



LA TERRAZA

CAFÉ JUICE BAR & LOUNGE

Organic Restaurant

M E N U



La Terraza Organic Restaurant



laterraza_organic



laterrazafarmersmarketplace@gmail.com



305 629 9464

www.laterrazaorganic.com



ORGANIC BREAKFAST

MEDIA GALLEGA

\$3,50

butter toast

GREEK YOGURT PARFAIT

\$6

with assorted Berries & Granola

2 EGGS ANY STYLE

\$8

with toast, fruit,

bacon or avocado

HUEVOS RANCHEROS

\$10

2 fried eggs over corn tortilla with
refried beans, topped with cheese,
pico de gallo and a side of Avocado

CREATE YOUR OMELETTE

\$8

Choose 4 Ingredients:

- Bacon
- Spinach
- Onions
- Tomatoes
- Mushrooms

Add:

- Mozzarella \$2
- 4 Blend Cheese \$2

SWEET BREAD

\$6

Artisan Sandwich with
Serrano & Mozzarella

AVOCADO TOAST

Half

\$ 6

Whole

\$12

Add:

- Smoked Salmon \$3
- Bacon \$2
- Eggs \$3

HEALTHY AREPA

\$7

Scrambled eggs & Pico de Gallo

Add:

- Avocado \$3
- Bacon \$2

MAKE IT A COMBO

Add

- Organic Coffee \$3
- Juice \$5
- RX Juice \$6

JUICES

1# 3 IN 1 (TRES EN UNO)

Carrots + Beets + Orange

2# WEIGHT LOSS

Apple + Ginger + Lemon

3# HYDRATE

Watermelon + Pineapple + Mint

4# BOOST

Apple + Orange + Pineapple

5# LIVER CLEANSE

Red Apple + Ginger + Cucumber

6# BIOTIN

Orange + Carrot + Cucumber

7# DETOX

Green Apple + Cilantro + Cucumber

8# STRONG BONES

Spinach + Cucumber + Pineapple

9# BALANCE

Parsley + Orange + Cucumber

10# ENERGY

Spinach + Beets + Orange

11# RX GREEN JUICE

Kale + Spinach + Lime + Cucumber + Ginger **\$8**

12# MAKE YOUR OWN

4 Ingredients \$8 / 5 or More \$9

*All juices \$7
except for #11 and #12*

SMOOTHIES

COCONUT BREEZE

Strawberries + Banana +
Coconut Water Blend

TROPICAL MANGO

Mango + Strawberries + Pineapple
Blend + Fresh Oranges

PIÑA COLADA

Pineapple Blend + Coconut Water
+ Fresh Oranges

BLUE LAGOON

Mix of Berries Blended with Cranberry
Grape Juice

GARDEN SUN

Kale + Avocado + Pineapple + Lime Juice

All Smoothies \$8

PROTEIN SHAKES

MAKE YOUR OWN

Protein Shake \$6.95 or **add**
Protein to your favorite
Smoothie Blend for just
\$1 extra

PROTEIN OPTIONS

Whey Vanilla
Whey Chocolate

Vegan:
Almond
Pea
Heamp
Paleo

MILK OPTIONS

Organic Skim
Almond
Oat milk

WELLNESS SHOTS

M.O.P.A.D.+ IMMUNE-fx

\$3

Blend of Multivitamins/Minerals, Omega 3,
Probiotics, Antioxidants, Vitamin D3 +
Immune modulating naturals in a
cranberry/apple juice base (**By NatuRxHeal**)

GINGER

Cold press organic ginger **\$3**
Single **\$6**
Double

CBD SHOT

\$3



SANDWICHES & WRAPS

CHICKEN AVOCADO

Grilled breast, romaine, tomato, smashed avocado & Olive Oil

STEAK & CHEESE

Steak with sauteed onions, Peppers & Melted Mozzarella

MEDITERRANEAN

Kibbeh, romaine, red onions, tomatoes and hummus spread

TUNA SALAD

Romaine, vegan mayo, chives, onions, wild albacore tuna.

VEGAN MEDITERRANEAN

Falafel, romaine, red onions, tomatoes and hummus spread

AS A WRAP, ALL

Pita bread or gluten free option.

\$10

CHICKEN CAESAR

Grilled breast w/ tossed romaine, parmesan & Caesar dressing

\$10

SERRANO

Serrano, Manchego, Arugula, Sliced Tomatoes, Olive Oil & Fresh Oregano

\$14

CAPPRESE

Fresh Mozzarella, tomato, fresh basil, arugula & Balsamic dressing

\$12

SMOKED SALMON

Arugula, goat cheese, tomatoes, herbs & Lime infused oil.

\$12

RAINBOW VEGGIE

Vegan spread, greens, avocado, tomato, cucumber.

\$10

Cholesterol & Fat Free Bread

SIDES

QUINOA ORIGINAL - QUINOA CRANBERRY - BEET SALAD - GARBANZO SALATA

Each sandwich or wrap includes one side

ADDITIONAL DRESSINGS

FRESH CILANTRO - CILANTRO RANCH - RANCH - CESAR - HONEY MUSTARD - BALSAMIC - LIME - ASIAN SAUCE - BLUE CHEESE - HOT SAUCE

Each dressing for \$ 0.75

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



SALAD BOWLS

CHICKEN AVOCADO

\$14

Grilled breast, romaine, tomato, cucumber, onions, avocado & Olive Oil

STEAK & CHEESE

\$17

Steak w/ sautee onions, peppers, mushrooms, tomatoes & blue cheese dressing.

MEDITERRANEAN

\$17

Kibbeh, romaine, red onions, tomatoes, feta cheese, olives and hummus dressing.

TUNA SALAD

\$14

Baby greens, tomatoes, vegan mayo, chives, onions, garbanzo salata, wild albacore tuna & olive oil dressing.

VEGAN MEDITERRANEAN

\$16

Falafel, romaine, red onions, tomatoes, feta cheese, olives and hummus dressing.

CHICKEN CAESAR

\$14

Grilled breast w/ tossed romaine, parmesan & Caesar dressing

SERRANO

\$17

Arugula, Serrano, Manchego, Tomatoes, Sliced Almonds, Chunk of apples, Olive Oil & Balsamic Vinagrette dressing.

CAPPRESE

\$18

Fresh Mozzarella, tomato, fresh basil, arugula and balsamic vinagrette dressing

SMOKED SALMON

\$14

Arugula, goat cheese, tomatoes, cucumber, carrots, lime & olive oil

HARVEST BOWL PLANT BASED

\$15

Leafy greens, quinoa, black beans, corns, bell peppers, cherry tomatoes, avocado, garbanzo, beets and balsamic vinagrette dressing.

EXTRA ADDS

QUINOA ORIGINAL - QUINOA CRANBERRY - BEET SALAD
GARBANZO SALATA - ONIONS - MUSHROOMS - AVOCADO
FETA CHEESE - MOZARELLA - PARMESAN - GOAT CHEESE

\$ 2.75 each

ADDITIONAL DRESSINGS

FRESH CILANTRO - CILANTRO RANCH - RANCH - CESAR - HONEY MUSTARD
BALSAMIC - LIME - ASIAN SAUCE - BLUE CHEESE - HOT SAUCE

\$ 0.75 each

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TAPAS

ASSORTED OLIVES

Olivas

\$ 6

HUMMUS

with baguette

\$10

COLOSSAL SHRIMP COCKTAIL

3 shrimps

5 shrimps

\$15

\$25

TOSTONES DE PANA

with pink sauce or mushrooms

\$10

TEQUEÑOS

10 units

20 units

\$15

\$30

KIBBEH

2 units

\$10

CEVICHE

Shrimp or fish

\$14

GALLEGA BREAD

\$ 5

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CROQUETAS

Bacalao - 5 units

\$10

GRAPE LEAVES

5 units, vegan or meat

\$10

BOQUERONES

with bread

\$ 8

CHISTORRA ESPAÑOLA

with baguette

\$10

CHICKEN WINGS

10 or 20 units. Your choice: Buffalo,
Lemon Pepper, Spicy Agave or plain.

\$16

\$30

YUQUITA STICKS

6 units

\$ 8

FALAFEL

4 units

\$10

CEVICHE MIXTO

Shrimp & Fish

\$17

DRINKS

RED WINES

Cabernet Sauvignon, Merlot,
Malbec, Pinot Noir

\$7

DRAFT BEERS

Stella, Michelob Ultra, Estrella
Damn, Inedit, Kona, Veza Sur

\$5

BEER BUCKETS

\$25
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WHITE WINES

Chardonnay, Moscato, Pinot Grigio,
Sauvignon Blanc

\$ 7

BUBBLES

\$ 7
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BOTTLED BEERS

\$ 7
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SELECT YOUR BOTTLE OF WINE FROM OUR WINE SECTION

Includes corkage fee

DESSERTS

TARTA DE SANTIAGO

Almond cake

\$5

CROSTATA

Cherry, Strawberry or Lime

\$4

ENHORABUENA

Guava sticks with
vanilla ice cream

\$6

BERRIES N CREAM

Assorted berries with
handmade cream

\$6

SWEET TEMPTATIONS

Homemade brownie with
vanilla ice cream

\$7

CHEF'S SPECIAL

Dessert of the Day

\$8

COFFEE

ESPRESSO

\$2

AMERICANO

\$3.50

DOUBLE ESPRESSO

\$4

CAPPUCCINO

\$5

LATTE

\$4

ICED COFFEE

\$4

CORTADITO

\$3

HOT COCOA

\$5

CBD SHOT

\$3

Almond or Oat Milk \$2 extra

KID'S MENU

Only for 11 and under

CHICKEN TENDER

\$8

Grilled chicken tender loin with
fries or vegetables

CHEESEBURGER

\$6

Mini burger with cheese and
fries.

TEQUEÑOS

\$8

5 units

CHICKEN WINGS

\$8

5 units

COCKTAIL MENU

SANGRIA GLASS

Red or White

\$ 7

SPARKLING YEAR

Prosecco, peach snap, club soda

\$ 8

SPARKLING BLUE

Prosecco & Blue curacao

\$ 8

BOILERMARKER

Draft beer with a shooter

\$10

MOJITO

Classic or Flavors (Strawberry, Passion fruit or Tamarindo)

\$12

MARGARITA

Classic or Flavors (Strawberry, Passion fruit or Tamarindo)

\$12

MOSCOW MULE

\$12

MARTINI

\$12

CUCUMBER SAKINI

Cucumber juice, organic dry saky and splash of lime

\$12

STRAWBERRY SAKINI

Strawberry juice, organic dry saky and splash of lime

\$12

PURPLE RAIN

Sparkling Sake, Strawberry and Blueberry juice & Splash Orange

\$12

LONG ISLAND ICED TEA

\$15

SANGRIA JAR

Red or White, with a chunk of fruits

\$36

MOJITO OR MIMOSA JAR

\$36

SHOOTERS

LEMON DROP

\$6

PORTO

\$8

BLUE KAMIKAZE

\$6

VERMOUTH

\$8

FIREBALL

\$6

LIMONCELLO

\$8

EL GUITARRON ESPECIAL

\$6