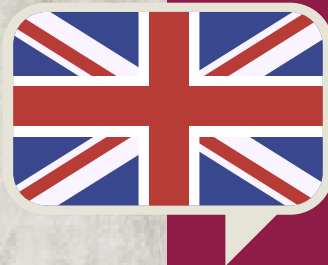


BAR

RESTAURÁN

TERRAZA



this is our
MENU

CASA
Mallor

SINCE 1956



Password: **casa_mallor**

BAR RESTAURÁN TERRAZA

our MENU

CASA Matteo

SINCE 1956 **70** ANIVERSARIO

ALLERGENS



GLUTEN



CRUSTACEAN



EGGS



FISH



PEANUTS



SOYA



LACTOSE



NUTS



CELERY



MUSTARD



SESAME



SULPHITES



ALTRAMUZ



MOLLUSCS

If you have food allergies, please let our staff know. Certain dishes can be adapted to make them compatible with needs. All fish go through previous freezing processes. Please, if you have any type of food allergy, find out more using these icons that accompany each of our dishes and products.

The information on allergens and substances likely to cause food intolerances declared in this menu has been provided in based on the data provided by our suppliers, so this establishment is not responsible for the accuracy of said information.

Due to the manufacturing processes of our products, we cannot exclude the presence of traces of other allergens other than those indicated on each dish.



BAR RESTAURÁN TERRAZA

CASA

Mañor



SET PRICE MENU 14,50 €

SINCE 1956



WEEKEND MENU 22 €

The menus are individual and cannot be shared. A half menu option is available.

SALADS

Tuna belly  15,45 €

tomato, onion, tuna belly, red pepper, black olives and AOVE

Sea and land     15,45 €

varied of lettuces, tomato, prawn, jam, cheese and crab stick

César      13,85 €

varied of lettuces, breaded chicken breast, cherry tomatoes, César sauce and pieces of fried bread

Mixed Salad   13,85 €

Cheese    15,45 €

varied of lettuces, cherry tomatoes, nuts, mature cheese, brie cheese and goat cheese

SANDWICHES

Mixed   5,80 €

York ham and cheese

Cuban    6,95 €

York ham, cheese and egg

Veg    7,35 €

lettuce, tomato, hard-boiled egg, tuna, asparagus, anchovy and

HAMBURGUER

The works    10,50 €

bacon, egg, cheese, lettuce, tomato, onion and baby gherkin

Roller    10,75 €

egg, bacon, fried onion and BBQ sauce

CCCB. Crispy Chilli Chicken Burger 11,00 €

lettuce, red onion, tomato, mayonnaise, chicken burger, cheese, chillo sauce.... in brioche bun



Truffled cow   15,45 €

beef burger, caramelized onion and truffle sauce on brioche bun

TOASTS

Salmon     13,25 €

slice of bread with butter, salmon and boiled egg

Ham on bread with tomato   9,35 €

slice of bread with tomato, serrano ham and cured cheese

Escalivada    10,50 €

slice of gratin bread with tomato, escalivada (roasted eggplant, red pepper and onion), anchovies, black olives



extra ingredient in sandwiches and burgers

+0,65 €





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PLATES *to get a bite and share*Grilled cuttlefish  14,40 €Breaded cuttlefish with aioli   14,40 €Fried squids   13,85 €Pig ear  *Speciality of the house* 11,00 €Andalusian small squids with Padrón peppers   14,40 €Fried squid tentacles  13,85 €Homemade fried potatoes in spicy sauce  7,75 €Grilled octopus tentacles  20,95 €Prawns with garlic and parsley  15,45 €

Artichoke with foie 17,15 €

Prawns with curry sauce 13,85 €

    Assorted ham, cured Iberian delicatessen and cheese (2 people)   9,20 €Cheese platter    22,50 €Grilled prawns (200 grs)  23,50 €

Spanish broken eggs with:

ham  11,55 €chorizo  11,55 €long pork sausage  11,55 €prawns and imitation elver    17,35 €boletus and foie  17,35 €Homemade scrambled eggs   11,55 €with potato, onion, bacon and cheese 

Scrambled eggs with cod and prawns 18,50 €

Nachos       9,95 €

guacamole or spicy

Mrs Carmen's croquettes 6 units 10,50 €

Grilled green asparagus with ham 10,95 €

ONE COURSE MEALS

Chicken breasts (2), fried egg, chips and lettuce  9,25 €Pork loin (2), fried egg, chips and lettuce  9,25 €Homemade croquettes (3), fried egg, chips and lettuce    9,25 €Suckling lamb (4), fried egg, chips and lettuce  19,25 €

Grilled cuttlefish, fried squid tentacles, fried egg and lettuce 16,15 €



MAIN COURSES

Cachopo beef loin, homemade potatoes and sweet pepper   26,50 €Solomillo de ternera  *priced/ weight*

Roast of Quinto lamb 26,75 €

ONE COURSE MEALS FOR KIDS

Hamburger with chips 6,60 €

Chicken breasts with chips 6,60 €

Homemade croquettes with chips 4,40 €

    3,35 €Fried egg with chips  6,60 €Chicken Rings with chips   6,60 €

Hamburger bun supplement +1,60 €

Brioche bun supplement +1,85 €



made to order



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SANDWICHES

Serranito

pork loin, tomato, green pepper and Serrano ham

6,95 €

La Rambleta

prawns and spring baby garlicks omelette

8,20 €

Brave Calamari

bravo for the calamari!!

6,95 €

El Saso

pork loin, cheese and tomato

5,80 €

El Tollo

bacon, cheese and tomato

6,50 €

Félix

aubergine, red pepper, cheese, anchovy and tomato

6,95 €

Carpe Diem

chicken breast, bacon, onion, cheese and yogurt sauce

8,50 €

Home-made chicken kebab



8,85 €

Aragonés

long pork sausage cheese and egg

6,95 €

Mudéjar

lamb with broken eggs and tomato

11,50 €

Veg

lettuce, tomato, hard-boiled egg, tuna, asparagus, anchovy and mayonnaise

8,50 €

La Revoltilla

pork loin, bacon, cheese, egg, lettuce, mayonnaise and tomato

8,20 €

El Ja-qués

York / Serrano ham and cheese in tomato bread

7,95 €

The harbour

tuna, anchovies, tomato bread, stuffed olives

9,95 €

Pulled Pork

slow-cooked and shredded pork meat, lettuce, radish, sweet and sour baby gherkin and cheddar cheese in pita bread

11,55 €

Wraps

wheat pancakes filled with mayonnaise, lettuce, onion, omelette, York ham and grated cheese

8,20 €



extra ingredient in sandwiches and burgers

+0,65 €



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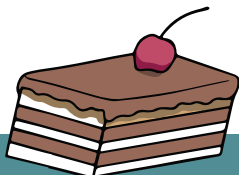
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WEEKEND MENU 22 €

DESSERTS



Toblerone cake, Whisky	5,00 €
Two ice-cream balls glass	5,50 €
Banana with chocolate and walnuts	5,00 €
Custard with cinnamon	3,30 €
Coco/Limón helado	5,50 €
La Contessa/Copa Brasil	4,40 €
Fresh seasonal fruit	2,20 €

Homemade

Caramel custard	3,30 €
Rice pudding	3,30 €
Homecake	5,00 €

Seasonal

Brownie	5,00 €
Chocolate crêpe	5,00 €



EXTRAS

Serving of bread	1,00 €	
Serving of toasted bread with tomato	2,20 €	
Serving of toasted bread with aioli	2,20 €	 
Serving of finger-sucking olives	2,50 €	



BOOKINGS
976 177 047



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WEEKEND MENU 22 €

WINE LIST

White

Anayón Selección Chardonnay. DO Cariñena

Mar de Frades. Albariño

Ojo de plato. Verdejo. DO Rueda

Enate 234 Chardonnay 2022. DOP Somontano

Vino blanco sin alcohol Win

wineglass / bottle

2,95 € / 20,00 €

3,50 € / 26,00 €

1,70 € / 12,15 €

2,90 € / 21,00 €

13,50 €

Rosé

Glárima Joven

1,70 € / 12,15 €

Red

Coto de hayas. DOP Campo de Borja

Borsao Tinto Joven. DOP Campo de Borja

Garnacha Centenaria. DOP Campo de Borja

Tres Picos. 2020. DOP Campo de Borja

Fagus. DOP Campo de Borja

Veratón. 2019. DOP Campo de Borja

Las Pizarras. DOP Calatayud

La Garnacha Olvidada de Aragón. DOP Calatayud

12 Lunas. DOP Somontano

Secastilla. DOP Somontano

La Clota. Paraje Excepcional. IGP Bajo Aragón

8.0.1. DO Carineña

Tres de 3000. Pago de Aylés

A de Aylés. DOP Pago de Aylés. 1,5l.

Ramón Bilbao. DOP Rioja

Emilio Moro. DOP Ribera del Duero

La Planta. 2020. D.O.P Ribera del Duero

Matarromera. 2019. DOP Ribera del Duero

Mauro. DOP Ribera del Duero

Reserva especial "Momias de Quinto"

Vino tinto sin alcohol Win

1,35 € / 9,95 €

1,70 € / 12,15 €

2,75 € / 18,75 €

2,90 € / 24,25 €

33,10 €

35,30 €

1,70 € / 15,45 €

18,75 €

19,00 €

32,00 €

21,00 €

18,00 €

33,10 €

35,30 €

2,95 € / 19,00 €

38,00 €

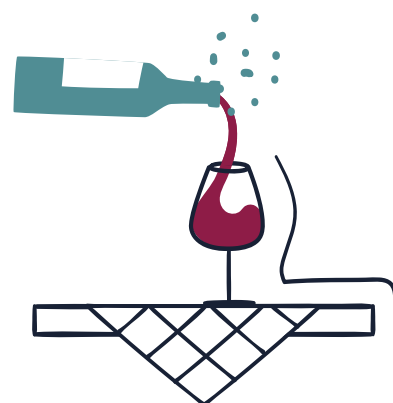
17,65 €

36,40 €

59,00 €

20,95 €

13,50 €





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Cavas and sparkling wines

Fragantia nº6. Rosado syrah. Low alcohol	13,25 €
Fragantia Frizzante 5.5. Moscatel. Low alcohol	13,25 €
Cava Ramiro II	12,15 €
Cava Reyes de Aragón	14,35 €
Anna de Codorníu	19,85 €

Waters

Water 0,5 l	1,05 €
Water KM0. 0,70 l	1,05 €
Water 1,5l. Botella	2,10 €
Water Perrier	2,30 €

Beers

Small draft beer / Small 0,20l Ambar	1,50 €
Draught beer	1,60 €
0.20 l bottle Mahou Tostada	1,70 €
0,33 cl Tostada	2,75 €
Tercio Heineken	2,50 €
0,33 cl Ambar gluten-free bottle	3,00 €
Munich wineglass	2,20 €
Small bottle / pint / Copa Hélice	2,50 €
Ball wineglass	3,35 €
Jug 0,5 l.	2,90 €
Jug 2 l.	12,00 €

Soft drinks and drinks

Cola / orange / lemon	2,00 €
Tonic	2,00 €
Juice / grape juice / choco milkshake	1,90 €
Bitter Kas	2,20 €
Aquarius / Nestea /	
Redbull / can of soft drink	2,20 €
Summer wine, calimocho	3,00 €
Jug of red sangria	15,25 €
Jug of cava sangria	26,25 €
Vermouth Izaguirre	2,65 €
Soda 0,5 l	1,50 €

Coffees

Black coffee	1,35 €
Espresso with a dash of milk	1,60 €
Latte	1,70 €
Bonbon coffee espresso with sweetened condensed milk	1,70 €
Carajillo / trifásico coffee with a soft of liquor / coffee, sweetened condensed milk and coffee cream	2,10 €
Irish coffee	5,25 €
Scottish coffee	5,25 €
Infusion	1,35 €
Cola Cao	1,70 €
Supplement. Glass with	0,10 €

Cocktails

Soft drink cocktail	6,30 €
Redbull cocktail	6,80 €
G'Vine cocktail	7,90 €
Martin Miller's cocktail	7,90 €

Liqueurs and drinks

Shots	1,60 €
Drink of Soberano / Marie Brizard	
Herb pomace	2,65 €
Pomace cream	3,15 €
Plum liqueur / Martini	2,65 €
Campari / Bailey's	3,15 €
Shot of Jack Daniels / Cardhú	3,70 €
Peché / Frangelico / Licor 43	3,15 €
JB	4,20 €
JB 15 years / Cardhú / Jack Daniels	6,30 €
Black Label Johnnie Walker	6,30 €
Coñac 1866	7,90 €
Duque de Alba & Cardenal Mendoza	5,80 €
Macallan	9,45 €
Macallan shot	4,75 €

with ice