

LA RAMBLA

BY CATALUNYA

APERITIVO

Pa Amb Tomàquet
Toasted crystal bread, fresh tomatoes
& olive oil

Ibérico Platter
Spanish cold cuts & Spanish cheese
JOSELITO

Smoked Gordal Olives
Let's go classic!
House-smoked olives with pickled garlic
Supplement + 40

PARA PICAR

CHOOSE ONE

Burrata & Cherry Tomato Confit
Served with olives and piparra

"Duo Tapas" Ham, Cheese Truffle Bikini & Mushroom Croqueta Veggie option available
Put a Spaniard to the test & decide whose tapas are the best!

Pulpo Gallego
From Galicia straight to Hong Kong – Octopus with potato foam,
pork torreznos, piquillo & paprika

Yellowtail & Cucumber Tartar
Refreshing combination of Japanese Yellowtail, passion fruit & piparra pepper

Creamy Lobster Bisque
Served with croutons

Smoked Trout Toast "Coca" Veggie option available
Served with dill crème fraîche

Octopus & Potato Salad "Ensaladilla"
Served with seafood "salpicón"

XXL Anchovie Toast Supplement + 40
A tasty tapa of L'Escala, Maison Dehesa anchovies toast with cheese truffle butter

Steak Tartare Pintxo Supplement + 40
Hand-cut tenderloin tartare on a toasted bread topped with gilda skewers

Hokkaido Scallop XL Supplement + 40
Open fire grilled with garlic sauce

Uni Ensaladilla Supplement + 50
A well-loved, creamy potato dish starring the Japanese uni & octopus

Avocado Lobster Roll Supplement + 95
A seafood delight, this tantalising roll is filled with lobster, avocado,
vegetables & mayonnaise

SEGUNDOS

SELECT A MAIN

Vegetariana Paella
Grilled artichokes, truffle rice & mushrooms

Australian Angus Beef
Served with smoked mashed potatoes & onion truffle sauce

Catch of the Day
Served with celery root mashed and mixed roe garlic sauce

Ibérico Pork "Albóndigas" Meat Balls with Prawns
Served with gambas "al ajillo" & green peas

Seafood Squid Ink Paella
Baby cuttlefish, gambas, mussels & aioli

Seafood & Uni Canelón Supplement + 130
Homemade pasta filled with crab, scallops & our unique crab sauce

Lobster Tail Paella Supplement + 150
Pluma Iberica, mussels & aioli

A5 Japanese Ozaki Beef Supplement + 210
Josper grilled served with mashed potatoes & padrón peppers

TO SHARE

FOR TWO

Spanish-BBQ Ribs Paella
Vegetable and truffle rice with slow-cooked Ibérico Ribs

Grilled Spanish Seabream Supplement + 140
Josper-grilled to perfection with roasted cabbage

Spanish Lamb Shoulder 700g Supplement + 150
Served with padrón peppers

Traditional "Segovian" Suckling Pig Supplement + 420
Our signature dish roasted Segovian style (30-min preparation)

Spanish Ribeye Bone in Steak 1kg Supplement + 550
45 Days Dry Aged Spanish Beef served with mashed potatoes
(30-min preparation)

POSTRES

SELECT A DESSERT

Dessert
of the Day

Churros (For Two)
With Caramel Sauce
Supplement + 60

COFFEE OR TEA

490 per person

WINE

CHAMPAGNE & CAVA

Celler Kripta Franc Brut Reserva	120
Veuve Clicquot Yellow Label Brut	170

WHITE

Marques de Riscal Blanco Sauvignon Blanc	100
Flor de Vetus Verdejo	110
Arzuaga Fan D'ORO Chardonnay	130
Vincent Latour Chardonnay	150

MOCKTAILS

Gunner	90
<i>Fresh lime, ginger ale, ginger beer & Angostura bitters</i>	
Divine Light	95
<i>Passion fruit purée, soda & sprite</i>	
Red Razz - Lemonade	95
<i>Fresh raspberry, mint & homemade lemonade</i>	
Virgin Mary	95
<i>Homemade Bloody Mary mix & tomato juice</i>	

SPRITZ

La Rambla Aperol Spritz	120
<i>Fino, Aperol, jasmine & peach soda, Cava</i>	
Chica Boom	120
<i>Ketel One Vodka, St. Germain, grapefruit, Cava</i>	
San Sebastián	120
<i>Fernet Hunter Granit, pineapple, ginger beer, Cava</i>	

BEERS

Stella Artois	100
Estrella Galicia	100
Sapporo	110
Goose Island IPA	115

SANGRIA

	glass	sharing
Sangria Catalunya	120	850
<i>Pisco, Fernet Hunter, Citrus, Passionfruit, Garnacha, Fruita</i>		

ROSÉ

Muga Rosado	110
Château d'Esclans Whispering Angel Rosé	120

RED

Próximo Tempranillo	100
Flor de Vetus Tinta de Toro	110
Finca Villacreces Pruno Tempranillo/Cabernet Sauvignon	120
Vincent Girardin Terroir Noble Rouge Pinot Noir	160

COCKTAILS

Cinque Terra Spritz	115
<i>Aperol Spritz, Tío Pepe fino sherry, yzaguirre dry reserva, cava, sparkling water</i>	
Andalusia	120
<i>Lustau fino sherry, cochi americano, elderflower, cherry tomato, lemon</i>	
Café Español	120
<i>Vodka, Pedro Ximénez sherry, Mr Black coffee liqueur, fresh espresso, vanilla</i>	
Manzanilla Martini	130
<i>Gin, dry vermouth, yzaguirre blanco, Manzanilla sherry, smoked Gordal olive</i>	

COFFEE by

	Single Double
Espresso	50 55
Americano	65
Macchiato	65
Flat White	70
Latte	70
Cappuccino	70

OTHERS

Soft Drinks	80
San Pellegrino Sparkling	80
Acqua Panna Still	80
Freshly Squeezed Juice	85
<i>Orange, Watermelon, Pineapple, Apple or Grapefruit</i>	
Loose Leaf Tea	90
<i>English Breakfast Tea, Jasmine Green Tea, Earl Grey Tea, Peppermint Tea or Chamomile Tea</i>	
Vichy Catalan	95