LA TERRAZA DE SIERRA BLANCA INN
MARBELLA - AZIBI

Restaurant & Lounge

BREAKFAST

White bread or sliced bread

Wholemeal bread	Gluten-free bread	Multigrain bread
+0.50	+1.00	+0.70

TOAST / SANDWICHES

Fresh grated tomato and extra virgin olive oil	4.00
Butter and jam	4.00
Bacon and melted cheese	6.90
Catalan-style toast with tomato and Serrano ham	7.50
Catalan-style toast with tomato and Iberian ham	9.90
Turkey with grated tomato	5.90
Mozzarella, tomato and avocado toast	12.50
Spanish omelette sandwich	7.50
Manchego cheese sandwich	9.50
Smoked salmon toast with cream cheese, tomato and avocado	14.50
Toasted ham and cheese sandwich York ham and melted cheese on sliced bread	6.20
English breakfast 2 fried eggs, sausage, bacon, baked beans in tomato sauce and toast	17.50
Poached eggs on toast with tomato and avocado, finished with extra virgin olive oil	15.50
Eggs your way 2 eggs with 2 ingredients of your choice: cheese, bacon, York ham, onion, tomato	10.50
Fried eggs, scrambled eggs or omelette 2 eggs	7.50

EXTRAS

Butter · Jam · Olive oil · Tomato	1.50
Egg	2.50
Bacon · Cooked ham · Edam cheese	4.50
Avocado · Manchego cheese	5.50
Smoked salmon · French fries	7.50

Bread, butter or extra virgin olive oil 1.50 per person · VAT included

PASTRIES

French croissant 3.00

Croissant with butter and jam 3.90

Ham and cheese croissant 5.50
York ham and melted cheese

SANDWICHES

Club Sandwich XXL 18.50
grilled chicken, York ham, bacon, fried egg, lettuce, tomato, crispy onion, melted cheese, house sauce and French fries

Grilled chicken sandwich 13.50
lettuce, tomato, melted cheese and French fries

Tuna sandwich 11.50
lettuce, tomato and French fries

SALADS

Mixed salad 14.50
lettuce, tomato, onion, cucumber, sweetcorn, tuna and hard-boiled egg

Dressed tomato 11.50
garlic and parsley, Maldon salt and extra virgin olive oil

Caesar salad 16.50
romaine lettuce, grilled chicken, Parmesan cheese, croutons and Caesar dressing

Caprese 15.50
buffalo mozzarella, tomato, rocket and basil oil with a touch of Modena balsamic

La Terraza Special 19.50
lettuce, rocket, prawns, grilled chicken, apple, crispy onion, cherry tomatoes, pumpkin seeds, walnuts and house dressing

Every day, a variety of homemade tapas and portions, all served with a side. Take a look at our display counter at the bar.

"Our cooking is built on excellent produce and homemade tradition. If any of our tapas does not live up to your expectations, just let us know and we will take it off your bill."

Bread, butter or extra virgin olive oil 1.50 per person · VAT included

PORTIONS

Iberian ham 26.50
with toast, fresh grated tomato and extra virgin olive oil

Cured Manchego cheese 20.50
with toast, fresh grated tomato, walnuts and extra virgin olive oil

Iberian ham and Manchego cheese platter 24.50
with toast, grated tomato and olive oil

MEAT

Grilled chicken breast (churrasco style) 16.50
with French fries, white rice or salad

Chicken curry 17.50
with rice or French fries

Beef meatballs in tomato sauce 17.50
with white rice or French fries

Grilled beef steak 16.50
with white rice, French fries or salad

Grilled Iberian pork tenderloin 19.50
with white rice, French fries or salad

Grilled beef entrecôte with fine herbs 28.50
with white rice, French fries or salad

BURGERS

Beef burger 17.50
cheese, lettuce, tomato, pickles, crispy onion and house sauce; with white rice, French fries or salad

Chicken burger 15.50
cheese, lettuce, tomato, pickles, crispy onion and house sauce; with white rice, French fries or salad

FISH & SEAFOOD

Pil-pil prawns 16.50
choose your level of spice

Grilled swordfish 29.50
with white rice, French fries or salad

Málaga-style marinated anchovies (boquerones en vinagre) 15.50
with toast, fresh grated tomato and extra virgin olive oil

Bread, butter or extra virgin olive oil 1.50 per person · VAT included

PAELLA

Individual portions · price per person

Valencian paella 16.50
with vegetables and chicken

Mixed paella 17.50
with chicken and seafood

Paella del señorito 20.50
seafood only, cleaned and peeled

PASTA

Spaghetti carbonara 15.50

Spaghetti Bolognese 15.50

Seafood tagliatelle 17.50

Spinach lasagne 17.50

Beef Bolognese lasagne 18.50

DESSERTS

Warm chocolate fondant 9.50
with vanilla ice cream and walnuts

Carrot cake 7.50

Cheesecake 7.50

Ice cream cup 6.50
vanilla, chocolate or mixed

DRINKS

SOFT DRINKS & WATER

Soft drinks	3.70
Fuze Tea	4.20
Still water	3.20
Sparkling water	3.90

DRAUGHT BEER

Small glass (caña)	2.50
Glass (copa)	4.50
Pint	6.90
Shandy (beer & lemon)	4.50

BOTTLED BEER

Spanish beer, 33 cl	4.00
Imported beer, 33 cl	5.00
Alcohol-free beer, 33 cl	4.50
Amber beer, 33 cl	4.80
Reserva beer, 33 cl	5.90
Franziskaner wheat beer	7.00

WINE BY THE GLASS

House white wine	4.70
House rosé wine	4.70
House red wine	4.70
Cava brut nature	5.50
Red wine sangria, glass	10.50
Cava sangria, glass	12.50
Red wine sangria, 1 L jug	22.50
Cava sangria, 1 L jug	26.50
Aperol Spritz	9.50

MIXED DRINKS

Spanish spirits	9.50
Imported spirits	12.50
Premium spirits	15.50

Others: please ask for prices

VAT included

HOT DRINKS & JUICES

COFFEE

Espresso, ristretto, cortado	2.20
Coffee with milk, sombra, Americano, decaf with milk	3.00
Coffee with soy, oat, almond, lactose-free or skimmed milk	3.30
Caffè latte XL	4.00
Caffè latte XL with soy, oat or lactose-free milk	4.50
Cappuccino	4.50
Cappuccino with soy, oat, almond, lactose-free or skimmed milk	4.90
Carajillo with brandy, anise or Baileys	6.50
Irish coffee whiskey and cream	9.90
Scottish coffee whiskey, vanilla ice cream and cream	10.90
Hot chocolate	4.00
Glass of milk	2.50

HERBAL INFUSIONS & TEAS

Teas: green, black, red, mint, chamomile, linden	2.90
Extra milk or other add-ons	+0.50

FRESH NATURAL JUICES

Orange	5.50
Carrot	6.90
Apple	8.50
Mixed	9.50
Healthy organic smoothies see our smoothie menu	7.50
Ginger shot	4.50
Extra ginger	3.00

VAT included

WINES · CAVA · CHAMPAGNE

WHITE WINES

Montery — Verdejo · D.O. Rueda 26.00

Nasica — Verdejo · D.O. Rueda 30.00

Don Sebastián — Verdejo · D.O. Rueda 34.00

Hoya de Cadenas — Chardonnay Sauvignon · D.O. Utiel-Requena (dry, fruity) 32.00

Hoya de Cadenas — Chardonnay · D.O. Utiel-Requena (dry) 33.00

Alba con Cariño — Albariño · Rías Baixas 34.00

ROSÉ WINES

Finca del Mar — Tempranillo · D.O. Utiel-Requena 27.00

Torre Oria — Pinot Noir · D.O. Utiel-Requena 32.00

Breca — Pinot Noir, Garnacha · D.O. Calatayud (dry, fruity) 38.00

RED WINES

Tiberio — Roble · D.O. Ribera del Duero 29.00

Terra Vieja — Tempranillo · D.O. Ribera del Duero 32.00

Don Paulino Crianza — Roble & Tempranillo · D.O. Rioja 38.00

Izadi Crianza — Tempranillo · D.O. Rioja 45.00

Remelluri — Reserva · D.O. Rioja 52.00

CAVA

Robert J. Mur — Brut nature 30.00

Victoria de Ocor — Brut nature 35.00

Victoria de Ocor Rosé — Brut nature 40.00

Robert J. Mur Rosé — Brut nature 35.00

CHAMPAGNE

Moët & Chandon — Brut 90.00

Moët & Chandon — Brut Rosé 120.00

Veuve Clicquot — Brut 95.00

Veuve Clicquot — Brut Rosé 130.00

VAT included

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MARBELLA - AZIBI

Restaurant & Lounge

OUR OWN OLIVE OIL

We sell our own superior organic extra virgin olive oil.

Made from the finest Picual, Hojiblanca and Arbequina olives.

Traditionally harvested by olive growers from the heart of the Sierra Subbética, Andalusia.

ALLERGENS



Our allergen list is available on request.
Please let us know about any allergy before ordering.
Some allergens are present in our kitchen: we cannot guarantee the complete absence of traces.

ALSO TO TAKE AWAY

(+34) 639 38 38 82

Scan to visit our website

laterrazadesierrablanca.es

Instagram · @restaurantesierrablancainn Facebook · La Terraza de Sierra Blanca WhatsApp · 639 38 38 82

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