

## Sides

Choclo (Soft Corn)	4.00 8oz—7.00 16oz
Cancha (Toasted Corn)	4.00 8oz—7.00 16oz
Aji Rocoto or Green Aji (Spicy Sauce)	12.00 9oz
Chimichurri	12.00 9oz
Huancaína	6.00 8oz—10.00 16oz
White Beans	30.00 1/2 Tray
White Rice	25.00 Tray
Yellow Rice	35.00 Tray
Cilantro (green) Rice	35.00 Tray
Sweet Plantains	20.00 1/2 Tray
Fried Yucca	25.00 1/2 Tray
Tostones	25.00 1/2 Tray
Ciabatta Rolls	.55 each

## Desserts

(48 hour advance notice is required)

Chocolate Cake	65.00
Passion Fruit Mango Cheesecake	65.00
Tres Leches cake	65.00
Tiramisu	75.00
Strawberry or Blackcherry Cheesecake	60.00

## Drinks

(24 hour advance notice is required)

Chicha	17.00 1Lt
Sangria (Red, White, Passion Fruit, Mango, Strawberry)	28.00 1Lt
Inka Kola Cans	2.50 each



## Catering

(48 hour advance notice is required)

<b>Cepas Paella</b> Seafood paella with shrimp, octopus, calamari, mussels and clams, cooked in saffron rice and vegetables.	90.00
<b>Piquillos Rellenos</b> Pimientos de Piquillo stuffed with rice and beef & feta cheese. (2 dozen piquillos)	65.00
<b>Albondigas</b> Beef and pork meatballs in tomato sauce. (2 dozen meatballs)	75.00
<b>Tortilla Espanola</b> Traditional Spanish potato & onion omelet.	85.00
<b>Rabo de Toro</b> Oxtail stew with potatoes and Spanish paprika.	90.00



## Catering



(813)269-2694

### Terra Sur Café Hours

Monday —Thursday 11:30—9:00pm  
Friday & Saturday 11:30am - 10:00pm  
Sunday 12:00pm—8:00pm

Pricing does not include tax or gratuity.  
Prices subject to change.  
24 hour advanced notice is required.

5358 W. Village Drive  
Tampa, FL 33625  
www.terrasurcafe.com  
catering@terrasurcafe.com

## Entradas

Servers 8 -10

### **Papa o Yucca a la Huancaína**

Sliced boiled potatoes or fried yucca covered with Huancaína sauce, a creamy mild Aji Amarillo cheese sauce. 40.00

### **Causa de Pollo**

A mashed potato cake with a dash of lime juice, and aji amarillo pepper, stuffed with chicken salad, accompanied of avocado. 60.00

### **Tostones con Carne**

Fried green plantains topped with seasoned minced beef sautéed with onions and red bell peppers. 50.00

### **Choros a la Chalaca**

Delicious steamed mussels topped with diced onions, tomatoes and Peruvian corn. (48 New Zealand mussels) 55.00

### **Palta Rellena**

Avocado stuffed with crab meat salad and topped with Salsa Golf. (10 Halves of Avocado) 45.00

## Ensaladas

Servers 8 -10

### **Caesar Salad**

Romaine lettuce tossed with croutons and caesar dressing topped with fresh parmesan cheese. Add chicken for \$15.00 35.00

### **Terra Sur Salad**

Mixed greens, fresh tomatoes, cucumbers, crumbled feta cheese topped with grilled chicken breast. Served with house creamy balsamic vinaigrette on the side. Add Chicken for \$15.00 35.00

### **Celeste Salad**

Mixed greens, onions, tomatoes, cranberries, glazed walnuts & feta cheese mixed with balsamic vinaigrette. 45.00

### **Chicken Salad**

Shredded chicken, onions, celery, cranberries, glazed walnuts, red grapes, mixed with homemade mayonnaise. Served over a bed of mixed greens. 60.00

## Ceviches

Servers 8 -10

Fresh cuts of fish, mixed (fish, shrimp, octopus, squid) or shrimp marinated in lime juice and spices, aji limo, cilantro topped with julienne red onions. Accompanied with soft corn and cancha.

Ceviche de Pescado	80.00
Ceviche Mixto	85.00
Ceviche de Camaron	90.00
Ceviche en Crema de Aji Amarillo	90.00
Ceviche en Crema de Rocoto	90.00
Ceviche de Mango y Camaron	90.00
Ceviche de Pescado y Camaron	95.00

## Platos de Fondo

Servers 8 -10

### **Arroz a la Chiclayana**

Seasoned infused cilantro rice mixed with seafood and simmered in a fish broth along with spices. Served with sarza criolla. 95.00

### **Arroz con Mariscos**

Seasoned rice mixed with seafood and simmered in a fish broth along with spices. 90.00

### **Picante de Mariscos**

Mixed seafood cooked in a seasoned tomato base sauce with coconut milk, potatoes and spices. Served with white rice. 85.00

### **Pescado a la Chorrillana**

Fried fillet of fish, topped with a tomato base sauce, onions, tomatoes garlic and spices. Served with white rice. 90.00

### **Pescado a lo Macho**

Fried fillet of fish topped with seafood cooked in a seasoned tomato base sauce and coconut milk. Served with white rice. Your choice of mixed seafood or shrimp. 95.00

### **Fettuccini Marino**

Shrimp, scallops, black mussels and clams mixed with fettuccini pasta in a seasoned tomato based sauce with tomatoes, garlic and fresh herbs. 85.00

### **Terra Sur Paella**

Our Paella features seasoned rice mixed with tenderloin and chicken strips along with shrimp, chorizo and mussels. 95.00

### **Seco de Carne** (24 hour notice required)

Traditional beef stew, on a aji panca adobo sauce. Served with white rice and beans. 85.00

### **Arroz con Pollo** (24 hour notice required)

Cilantro and beer infused rice, chicken and green peas. Served with sarza criolla. 70.00

### **Aji de Gallina** (24 hour notice required)

Chicken in a creamy yellow chilly and nuts sauce. Served with white rice and potatoes. 75.00

### **Estofado de Carne** (24 hour notice required)

Beef tenderloin slowly braised with carrots, onions, tomatoes, diced potatoes and Spanish paprika. Served with white rice. 75.00

### **Cau Cau** (24 hour notice required)

Tender slow-cooked diced tripe stew and potatoes elaborated in a yerbabuena sauce. Served with white rice. 70.00

### **Lentejas con Carne** (24 hour notice required)

Lentil beef stew. Served with white rice. 65.00

### **Saltados**

Seasoned tenderloin, chicken, mixed seafood or shrimp sautéed with red onions plump tomatoes and mixed with French fries and fresh herbs. Served with white rice. Tenderloin 95, Chicken 80, Mixed Seafood 90, Shrimp 90, Nikkei Chicken 85, Nikkei Beef 95, Nikkei Vegetables 65.

### **Arroz Chaufa**

Peruvian style fried rice. Chicken 70.00, Beef 80.00, Special 85.00, Seafood 85.00, Shrimp 90.

### **Tallarín Saltado**

Peruvian style stir fry mixed with spaghetti noodles. Chicken 70.00, Beef 80.00, Special 85.00, Seafood 85.00, Shrimp 90.

### **Tallarín Verde**

Penne pasta in a creamy pesto sauce. 65.00

### **Tallarín a la Huancaína**

Penne pasta in a creamy huancaína sauce. 65.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness. Substitutions will be politely declined; however, subtractions will always be accommodated when possible.