

*Crafted By the Hands
Of*

Our Chefs:

Jeanclaude Werleman

Moises Ramirez

Zachary Salomon

Christopher Webb

Dylan Cardona

Jazmin Briones

Jiayi "Nina" Yang

Ariana Alzamora

Giovany Leon

Juan Manuel Galvan

The Front of House

Ensemble:

Jessika Theysen

Zaira Werleman

Yulitza Osorio

Taylor Wandowich

Anoushka Geerman

Milly-Ann Alvarez

Livan Merite

Valeria Soto

S M A L L P L A T E S

BRIOCHE PULL APART \$8

miso honey butter

MARINATED WARM OLIVES \$14

Citrus marinated | sumac cashew nuts

LOCAL LETTUCES \$18

green goddess | sour apple | brown butter croutons | greens

HAMACHI CRUDO \$19

compressed radish | basil tomato consommé | citrus umami granita

CRUNCHY PAPAS BRAVAS \$17

sopressata ham sofrito | crispy garlic | pepitas | aged parmesan | truffle aioli

WAGYU BEEF TARTAR \$29

bone marrow | beef marmalade | sourdough

L A R G E P L A T E S

ROASTED TRUFFLE CHICKEN \$35

pomme puree | buttery vegetables | natural jus

CACIO PEPE \$28

house made Mafalda pasta | aged parmesan | crispy textures

BEEF RIB \$58

Pickled vegetables slaw | spinach crepe | salsa verde

ARUBAN KOBOCHA PUMPKIN AGNOLOTTI \$34

wood fired maitake | orange marmalade
pine nut & hazelnut dukkah | brown butter sauce

BINCHOTAN CHARRED QUEEN SNAPPER \$35

celery root & carrot stew | marinated tomato | local green
kombu citrus "fish tea"

KOJI MARINATED WESTHOLME RANCH WAGYU 4oz \$72

crispy potato roasty | pomme purée | mushroom duxelles | all spice jus

D E S S E R T

TRES LECHES \$14

Hibiscus gel | guava sorbet | meringue

WARM BREAD PUDDING \$15

homemade vanilla ice cream | eggnog crème anglaise

CHOCOLATE BROWNIE \$16

rum banana | hazelnut ice cream | granola crunch

"Terra was born from the soul of Aruba, from the rhythm of its waves, the warmth of its sun, and the stories carried on its breeze. Dreamed into life by Chef Jeremy Ford & Jeanclaude Werleman, it is not just a restaurant, but a living tribute to the island's spirit.

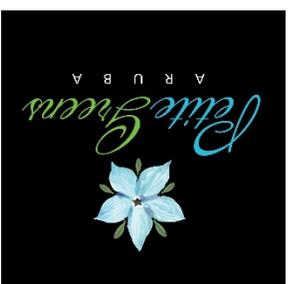
Every detail is a reflection of this land, a harmony between earth and culture, past and present."

"At Terra, we invite you into a moment that lingers beyond the table: a memory shaped by beauty, by connection, and by the timeless heartbeat of Aruba itself."

- *Jeremy Ford*

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

****Chef kindly declines any menu substitutions**



terra.
by Jeremy Ford