



PRIX FIXE DINNER

THREE COURSES, \$45 PER PERSON

CHOICE OF 1ST COURSE

CORN VELOUTÉ SOUP
fire roasted corn &
pickled cherry tomatoes

CREAMY TOMATO SOUP
crumbled feta, basil & espelette

TERASA WINTER SALAD
baby kale, roasted red bell pepper
& cherry tomatoes, fresh orange
wedges, warm halloumi croutons,
almonds, honey lemon dressing

ROASTED BEETS
horseradish labne cream,
everything bagel spice
& pistachio crumble

ŠOPSKA SALATA
diced cucumber, red onion,
tomatoes & shaved feta cheese

À LA CARTE SIDES

GRILLED ASPARAGUS
pecorino dust, olive oil... 9

CUMIN CAULIFLOWER
oven roasted with lemon, garlic,
toasted almond, pomegranate seeds... 9

FIRE ROASTED RED PEPPERS
fresh dill & pickled garlic... 8

PAPRIKA DUSTED STEAK FRIES
& GARLIC AIOLI... 8

PARMESAN FRIES
& WHITE TRUFFLE AIOLI... 9

GLUTEN FREE BREAD BASKET... 6

PITA BASKET... 4

CHOICE OF ENTRÉE

GRILLED SALMON FILLET
caraway seed phyllo crisp
& cream of spinach

GRILLED OCTOPUS
yellow split pea purée,
caper berries, pickled shallots
& marble potato chips

WHOLE GRILLED BRANZINO
whole grilled, herb & citrus stuffed,
lemon potatoes & field greens + \$10

ĆEVAPI
grilled minced beef sausages
with onion, ajvar & kajmak in
traditional somun bread

BRAISED LAMB SHANK
with vegeta-spiced potatoes + \$10

14oz NEW YORK STRIP STEAK
roasted potatoes & carrots,
crispy shallots, beef jus reduction + \$10

PORTOBELLO FETTUCCINE
shallot, garlic & basil cream,
topped with grilled mushroom
& shaved pecorino cheese

STUFFED EGGPLANT
seasonal vegetables, tomato sauce,
topped with crumbled feta
*vegan preparation on request

CHOICE OF DESSERT

WALNUT BAKLAVA
with vanilla ice cream
& pistachio crumbs

MOLTEN CHOCOLATE
HAZELNUT SOUFFLÉ
with candied hazelnuts
lane biscuits, vanilla ice cream

ELDERBERRY & RASPBERRY TART
with lemon sorbet (vegan)

TIRAMISU
espresso soaked ladyfingers,
cocoa & mascarpone cream

CREPES/PALAČINKE
choice of homemade plum jam
or cocoa-hazelnut spread
& whipped cream

FEATURED WINE

Escudo Rojo-Pinot Noir Reserva
(2021) bottle... \$30

DESSERT WINES

Taylor Fladgate 10... 12
Ramos Pinto 10... 11
Dow's Ruby Port... 11
Taylor Fladgate 30... 35

*GLUTEN FREE bread substitutions available +2

TERASA NORTH NINTH, 145 BEDFORD AVENUE BROOKLYN NY 11211, 347-529-5629, OFFICE@TERASANORTHNINTH.COM

20% gratuity will be added to parties of 5 or more
Follow us on IG @terasanorthninth



RESTAURANT WEEK 2025



PRIX FIXE LUNCH

TWO COURSES, \$30 PER PERSON



CHOOSE: 1ST COURSE + ENTRÉE

*OR ENTRÉE + DESSERT

CHOICE OF 1ST COURSE

CORN VELOUTÉ SOUP
fire roasted corn &
pickled cherry tomatoes

CREAMY TOMATO SOUP
crumbled feta, basil & espelette

TERASA WINTER SALAD
baby kale, roasted red bell pepper
& cherry tomatoes, fresh orange
wedges, warm halloumi croutons,
almonds, honey lemon dressing

ŠOPSKA SALATA
diced cucumber, red onion,
tomatoes & shaved feta cheese

ROASTED BEETS
horseradish labne cream,
everything bagel spice
& pistachio crumbles

À LA CARTE SIDES

FIRE ROASTED RED PEPPERS
fresh dill & pickled garlic... 8

GRILLED ASPARAGUS
pecorino dust, olive oil... 9

PAPRIKA DUSTED STEAK FRIES
& GARLIC AIOLI... 8

PARMESAN FRIES
& WHITE TRUFFLE AIOLI... 9

GLUTEN FREE BREAD BASKET... 6

PITA BASKET... 4

CHOICE OF ENTRÉE

GRILLED SALMON FILLET
caraway seed phyllo crisp
& cream of spinach

ĆEVAPI
grilled minced beef sausages
with onion, ajvar & kajmak in
traditional somun bread

TN9 BURGER
classic balkan pork & beef pljeskavica
with cabbage slaw, special sauce
& french fries

SOUVLAKI PLATE
grilled chicken skewers, tzatziki,
hummus, pita bread, mini greek salad
& feta oregano fries

STUFFED EGGPLANT
seasonal vegetables, tomato sauce,
topped with crumbled feta
*vegan preparation on request

CHOICE OF DESSERT

WALNUT BAKLAVA
with vanilla ice cream
& pistachios crumbs

TIRAMISU
espresso soaked ladyfingers,
cocoa & mascarpone cream

CREPES/PALAČINKE
choice of homemade
plum jam or cocoa-hazelnut
spread & whipped cream

FEATURED WINE

Escudo Rojo-Pinot Noir Reserva
(2021) bottle...\$30

DESSERT WINES

Taylor Fladgate 10 12
Ramos Pinto 10 11
Dow's Ruby Port 11
Taylor Fladgate 30 35

*à la carte selections of
espresso beverages,
brewed coffee & teas

*GLUTEN FREE bread substitutions available +2

TERASA NORTH NINTH, 145 BEDFORD AVENUE BROOKLYN NY 11211, 347-529-5629, OFFICE@TERASANORTHNINTH.COM

20% gratuity will be added to parties of 5 or more
Follow us on IG @terasanorthninth