

# LA RAMBLA

BY CATALUNYA

## SHARING MENU FOR 4 GUESTS

3,250 + 10%

*"I want to take you  
on a culinary journey through Spain."*

- CHEF RAFA GIL

## VERMOUTH



### Spanish Tomato & Smoked Sardines Salad

All Spanish, All Love. Tomato "mar azul", Maison Dehesa smoked sardines, black olive sauce & Manchego cheese



### Jamón Ibérico

"Gran Reserva" 100% Bellota. 60 months cured, hand cut Ibérico ham is a must-try

## TAPAS



### Avocado Lobster Roll

A seafood delight, this tantalising roll is filled with lobster, avocado, vegetables & mayonnaise



### Truffle Bikini

You're not getting a swimsuit! This tapa will transport you right to Catalunya

### Oxtail & Caramelized Onion Tart Tatin with Foie Mousse

When the classic Tatin meets the iconic "Rabo de Toro"

## MAIN

### Traditional "Segovian" Suckling Pig

Our signature dish served in a special way

WITH COMPLEMENTS



### Pineapple

Roasted with spices



### Padrón Peppers

Spanish green peppers

## PAELLA



### Classic Seafood Carabinero

Perfect for seafood lovers with Red Prawns from Spain and other fresh seafood. Delicioso!

### Churros

If you don't eat churros, were you ever here?



Gluten free



Vegetarian options available

10% service charge

# LA RAMBLA

BY CATALUNYA

## SHARING MENU FOR 8 GUESTS

6,000 + 10%



*"I want to take you  
on a culinary journey through Spain."*

- CHEF RAFA GIL

## VERMOUTH

### XXL Anchovie Toast

A tasty tapa of L'Escala, Maison Dehesa anchovies toast with cheese truffle butter

  **Spanish Tomato & Smoked Sardines Salad**

All Spanish, All Love. Tomato "mar azul", Maison Dehesa smoked sardines, black olive sauce & Manchego cheese

 **La Rambla "Kinder Egg" 2015**

Nestled in rosemary, filled with truffle egg & potato foam with Perseus #2 Caviar

  **Jamón Ibérico**

"Gran Reserva" 100% Bellota. 60 months cured, hand cut Ibérico ham is a must-try

## TAPAS

 **Jamón Ibérico Croquetas**

Put a Spaniard to the test and decide whose croquetas are the best!

### Oxtail & Caramelized Onion Tart Tatin with Foie Mousse

When the classic Tatin meets the iconic "Rabo de Toro"

### "Escargot" Caragols A La Llauna

Open fire grilled, cooked in Pedro Ximenez wine, shallots, garlic & herbs

 **Sobrasada & Tetilla Cheese Bikini**

This tapa is perfect for Ibérico sausage lovers

## MAINS

### Traditional "Segovian" Suckling Pig

Our signature dish served in a special way

 **Lubina A La Sal**

All time favourite salt baked Spanish seabass

WITH COMPLEMENTS

 **Pineapple**

Roasted with spices

 **Padrón Peppers**

Spanish green peppers

## PAELLA

 **Scampi & Pluma Iberica Paella**

Perfect for seafood lovers with scampi & pluma from Spain and other fresh seafood. Delicioso!

### Churros

If you don't eat churros, were you ever here?

 Gluten free

 Vegetarian options available

10% service charge