

G R A Z I N G

BRIOCHE PULL APART \$7

miso honey butter

CITRUS MARINATED WARM OLIVES \$12

castelvetro olives | sumac spiced marcona almonds

LOCAL LETTUCES \$18

green goddess | sour apple | romano beans | brown butter croutons
tender herbs

JAPANESE YELLOWTAIL HAMACHI CRUDO \$19

compressed radish | basil tomato consommé | citrus umami granita

WAGYU BEEF TARTAR \$26

egg gribiche | confit yolk jam | local toasted sourdough
roasted bone marrow & smoked beef marmalade

CRUNCHY PAPAS BRAVAS \$16

sopressata ham sofrito | crispy garlic | aged grana padano | truffle aioli

G A T H E R E D & G R I L L E D

HOUSEMADE MAFALDE PASTA \$27

cacio e pepe cream | aged grana padano | crispy textures

ARUBAN KABOCHA PUMPKIN AGNOLOTTI \$33

local charred maitake | orange marmalade | pinenut dukkah | umami froth

ROASTED TRUFFLE CHICKEN \$33

pomme puree | buttery turnips | natural jus | chicken chicharron

BINCHOTAN CHARRED LOCAL CATCH \$36

celery root & carrot stew | marinated tomato | local amchoy

kombu citrus "fish tea"

SMOKED BEEF RIB \$58

pickled green mango slaw | spinach crepe | soft herbs | salsa verde

WESTHOLME RANCH WAGYU STRIPLOIN \$72

crispy potato rosti | house made gnocchi | pomme puree

mushroom duxelles | all spice jus

G R A N D F I N A L E

TRES LECHES \$14

hibiscus gel | guava sorbet | torched meringue

CHOCOLATE BROWNIE \$15

rum banana | hazelnut ice cream | granola crunch

WARM BRIOCHE BREAD PUDDING \$15

homemade vanilla ice cream | eggnog crème anglaise

Crafted By The Hands Of

Our Chefs:

Jeanclaude Werleman

Moises Ramirez

Zachary Solomon

Det Dulay

Dylan Cardona

Jazmin Briones

Ariana Alzamora

Giovany Leon

The Front Of House Ensemble:

Alejandro Wong

Taz Diaz

Yulitza Osorio

Darwin Gomes

Brian Wong

Luis Torres

Diego Villalobos

Arianna Boekhoudt

"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

Partners:



terra.
by Jeremy Ford