



TERRA NOSTRA

PIZZERIA GOURMET

EST. 2018

NOTE to our GUEST

Our pizzeria was founded in 2018 with a gourmet pizzeria concept, highlighting the creativity of our pizzaiolo chef, Mariano Codoñer.

We offer a welcoming space and, through pizza, aim to convey the warmth and care we put into every detail, so you can enjoy it with family and friends.

Each pizza is an experience that blends tradition and innovation, with thoughtfully crafted and well-balanced combinations.

Welcome to Terra Nostra, a place where flavor and creativity come together.

Enjoy our home!



CRISPY MATAMBRE PORK



S TARTERS

Terra Nostra Croquettes Q70.00

6 serrano ham croquettes served with house-made aioli.

Green salad Q50.00

A mix of spinach and butter lettuce, capers, pepitoria, Grana Padano, and lemon vinaigrette. +Q15.00 chicken

Tomato and stracciatella Q65.00

Heirloom and yellow tomato salad with stracciatella and arugula.

Crispy Matambre Pork Q95.00

Crispy matambre pork with green chili and radish.

Beef tenderloin carpaccio Q90.00

Thin slices of beef tenderloin with capers, Parmesan, and lemon vinaigrette.

P ASTAS

House-made fettuccine-style pasta.

Q95.00

Cacio e pepe

Creamy blend of Grana Padano and freshly ground black pepper.

Marinara

Tomato, garlic, fresh mozzarella, and basil leaves.

Vodka y Gorgonzola

Creamy gorgonzola sauce with shrimp and vodka.

Pesto

Pesto and confit cherry tomatoes.

Carbonara

Creamy blend of Grana Padano and guanciale.

Amatriciana

Pomodoro, guanciale, and red onion.

Please review the ingredients before ordering.

Let us know if you have any allergies.



Margarita Napoletana



P IZZAS

¡The house signature and our specialty!

Pizzas 13"
Q135.00

Terra Nostra

Pomodoro, mozzarella, mortadella, confit onion, Catupiry and pepitoria.

Massima

Pesto, fresh mozzarella, bacon, artichoke heart, cherry tomato and ricotta cheese.

Vittoria

Pomodoro, mozzarella, prosciutto, confit bell pepper, crimini mushroom and balsamic reduction.

Mamma Mia

Five cheeses: mozzarella, Parmesan, Grana Padano, provolone and Catupiry.

Blue Portobello

Pomodoro, mozzarella, Spanish chorizo, oyster mushroom and creamy Roquefort cheese sauce.

Mariana

Pomodoro, mozzarella, apple marinated in rum, bacon, goat cheese, pistachio praline and pistachio.

Margarita

Pomodoro, fresh mozzarella, basil oil, black salt and fresh basil.

Paio & stracciatella

First place in the VII Pizza Championship in Guatemala

Paio, stracciatella, arugula and confit cherry tomato.

Grana e Pepe

Nutty brown butter, Grana Padano and black pepper.

Lonza & dill

Second place in the VII Pizza Championship in Guatemala

Pomodoro, lonza, goat cheese cream and dill.

Inamorata

Pomodoro, mozzarella, marinated zucchini shavings, sun-dried tomato and stracciatella.

Diavola

Pomodoro, 'nduja and honey infused with Cobanero chili.

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**Filled crust-
+Q10.00**

*Pesto & ricotta
Catupiry Cheese
Chipotle cream
+ Q10.00*

Our kitchen is not gluten free.



Terra Nostra Napoletana



Paio & Stracciatella Napoletana

PIZZA B.O.P.

BUILD YOUR OWN PIZZA

Build your own pizza with the ingredients of your choice

Q.90.00 (includes mozzarella cheese)

Sauce		Proteins and cured meats	
<i>Pomodoro</i>	+Q9.00	<i>Chicken</i>	+Q23.00
<i>Pesto</i>	+Q16.00	<i>Mortadella</i>	+Q21.00
Vegetables		<i>Prosciutto</i>	+Q21.00
<i>Caramelized onion</i>	+Q11.00	<i>Prosciutto</i>	+Q21.00
<i>Confit chili</i>	+Q13.00	<i>Spanish chorizo</i>	+Q24.00
<i>Jalapeño</i>	+Q9.00	<i>Pepperoni</i>	+Q23.00
<i>Garlic</i>	+Q6.00	<i>Extremadura chorizo</i>	+Q24.00
<i>Mushrooms</i>	+Q11.00	<i>Shrimp</i>	+Q22.00
<i>Confit cherry tomatoes</i>	+Q13.00	<i>Anchovies</i>	+Q27.00
<i>Artichoke</i>	+Q13.00	<i>'Nduja</i>	+Q24.00
<i>Olives</i>	+Q9.00	<i>Lonza</i>	+Q24.00
<i>Capers</i>	+Q10.00	<i>Paio</i>	+Q24.00
<i>Pickled radish</i>	+Q10.00	Dairy	
<i>Sun-dried tomato</i>	+Q14.00	<i>Catupiry</i>	+Q18.00
<i>Arugula</i>	+Q16.00	<i>Gorgonzola</i>	+Q14.00
Dressings and oils		<i>Goat cheese</i>	+Q14.00
<i>Lemon vinaigrette</i>	+Q4.00	<i>Feta</i>	+Q14.00
<i>Balsamic reduction</i>	+Q4.00	<i>Parmesan</i>	+Q16.00
<i>Basil oil</i>	+Q4.00	<i>Burrata</i>	+Q32.00
		<i>Grana Padano</i>	+Q18.00
		<i>Provolone</i>	+Q14.00
		<i>Mozzarella</i>	+Q32.00
		<i>Dill cream</i>	+Q13.00



WINE NOT?
2x1 wine glasses
ON FRIDAYS



BEVERAGES

House specialties

<i>Lemonade with pineapple and mint</i>	Q26.00
<i>Strawberry soda</i>	Q26.00
<i>Orange with pepita</i>	Q26.00
<i>Pitcher option</i>	Q90.00

Others

<i>Soda</i>	Q18.00
<i>Bottled Zentro water</i>	Q16.00
<i>San Pellegrino 500ml</i>	Q35.00
<i>San pellegrino 750ml</i>	Q55.00

Beer

<i>Gallo</i>	Q30.00
<i>Cabro reserve</i>	Q35.00
<i>Monte Carlo</i>	Q35.00

Craft beer

<i>Antigua Cerveza</i>	Q45.00
<i>San Roque</i>	Q45.00

COCTELES

<i>Sangría</i>	Q50.00
<i>Pitcher of sangria</i>	Q160.00

Q70.00 c/u

De martes a domingo 2 x Q100.00

Aperol spritz
St-Germain spritz
Limoncello spritz
Gin tonic
Gin frutos rojos
Aperol paloma
Americano
Negroni



PIZCA

PÂTISSERIE

EST. 2016



THE QUETZAL

PASTRY MENU





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