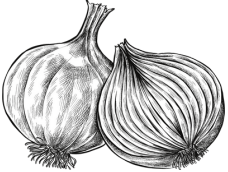


Est.  *2014*

TERRA

MENU

STARTERS

Papas Canito

Bs 55

Indigenous potatoes, adorned with tomato sauce, an emulsion of Amazonian worm chili, and cheese

Avocado and cauliflower

Bs 65

Fire-roasted avocado and cauliflower accompanied by masala, cilantro pesto, sarza criollita, labneh, and Andean herbs.

Artichoke and

Chimichurri Salad

Bs 55

Accompanied by egg, tomato, quirquiña, and grilled palm hearts.

Stannum salad

Bs 65

With grilled chicken or smoked trout, a medley of mixed lettuce, avocado, tomato, cucumber, broccoli, and a garlic-lemon dressing.

SOUP

Creamy Vegetable Soup

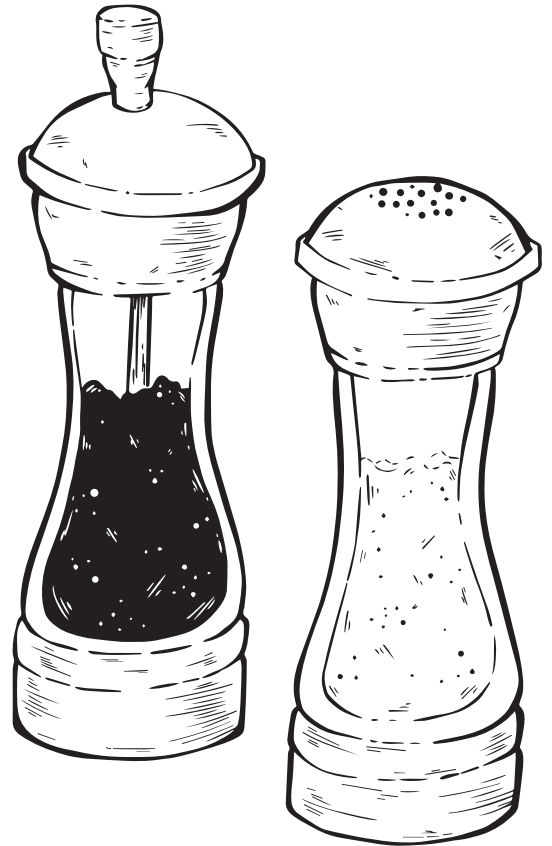
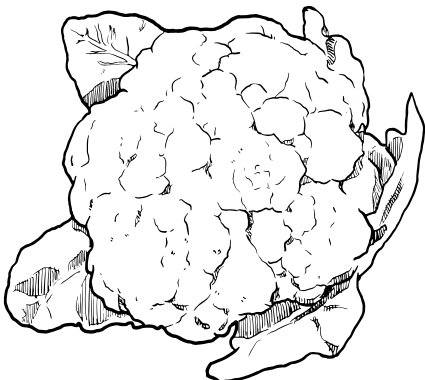
Bs 45

Accompanied by sautéed mushrooms and garnished with croutons.

Chicken Broth

Bs 55

with chicken, vegetables, and rice or quinoa



TABLETS*

Tucumanas Tablet

Bs 85

Six units of our traditional Bolivian fried empanadas, served with two sauces.

- Pork with Padilla chili

- Chicken Parmesan with Cilantro

Beef accompanied by basil pesto and sun-dried tomatoes

*Half portion option: Bs 45

FROM THE HOUSE

Surf & Turf

Bs 135

*180g grilled beef fillet
accompanied by six prawns
and finished with huacatay or
basil pesto.*

Pork Chop

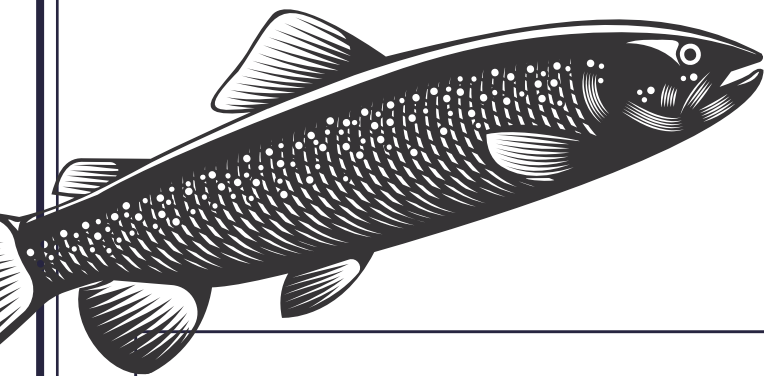
Bs 110

*Grilled with Hoisin and citrus
sauce, sautéed mushrooms,
and Amazonian nuts.
35-minute wait.

Tenderloin steak

Bs 120

*Accompanied by our Herb
Gremolata, or, if you prefer,
citrus-infused butter.*



Accompaniments

Bs 16

White rice / or with cheese

Crispy or fried potatoes

Fried yuca

Grilled vegetables

Mixed salad

Paceña salad

*Mashed potatoes / Mashed
potatoes Bacon*

Amazonian sea bass on the Illimani rocks

Bs 110

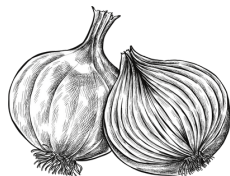
*Amazonian sea bass, adorned with
Illimani rock cheese, fresh parsley,
and huactaya sauce, accompanied
by lemon.*

Lake Trout

Bs 120

*With wasabi-infused butter,
parsley, and capers*

East.



2014

GRAINS AND NOODLES

Beef Rib Lasagna

Bs 90

Piping hot, accompanied by porcini mushroom sauce, Sucre goat cheese, and a hint of chili.

Lamb Majadito

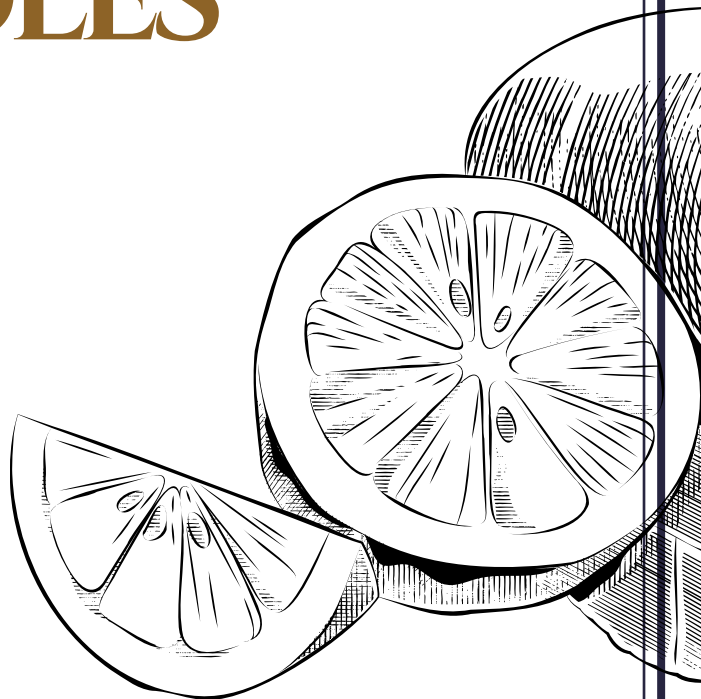
Bs 100

Creamy rice accompanied by roasted lamb pieces, green beans, mint, and lamb jus.

Chicharron Majadito

Bs 90

Pork cracklings, Cochabamba style, accompanied by red chili cream, bacon, and bell peppers.



Pappardelle Humacha Bs 85

With yellow chili cream, huacatay, mint, Creole cheese, and roasted corn.

Pappardelle with Smoked Trout

Bs 95

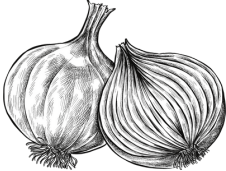
Cheese sauce, lemon, smoked lake trout, and dill.

Conchiglies

Bs 85

Puttanesca prepared in our style, featuring olives, Alcalá chili, fresh tomatoes, candied garlic, capers, and fresh basil.



East.  *2014*

SIGNATURE HAMBURGERS

*We present to you 200 grams of the ideal fusion of our recipe:
60% Beefsteak, 22% S-tip, 18% Filet, and 100% Love, all nestled in brioche
bread. You may choose to pair it with crispy potatoes or French fries.*

Classical Bs 85

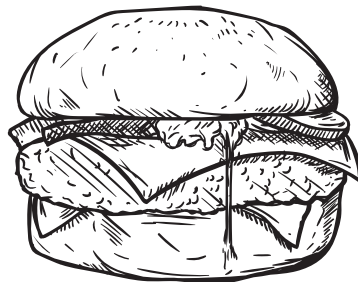
*With mozzarella cheese, bacon, tomato slices, onion, pickles,
and lettuce.*

Mexican Aesthetic Bs 85

*Crispy bacon, cheddar cheese, guacamole, pico de gallo,
and optional spicy jalapeño pepper.*

Blue Cheese and Bacon Bs 85

*Roquefort cheese, herb gremolata, bacon, balsamic
caramelized onions, tomatoes, and pickles*



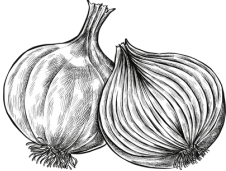
FIREBREAKS

*Savor the genuine essence of the grill with our curated selection of meats.
Select the side dishes you wish to complement them.*

Beef tenderloin fillet, 300 grams Bs 95

Poultry breast Bs 85

Lake trout Bs 95

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DESSERTS

Homemade Cheesecake

Bs 45

*Baked and served warm, accompanied
by yogurt ice cream and red berries.*

Amazonian Chocolate Truffle

Bs 45

*On a base of passion fruit cream, chocolate
sponge cake, mint and apples*

Bolivian creamy chocolate
Trilogy (the best chocolate)
50%, 65%, and 70%

Bs 50

*Combination of chocolates specially
selected by the house*

