

T E R R A
T H E S T O R Y

Crafted By The Hands Of

Our Chefs:

Jeanclaude Werleman

Moises Ramirez

Zachary Solomon

Det Dulay

Dylan Cardona

Jazmin Briones

The Front Of House Ensemble:

Alejandro Wong

Taz Diaz

Yulitza Osorio

Darwin Gomes

Brian Wong

Luis Torres

Diego Villalobos

Arianna Boekhoudt

Brioche Pull Apart

miso honey butter

Japanese Yellowtail Hamachi Crudo

compressed radish | chili crunch cucumber | basil tomato

consume

Coal Kissed Warm Scallop Tartlet

shitake ginger sofrito | xo hollandaise

Beef Tartar Cannelloni

local green mango kimchi | lemon aioli | tamarind gel

Aruban Kabocha Pumpkin Agnolotti

wood fired maitake | local kalalu | spiced orange marmalade

| pinenut dukkah

INTERMEZZO

Lemongrass Cylinder

housemade yogurt | basil

Binchotan Charred Local Catch

celery root & carrot stew | marinated tomato | local anchovy |

kombu citrus “fish tea”

Westholme Ranch Wagyu Striploin

crispy potato roastie | tender gnocchi | pomme puree |

umami foam

D E S S E R T

Piña Colada

coconut mousse | coal roasted pineapple | mango mint
ice cream | ginger

“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