

Terrazza



MEDITERRANEAN CUISINE
LONDON



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Cold Starters

NOCELLARA OLIVES (V)	6.5	TARAMA SALAD	10
Sicilian vibrant green olives, buttery taste		Cod Roe Pate, olive oil and lemon juice	
BURRATA (V) (N)	15	TZATZIKI (V)	10
Creamy burrata cheese, tomatoes, onions, basil pesto topped with almonds.		Creamy garlic yoghurt with cucumber, garlic and dry mint	
ANTIPASTO ITALIANO (N)	22	HUMMUS (V) (N)	10
Speck, Parma ham, herb cured salami, pistachio mortadella, pecorino cheese, olives.		Purée of chick peas, tahini, lemon sesame oil and garlic	
FORMAGGI MISTI (V)	21	BEETROOT & QUINOA TARATOR (V)	10
Selection of Italian cheeses including pecorino, gorgonzola, taleggio, goat's cheese, matured Cheddar, served with focaccia.		Oven roasted beetroot, creamy garlic yoghurt, quinoa, spinach, tahini	
BRUSCHETTA (V)	9	AUBERGINE RATATOUILLE (V)	10
Bread with fresh chopped tomatoes, garlic, basil.		Stewed aubergine, peppers, onion garlic chickpeas and tomato sauce	

Hot Starters

BASKET OF BREAD (V)	6	TERRAZZA LAMB HUMMUS	18
Fresh homemade focaccia with carasau bread.		Silky hummus finished with tender sautéed lamb, paprika butter, toasted pine nuts and fresh herbs.	
PADRÓN PEPPERS (V)	8.5	WHITEBAIT (G)	14
Roasted and salted.		Crispy golden whitebait served with fresh lemon & homemade tartare sauce.	
FALAFEL (V)	12	GAMBERONI ALL AGLIO	18
Golden fried chickpea and herb falafel served with tahini yoghurt, fresh herbs and mixed leaves.		Pan-fried king prawns with garlic, cherry tomatoes, white wine and a rich tomato sauce.	
HALLOUMI (V)	13	CALAMARI FRITTI	14
Golden pan-fried halloumi served with roasted peppers, cherry tomatoes, mixed leaves and extra virgin olive oil.		Fresh deep-fried squid, tartare sauce, lemon.	
GOAT CHEESE & HONEY DELIGHT (V) (N)	15	SPICY CALF'S LIVER	18
Golden goat cheese with honey glaze, toasted walnuts, fresh herbs and balsamic reduction, served on a bed of mixed leaves.		Pan-fried calf's liver served with red onions	
STUFFED MUSHROOMS (V)	18	RED HOT WINGS 4PCS	13
Oven-baked portobello mushroom filled with mixed bell peppers and onion in Terrazza tomato sauce, topped with mozzarella and Parmesan.		4 pcs grilled and pan-fried chicken wings in fresh orange red hot sauce and spring onions	
STUFFED AUBERGINE (V)	18	HALLOUMI AI FUNGHI (V)	17
Stuffed with mixed bell peppers, onion and garlic, topped with Terrazza tomato sauce.		Pan-fried halloumi with sautéed mushrooms, garlic, thyme and extra virgin olive oil, finished with fresh parsley.	

Salads

RUCOLA E PARMIGIANO (V)	14	POLLO TOSCANA SALAD	19
Rocket salad, cherry tomatoes, parmigiano shavings with extra virgin olive oil.		Grilled basil chicken breast with mixed sweet peppers tomatoes, black olives, leaf salad, and avocado.	
INSALATA VERDE (V)	13	OCTOPUS SALAD	19
Mixed green leaves, avocado, fennel, cucumber with extra virgin olive oil.		Pan-fried octopus in Terrazza special tomato sauce with mixed bell peppers, onion, garlic, lime, and a drizzle of butter	
GREEK FETA CHEESE SALAD (V)	14	HALLOUMI LENTIL SALAD	19
Feta cheese on top of tomato, cucumber, red onion.		Golden halloumi served with green lentils, mixed leaves, cherry tomatoes, cucumber, red onion and a lemon olive oil dressing.	
AVOCADO CON GAMBERETTI	18		
Avocado, smoked salmon and prawn on bed of fresh salad with marie sauce			

Sides (V)

CHIPS	5.9	SAUTÉED POTATO	5.9
TRUFFLE CHIPS	7.9	MASHED POTATO	6.9
MIXED VEG	7.9	BASMATI RICE	6.9
SAUTÉED SPINACH	5.9		

- (V) VEGETARIAN
- (N) NUTS
- (G) GLUTEN
- (D) DAIRY – Most of our foods contains dairy

Please 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. A discretionary optional service charge of 12.5% will be added to your bill. 2.5 hour seating only.

Pasta

LASAGNA AL FORNO

Layered egg pasta with minced beef ragù, béchamel sauce, tomato sauce, and mozzarella.

SPAGHETTI BOLOGNESE

Spaghetti pasta with beef ragù.

PENNE ARRABBIATA

Penne pasta with spicy tomato sauce.

PENNE DELLO CHEF

Penne Pasta with Chicken, Mushrooms, Spinach, Tomato, Garlic and Cream Sauce

PENNE POLLO & BROCCOLI

Penne Pasta with Chicken, Broccoli in A Creamy Sauce

TAGLIATELLE

Tagliatelle with Aubergine, Cherry Tomatoes in Tomato Sauce

TAGLIATELLE AL SALMONE

Cream and tomato sauce with smoked salmon, prawns & baby spinach.

TAGLIATELLE AL TARTUFO E POLLO

Grilled chicken, wild mushrooms and garlic in a rich black truffle cream sauce, finished with Parmesan and fresh parsley.

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GNOCCHI ALLA GORGONZOLA

Potato gnocchi in a rich cream and Gorgonzola sauce.

RAVIOLI AGLI SPINACI

Ricotta and spinach filled ravioli in cherry tomato sauce with rocket.

RAVIOLI GORGONZOLA NOCI

Large ravioli filled with baby spinach and ricotta cheese tossed in a sauce of cream. Gorgonzola and crushed walnuts

LINGUINE DI MARE

Linguine pasta with calamari, king prawns, mussels and clams cooked in garlic and creamy white wine sauce.

LOBSTER LINGUINE

Grilled and pan-fried Half lobster served with creamy lobster sauce on linguine.

LINGUINE PORTOFINO

King prawns and baby prawns with cherry tomatoes, garlic, white wine and tomato sauce.

LAMB DUMPLINGS

Handcrafted dumplings filled with slow cooked minced lamb, onion and garlic. Served with creamy garlic yoghurt, topped with herb butter and finished with Mediterranean herbs.

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Meat

SIRLOIN STEAK

Served with portobello mushroom, cherry tomatoes & sautéed potatoes.

RIBEYE STEAK

Served with portobello mushroom, cherry tomatoes & sautéed potatoes.

DALLAS STEAK

Served with portobello mushroom, cherry tomatoes & sautéed potatoes.

LAMB CUTLETS

Four grilled lamb cutlets seasoned with herbs, served with sautéed potatoes and seasonal vegetables.

LAMB FILLET

Marinated fillet of lamb over a hot grill served with chips and salad

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SHORT BEEF RIBS

Slow-cooked beef ribs in demi-glace sauce, served on mashed potato with sautéed vegetables.

KLEFTIKO (LAMB SHANK)

Oven baked shank of lamb cooked with shallot onion and vegetables. Tomato sauce served with creamy mashed potato

SPICY LAMB BOWL

Diced lamb cooked with onion, garlic, ginger, coconut cream and vegetables based spicy sauce served with basmati rice.

TERRAZZA BEEF BURGER

Terrazza beef patty with drizzle of mayo, caramelised onions, tomato, lettuce, gherkins, and melted Red Leicester in a soft bun, served with chips.

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Chicken

TERRAZZA CHICKEN BURGER

Grilled chicken breast, drizzle of mayo, caramelised onions, sliced tomato, pickled gem lettuce, and melted Red Leicester in a soft bun, served with chips.

RED HOT WINGS (8PCS)

8 pcs grilled and pan-fried chicken wings in fresh orange red hot sauce and spring onions served with chips.

MEDITERRANEAN CHICKEN

Chicken breast cooked with mixed bell peppers, onion, and potato in homemade tomato sauce, served with basmati rice.

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CHICKEN WITH ASPARAGUS

Pan-fried chicken fillet cooked with asparagus and broccoli in a rich creamy sauce, served on a bed of mashed potato.

CHICKEN FLORENTINE

Pan-fried chicken breast with spinach, garlic and cream, topped with Parmesan and served with mashed potatoes.

SPICY CHICKEN BOWL

Diced chicken cooked with onion, garlic, ginger, coconut cream and vegetables based spicy sauce served with basmati rice

28

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From the Sea

MEDITERRANEAN SEA BASS

Pan-fried seabass fillet with cherry tomatoes, olives, capers and lemon butter, served with sautéed vegetables.

SALMONE FLORENTINE

Pan-fried salmon on creamy spinach with Parmesan and mashed potatoes.

OCTOPUS

Pan-fried marinated octopus with capers, terrazza special tomato sauce served with mashed potatoes and sautéed veg

GARLIC BUTTER KING PRAWNS

Pan-fried shell on king prawns with garlic butter, white wine sauce and parsley. Served with mashed potatoes and sautéed veg.

HALIBUT PROVENÇAL

Pan-fried Halibut steak with tomato, garlic and basil sauce served with mashed potatoes and sautéed veg

SWORDFISH SICILIANA

Pan-fried Swordfish steak with capers, olives, cherry tomatoes and fresh basil, served with mashed potatoes and sautéed veg

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MONKFISH MEDALLIONS

Pan-fried monkfish in double cream sauce with seasonal vegetables.

SPICY PRAWNS BOWL

Tiger and king prawns cooked with onion, garlic, ginger, cream and vegetables based spicy sauce served with basmati rice.

MEDITERRANEAN RED MULLET

Pan-fried red mullet fillets with cherry tomatoes, garlic, capers and fresh basil, finished in a lemon butter sauce and served with creamy mashed potatoes and sautéed vegetables.

DOVER SOLE PROVENÇAL

Pan-fried whole Dover sole finished with lemon butter, capers, parsley and garlic, served with creamy mashed potatoes and sautéed vegetables.

GRAND OCEAN PLATTER

Half lobster, salmon fillet, grilled octopus tentacle, four king prawns and green mussels, served with garlic butter, lemon, sautéed potatoes and seasonal vegetables.

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OPEN 7 DAYS A WEEK

Welcome to Terrazza Rooftop

Our rooftop bar is open seven days a week,
offering the perfect setting for
lunch, dinner, cocktails and celebrations.

Enjoy Mediterranean cuisine, handcrafted cocktails
and panoramic views in our stylish indoor and
outdoor spaces, all year round.



OPEN 7 DAYS
We are open every day
of the week



ROOFTOP BAR
Signature cocktails,
fine wines
and premium spirits



MEDITERRANEAN CUISINE
Fresh ingredients, authentic
flavours and seasonal dishes



INDOOR & OUTDOOR
Stylish spaces designed for
every season



ALL YEAR AROUND
Heated, covered and
comfortable
in every season



RESERVATIONS & ENQUIRIES

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