Dijon Mayonnaise
- BASQUE PIQUILLOS STUFFED WITH TUNA BELLY** (4 pcs.) P 630  
Swathed with our luscious anchovy mayonnaise  
*Additional piece: P 160*
- SUSPIROS DE SANTOÑA** (5 pcs.) P 620  
Slices of farm-fresh tomatoes, dressed with Spanish balsamic vinaigrette,  
topped with tuna belly flakes and our homemade anchovy mayonnaise  
*Additional piece: P 160*
- JAMÓN "IBÉRICO" 24 MONTHS** per 100g P 995  
Carved upon order
- JAMÓN IBÉRICO-BELLOTA MONTARAZ® 36 MONTHS** per 100g P 1,235
- IBÉRICO BELLOTA PLATTER** (140g) P 1,795  
A unique Ibérico-Bellota combination of Lomo Doblado, Jamón, Chorizo, and Salchichón
- SPANISH REGIONAL COLD CUT SELECTION** (160g) P 820  
Cabeza de Lomo, Jamón de Teruel D.O., Fuet and Chorizo de Pamplona
- EUROPEAN CHEESE AND COLD CUT PLATTER** (240g) P 1,235  
Jamón de Teruel, Chorizo Pamplona, Fuet,  
Manchego, Stilton & Brie de Meaux or Cambozola
- BREAD BASKET / RICE**
- Bread (Baguette or Ciabatta) P 75  
Rice (Garlic or Steamed) P 75

# Pica-Picas Calientes

## WARM APPETIZERS

### • AL AJILLO SPECIALTIES •

- GAMBAS AL AJILLO** P 780  
The sizzling, spicy and garlicky Spanish favorite, cooked in extra virgin olive oil
- ANGULAS AL AJILLO** P 895  
Sizzling surimi Elver eels sautéed in our traditional blend  
of extra virgin olive oil, fried garlic and cayenne peppers
- ARTICHOKES AND JAMÓN AL AJILLO** P 780  
Melt-in-your-mouth hearts of artichoke sautéed in garlic  
and garnished with Jamón Serrano shavings
- MUSHROOMS AND JAMÓN AL AJILLO** P 500  
Organic Shiitake mushrooms sautéed in garlic  
and garnished with Jamón Serrano shavings
- ALMEJAS A LA MARINERA** P 520  
Fresh clams cooked in a harmonious combination of dry Sherry,  
pimentón de La Vera, garlic and extra virgin olive oil
- OVEN BAKED OYSTERS** (6 pcs.) P 775  
Infused with lemon zest, crowned with melted  
"La Corrala" and sprinkled with Parmesan  
*Additional piece: P 135*



MUST TRY



JC'S SIGNATURE DISHES

• SPECIALTY CROQUETTES •

*Served in 6 pcs. Additional piece: P 80*

**GAMBAS & SCALLOPS BÉCHAMEL CROQUETTES**

The freshest selection of crustaceans cooked in a unique Port-based béchamel

P 480

**JAMÓN IBÉRICO AND CHICKEN CROQUETTES**

Crisp-tender Jamón Montaraz® and chicken béchamel croquettes

P 480

**CINCO JOTAS® BÉCHAMEL CROQUETTES**

Béchamel croquettes filled with Jamón Ibérico Cinco Jotas®

P 480



**THREE CHEESE BÉCHAMEL CROQUETTES**

A beguiling béchamel croquette creation made of three exceptional European cheeses - Manchego, Emmental and Gorgonzola

P 480



**SUPER COCHINILLO CONFIT CROQUETTES**

A creative and lovely culinary concept. Only at Terry's!

P 480



• SPECIALTY PINCHOS AND TAPAS •

**"TEMPURIZED" OYSTERS** (6 pcs.)

Fresh oysters lovingly wrapped in the original "*Tempora*" batter first brought to Japan by the Jesuit priests during the 16th century. "*Tempora*" in Latin means "*food for Lent*"  
*Additional piece: P 130*

P 780

**GALICIAN STYLE PULPO**

Slices of pulpo showered with our premium olive oil crowned with Pimentón de La Vera sprinkled with rock salt as marked by Galician tradition

P 720

**CRUNCHY CALAMARES**

Crunchy Andalusian style squid rings, served with Terry's exclusive squid ink Alioli dip

P 445

**TAWILIS ADOBADOS**

Freshwater herring from Taal Lake, marinated in the traditional fish adobo from Cádiz, deep fried in extra virgin olive oil

P 445

**CRISPY BACALAO**

Crunchy, flaky bits of codfish, crowned with a dollop of our delicious Alioli sauce

P 555

**CHORIZO TERRY ON PIGGY BACK**

Terry's famous homemade chorizo, flambéed with Sherry brandy

P 475

**PINCHOS DE CHORIZO ALEJANDRO®** (8 pcs.)

Unique pinchos of Rioja Chorizo cooked in a delightful Rioja wine reduction then laid on a bed of "Patatas Riojanas"

P 895



**STUFFED ASTURIAN PIQUILLO PEPPERS** (4 pcs.)

An amazing combination of Piquillo peppers and Cabrales béchamel, bathed with chopped Chistorra de Pamplona bathed with a distinctive Balsamic sauce  
*Additional piece: 140*

P 555

**MANCHEGO DUMPLINGS** (4 pcs.)

Fresh Manchego cheese and Ibérico salami tucked into crunchy wonton pockets  
*Additional piece: P 130*

P 545



**ASTURIAN CACHOPITOS**

(THE ASTURIAN VERSION OF FLAMENQUIN)

Crispy rolled strips of Black Angus, Jamón Serrano, Piquillo pepper and melted Manchego cheese. Served with Brava sauce and shoestring fries

P 545

# Tortillas

## SPANISH OMELETTES

### **TORTILLA ESPAÑOLA**

Plain hearty potato omelette enjoyed any time of the day

P 220 / P360

### **TORTILLA CINCO JOTAS**

One-of-a-kind omelette made unforgettable by the Cinco Jotas®  
Jamón Ibérico béchamel

P 325 / P615

### **◆ RIOJANA**

A distinctive omelette stuffed with a delightful combination of slow cooked onion, potatoes and roasted Piquillo sautéed with Chorizo Alejandro® from Rioja

P 305 / P580

### **JABUGUEÑA**

The Chorizo Ibérico-Bellota from Spain gives the master's touch to this singular Andalusian omelette

P 305 / P580

# Ensaladas

## SALADS

### **◆ TERRY'S CAESAR SALAD**

Romaine lettuce tossed with our velvety garlic-anchovy cream, topped with Parmesan shavings, homemade croutons and oven-baked Jamón Serrano crisps

P 335 / P485

### **SOFT SHELL CRAB ON GREENS** (Seasonal)

Pan-seared soft-shell crab on a bed of romaine lettuce julienne and wild arugula, tossed with Dijon-Balsamic vinaigrette.

P 485

### **GREEN GARDEN TREATS**

Fresh greens, tomatoes, cucumber, chickpeas, corn, hard-boiled egg and nuts tossed with our flavorful Sherry-Balsamic vinaigrette and showered with Parmesan shavings

P 360 / P485

### **🍷 THE KING'S RANSOM STILTON SALAD**

Grilled shrimps, English farmhouse Stilton cheese, Rioja smoked pancetta, pomelo and organic greens and nuts, are harmonized to perfection by our Stilton-Balsamic vinaigrette

P 420 / P595





## *Sopas y Cremas* SPECIALTY SOUPS



### **THE ELEGANT OYSTER SOUP**

A unique melange of freshly shucked oysters and baby artichokes enriched with fresh sage and julienned vegetables

P 545



### **ALL-TIME COCIDO MADRILEÑO SOUP**

A hearty clear fideo (capellini) soup enriched with chicken and hard-boiled quail eggs with a touch of organic mint leaves

P 490

### **SHEPHERD CODFISH BOUILLABAISE**

This French shepherd's flavorful soup was inspired by the renowned Chef Pierre Reboul from Aix-en-Provence, France

P 490

### **PUMPKIN SOUP**

This Terry's classic is a singular blend of roasted pumpkin and saffron cream, created by the Spanish Clarissian nuns in the 16th century.

P 490

### **TOMATO AND BASIL SOUP**

A heart-warming fresh tomato cream, with a subtle touch of fresh basil

P 385

### **OUR CLASSIC ONION AND GRUYÈRE SOUP**

A truly sumptuous expression of the classic onion soup, topped with melted Gruyère cheese

P 475

## *Pasta Creations*

MANCINI® PREMIUM PASTA OPTIONS: SPAGHETTI, FUSILLI AND PENNE RIGATE

### **GNOCCHI IN GORGONZOLA SAUCE**

Homemade potato pasta shells in creamy Gorgonzola and wild mushroom sauce, garnished with prosciutto crisps

P 535



### **BOLOGNA MÍA!**

Prosciutto, pancetta, ground beef, chopped pork and duck liver are gracefully married in a tomato, basil and wine reduction, laid on a bed of our exclusive Mancini® Fusilli

P 535



### **AGLIO E ÓLEO A MANCINI® PASTA DELICACY**

Shrimps with garlic on spaghetti sprinkled with Italian parsley, Parmesan shavings and Riofrio Alma de Caviar

P 620

### **MEDITERRANEAN THRILLS**

Pasta Mancini® enhanced with best Mediterranean culinary symbols: goat's milk cheese, olives, capers, roasted garlic slivers, extra virgin olive oil, roasted pine nuts and fresh Italian parsley

P 540

### **MAR Y TIERRA**

Pasta Mancini® tossed in a light cream-based Parmesan sauce with Norwegian salmon and organic Shiitake mushrooms sprinkled with oven-baked prosciutto crisps

P 540



### **ANGEL'S NEST**

Pasta Mancini® lavished with a splendid combination of shrimps, diver's scallop and squid rings bathed with our Gruyère-Emmental Newburg sauce

P 760

# Spanish Rice Creations

SPECIALTY RISOTTOS AND PAELLAS

Preparation time: 25 minutes



## DINUGUAN RISOTTO

Good for two

A Filipino-Spanish risotto made of pork meat and black sausage enriched with Basque chili peppers and a gentle touch of sherry vinegar. A trendy fusion recipe created by JC Terry on the occasion of the first Madrid-Fusión-Manila in May 2015!

P 670



## CAPRICO ESPAÑOL

Good for two

A Terry's risotto creation. Calasparra Bomba rice, Jamón Ibérico, shrimps, scallops, Manchego cheese, Arteoliva Olive Oil and La Guita Sherry are superbly married in delicate consonance

OUR RICH DISH SIGNATURE

P 1,675

## SOFT-SHELL CRAB RISOTTO (Seasonal)

A delicious, crisped soft-shell crab on seafood cheese risotto

P 720

## TERRY'S SEAFOOD PAELLA

Good for two

A luscious combination of Valencia rice, shrimps, tuna belly, pulpo, stuffed baby squid, and Visayan clams

P 1,380

## BLACK PAELLA

Good for two

Valencia rice cooked in our famous squid ink, seafood and vegetable broth, made rich with shrimps, squid rings and clams. Served with Alioli sauce

P 1,380

## SUPER PAELLA PARELLADA

Good for two

An original recipe from Siete Puertas Restaurant in Barcelona combining saffron-based broth with shrimps, squid rings, pork, chicken, Butifarra and Spanish Chorizo

P 1,380

# Seafood Creations

## STUFFED SQUID IN SEA SHRIMP CONFIT SAUCE (4 pcs.)

Filled with Jamón Serrano, ground pork loin and vegetables

P 525

## CATCH OF THE DAY

Pan-seared fish fillet served with diced potatoes, lightly tossed in a warm fresh herb Alioli sauce

P 555



## THE PERFECT SALMON

Pan-seared fresh Norwegian salmon served with a distinguished sauce made of Spanish Cava, smoked salmon, organic dill and Dijon whole grain mustard

P 595



## SEAFOOD CALDERETA

Good for two

The freshest soft-shell crab, gambas, clams, fish fillet and squid rings stewed in a garlic, onion and pimentón creation

P 1,090

## BACALAO AL PIL-PIL

As this Icelandic codfish is slowly sautéed with garlic slivers in extra virgin olive oil, its juices emulsify into a delicate viscous sauce!

P 945

## A SEAFOOD CURRY MASTERPIECE

A harmonious creation of fish fillet, scallop, shrimps, squid rings and clams in a luscious curry cream served with sautéed Indian Basmati rice

P 665



# Terry's Specialties

THE MOST LOVED SPANISH CLASSICS

## FABADA ASTURIANA

Spain's famed bean casserole, cooked with special chorizo and Morcilla imported from Asturias, Jamón Serrano, pork belly and a graceful touch of Spanish saffron

P 595

## PORK PATA WITH GARBANZOS IN MENUDO SAUCE

A sole culinary inspiration and a friendly tribute from JC Terry to Chef Mayte Commodore, a Madrid icon on heritage cuisine

P 595

## COCIDO MADRILEÑO

*Good for sharing*

Madrid's quintessential stew which brings together Terry's best chorizo and Morcilla Ibérico-bellota, beef shank, pork belly, chicken, Andalusian chickpeas and fresh vegetables all thoroughly simmered to perfection in a flavorful beef broth

P 1,115

## CALLOS A LA ANDALUZA

Our unique ox tripe stew enriched with chorizo Terry, Andalusian chickpeas and Jamón Serrano

P 555

## IBÉRICO LENTIL STEW

Beluga Lentils, Jamón Ibérico chorizo and morcilla, together with cured pancetta Ibérica, all cooked to perfection. This is JC Terry's homage to his Andalusian roots!

P 555

## TERRY'S CALDERETA

*Good for sharing*

The genuine Spanish and most emblematic goat stew from the Extremadura region, made from the finest ingredients imported from the unique culinary region of Extremadura

P 885

## RABO DE TORO EN CHILINDRÓN

Slowly stewed ox tail with Jamón de Teruel, fresh and sundried vegetables and Rioja wine. The term "Chilindrón" has its origins in the regions of Aragón and Rioja in Northern Spain

P 980

## LENGUA A LA SEVILLANA

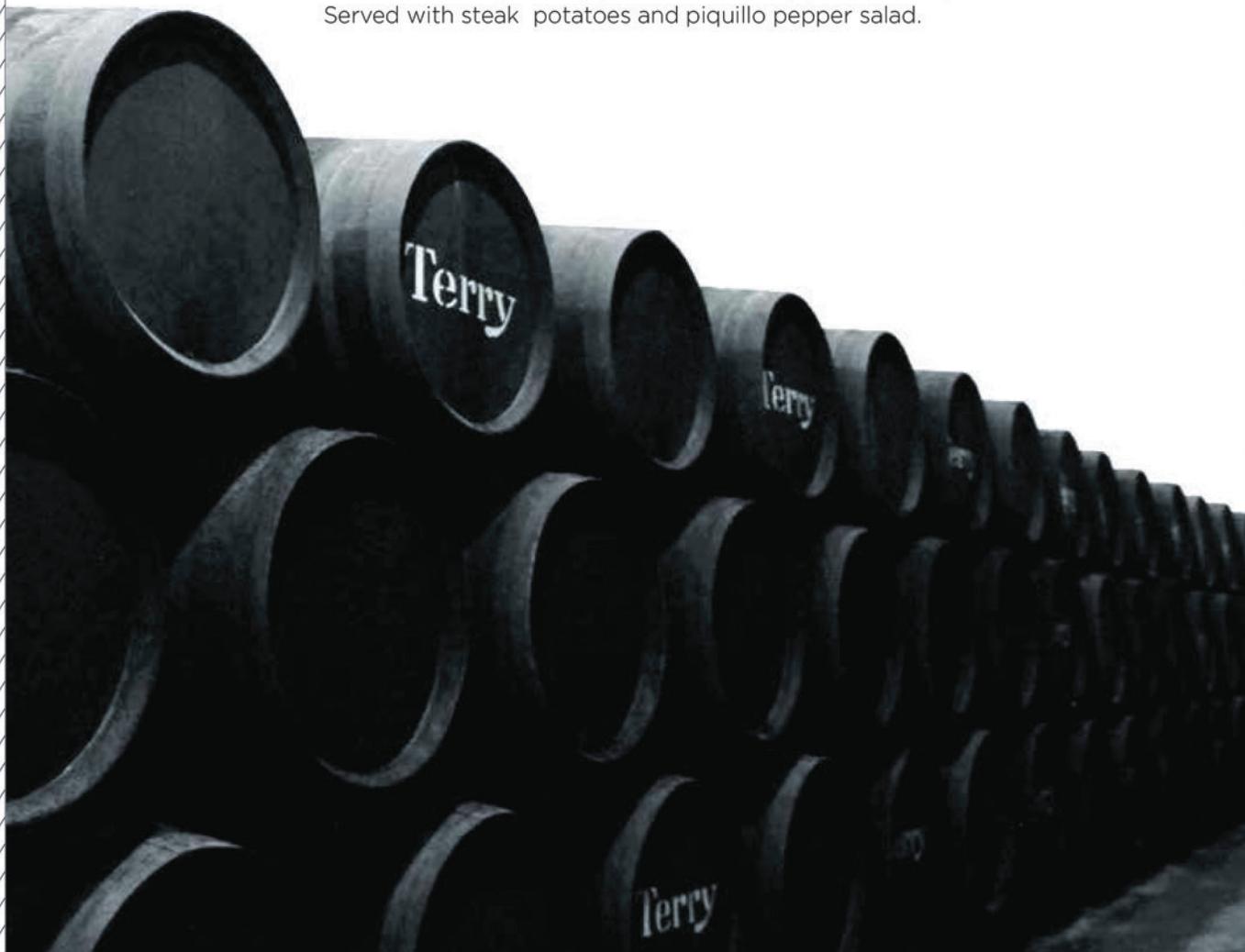
Ox tongue cooked in a delicate dry La Guita® Sherry sauce, rich in mushrooms shallots confit and the best Manzanilla olives from Seville, Spain

P 850

## TERRY'S MEAT MARKET

An ensemble of four succulent meats: black Angus tenderloin, organic chicken breast, lamb steak and lamb cutlet - all grilled to perfection and topped with "Española" sauce. Served with steak potatoes and piquillo pepper salad.

P 3,080



# Meats and Poultry

## MEAT SPECIALTIES FROM AROUND THE WORLD

### **14-OUNCE WAGYU NEW YORK STRIP** (400g)

The Center-Cut Wagyu New York Strip, aged for a minimum of 35 days, it is one of the most popular steaks. Its intense marbling and aging process combine for spectacular richness and flavor

P 3,260



### **TERRY'S SPECIAL BLACK ANGUS STEAK** (1kg)

*Good for four people. Requires 6-hour advanced order*

Spanish-style bone-in steak (chuletón) served with Rioja wine sauce accompanied with steakhouse fries and roasted Piquillo peppers

P 4,470

### **PRIME BLACK ANGUS RIB EYE STEAK** (400g)

Carefully selected premium Black Angus meat served with steakhouse fries, garlic confit, and our flavorful steak sauce

P 2,790

### **BLACK ANGUS SALPICAO**

Tender chunks of USDA Prime Black Angus rib eye and garlic slivers sautéed in extra virgin olive oil and bathed in our very own Salpicao sauce. Served with steamed or garlic rice.

P 1,235

### **CHULETILLAS DE CORDERO**

Premium New Zealand lamb cutlets on a bed of grilled Piquillo peppers, garlic-infused mashed potatoes and roasted vegetables drizzled with a distinctive Ribera del Duero wine reduction

P 995

### **LAMB SHANK IN CHILINDRÓN SAUCE**

Chilindrón is a Spanish lamb dish from the Rioja and Aragón regions cooked in a hearty sauce made of roasted red peppers, shallots, paprika and Jamón Serrano enriched with famous Tempranillo.

P 895

### **SÚPER-COCHINILLO CONFIT**

This one-of-a-kind suckling pig confit is served with an arroz Bomba risotto, caramelized shallots and Calanda peaches drizzled with muscobado syrup.

P 2,125

### **DUCK CONFIT**

A crisp duck leg confit served with French Malbec sauce and Salardaise potatoes, classic of the French Perigord region.

P 1,115

### **CHICKEN PEPITORIA**

Imported chicken thigh in an elegant saffron-based sauce served with rice pilaf and shoestring fries.

P 555

### **COQ AU VIN**

This traditional Burgundy chicken specialty is enriched with diced and roasted pork belly and caramelized shallots, served with full bodied red wine sauce and shoestring fries.

P 585



### **SAN JACOBO // SCHNITZEL // CORDON BLEU**

The all-time Spanish, French and Austrian meat dish made of pounded pork wrapped around a slice of Jamón Ibérico Bellota and Manchego cheese filling, crispy breaded and deep fried in our best olive oil. Served with your choice of tossed greens or Chef fries.

P 725

### **ALBÓNDIGAS IN CHORIZO IBÉRICO SAUCE**

Pork, beef and chicken meatballs cooked in a Chorizo Ibérico sauce, set on a bed of buttered rice and topped with shoestring fries.

P 555

