

# TERRAS

## SHARED PLATES

### ROASTED BEET HUMMUS 16

beet hummus, seasonal crudité, charcoal pita  
NF VG

### BEET CARPACCIO 12

avocado puree, pickled mustard seed, pumpkin seed,  
capers, lemon dressing, chile aioli GF VG

### HEARTS OF PALM CRAB CAKE 16

mustard vinaigrette, frisee, lemon oil, fennel blossoms  
GF NF VG

### HEARTH ROASTED ARTICHOKE 16

wood fire oven roasted, tarragon aioli GF NF VG

### AHI TUNA TARTARE 19

chile-spiced ahi tuna, smashed avocado, purple ninja  
radish, persian cucumber, micro cilantro, blue corn chips  
GF NF DF

### CHARRED OCTOPUS 21

smoked potatoes, blistered honey and thyme roasted  
tomatoes, pomegranate molasses, romesco sauce,  
micro cilantro GF DF

### SUMMER SQUASH AND

#### ALMOND RICOTTA FLATBREAD 16

zucchini and yellow squash ribbons, zaatar spiced  
almond ricotta, teardrop pepper VG

## DINNER MENU

### STARTERS

#### GRILLED CAESAR SALAD 19

grilled baby gem lettuce, gremolata breadcrumbs,  
hemp seeds, pistachio, nigella sativa, bronze fennel,  
nasturtium, sunflower caesar dressing GF VG

#### STONEFRUIT SALAD 18

smoked stonefruit compote, plums, apricots,  
arugula, raspberries, raspberry vinaigrette  
GF NF VG

#### WATERMELON SALAD 18

heirloom cherry tomatoes, mixed baby greens, feta,  
micro mint, charred onion vinaigrette, lemon mint oil  
GF NF V

#### GAZPACHO 12

summer tomato gazpacho, pickled watermelon,  
micro mint VG

#### LEMON CHICKEN ORZO SOUP 12

broth-based chicken and vegetable soup with gluten free orzo  
GF NF DF

### LAND & SEA

#### SESAME CRUSTED AHI TUNA 48

brown rice noodles, carrots, shiitake, snap peas,  
shiitake broth GF NF DF

#### MISO GLAZED SALMON 37

miso blood orange glaze, roasted fingerling potatoes, frisee,  
lemon oil, orange slices GF NF DF

#### BLACKENED BRANZINO 45

summer succotash, butter beans, caramelized cippolini  
onions, fresh herb salad GF NF DF

#### GRASS-FED FILET MIGNON 58

street corn salad, roasted baby toybox squash, arbol salsa,  
smoked sea salt GF NF DF

#### ROASTED CHICKEN BREAST 39

casteveletrano olives, artichokes, capers, fresno chile,  
whole grain mustard, pickled cippolini onions, rosemary  
chicken jus, fingerling potatoes GF NF DF

### FROM THE EARTH

#### CARROT PASTA 26

local mafaldine, melted leeks, oregano, summer carrot sauce,  
whipped goat cheese, rainbow carrot salad NF

#### BLACK PEPPER TOFU 23

bok choy, forbidden rice GF NF VG

#### RAW ZUCCHINI LASAGNA 22

pistachio pesto, marinara sauce, almond ricotta GF VG

## SIDES

### SMOKED POTATOES 9

romesco sauce, lemon zest, italian parsley GF V

### CHARRED BROCCOLINI 9

preserved lemons, garlic, fresno chiles GF NF VG

### WILD MUSHROOMS 9

sautéed with rosemary GF NF VG

### SPRING PEAS 9

sautéed with ginger, garlic, shallots, sesame oil  
GF NF VG

### GRILLED ZA'ATAR CARROTS 9

spiced with cilantro yogurt sauce GF NF VG

### VEGAN MAC & CHEESE 12

cashew cheese sauce, gremolata breadcrumbs  
GF VG

### SEASONAL HIGHLIGHTS

Inspired by the land, but open to creative interpretation and flavors, Terras offers a modern take on regionally inspired cuisine, featuring a seasonally resonant menu. Currently highlighting; Sonoran Pasta Company, Two Wash Ranch Farms, Blue Sky Organic Farms, Arizona Grass Raised Beef, Arizona Microgreens, Carefree Honey, Ramona Farms, and Noble Bread.

GF Gluten Free NF Nut Free DF Dairy Free V Vegetarian VG Vegan All GF items listed above are prepared with gluten-free ingredients. However, our kitchen is not completely gluten free.

Please let us know if you have a food allergy or sensitivity. \*These items may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness. Parties of 6 or more are subject to a service charge of 20%.

