

Sides

Choclo (Soft Corn)	4.00 8oz—7.00 12oz
Cancha (Toasted Corn)	4.00 8oz—7.00 12oz
Aji Rocoto or Green Aji (Spicy Sauce)	12.00 9oz
Chimichurri	12.00 9oz
Huancaína Sauce	12.00 oz
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

Drinks

(24 hour advance notice is required)

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



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

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.

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

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

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