

TERRAS

SHARED PLATES

ROASTED BEET HUMMUS 16

beet hummus, seasonal crudité, pita
NF VG

BEET CARPACCIO 13

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

HEARTS OF PALM CRAB CAKE 17

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

HEARTH ROASTED ARTICHOKE 17

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

TOMATO & BRIE FLATBREAD 17

honey roasted tomato jam, brie, basil NF V

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

HARVEST SALAD 18

cabbage, kale, bbq butternut squash, spiced walnut, pear,
green onion, avocado, mulberry, jalapeno vinaigrette
GF VG

SHAVED BRUSSELS SPROUTS SALAD 18

brussels sprouts, cranberries, spiced pepitas, feta,
oregano vinaigrette GF NF V

GOLDEN BEET MISO SOUP 12

pureed roasted vegetable soup with scallions
& lemon olive oil GF NF VG

WINTER VEGETABLE SOUP 12

tomato-based vegetable soup, crouton, basil oil
NF VG

LAND & SEA

SESAME CRUSTED AHI TUNA 49

buckwheat soba, carrots, shiitake, snap peas,
shiitake broth GF NF DF

MISO GLAZED SALMON 39

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

BLACKENED BRANZINO 47

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

GRASS-FED FILET MIGNON 59

potato puree, garlic greens, red wine gravy DF

ROASTED CHICKEN BREAST 39

castevehetrano 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 V

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

SPAGHETTI SQUASH 9

marinara, vegan parmesan breadcrumbs 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 VG Vegan V Vegetarian 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%.

