

VERMOUTH

XXL Anchovies Toast	90
<i>A tasty tapa of L'Escala, Maison Dehesa anchovies toast with cheese truffle butter</i>	
GF Boquerones in Vinegar	90
<i>Spanish anchovies marinated in vinegar combined with roasted red peppers, almond emulsion with homemade potato chips</i>	
GF Smoked Gordal Olives	100
<i>House-smoked olives with pickled garlic</i>	
Churros Caviar	220
<i>Perseus caviar #2 & Pancetta Joselito</i>	
Artisanal Cheese Board	230
<i>Tou dels Til-lers (Cow), Payoyo cheese (Goat), Manchego 24 months (Sheep), Comté 28 months (Cow) & Valdeón blue cheese (Cow & Goat)</i>	

IBÉRICO JOSELITO

Sea Urchin & Pancetta Ibérica	190
<i>Layers of Hokkaido sea urchin, smoked caviar, cured pancetta & brioche</i>	
Beef Ham “Cecina Rubia Gallega”	290
<i>Try our 30 months cured beef</i>	
Coppa Ibérica	290
<i>Aged for over 6 months, it is uniquely succulent</i>	
Jamón Ibérico	398/50g 298/30g
<i>“Gran Reserva” 100% Bellota. 60 months cured hand cut Ibérico ham is a must-try</i>	

BIKINIS

GF Ham, Cheese & Truffle	150
<i>You're not getting a swimsuit! This tapa will transport you right to Catalunya</i>	
Sobrassada & Tetilla Cheese	150
<i>This tapa is perfect for Ibérico sausage lovers</i>	
Tuna Bikini	220
<i>For seafood addicts. Balfegó fat tuna & caviar crème fraîche</i>	

COCKTAILS

Cinque Terre 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>	

SANGRIA

	glass	sharing	HH
Sangria Catalunya	120	850	750
<i>Pisco, Fernet Hunter, Citrus, Passionfruit, Garnacha, Fruita</i>			

G&T

	glass	HH
La Rambla G&T Served on Tap	110	90
<i>Gin, mandarin, pandan, saline, highly carbonated</i>		
Hendricks	150	
<i>Cucumber</i>		
Gin Mare	160	
<i>Rosemary & grapefruit</i>		
Monkey 47	230	
<i>Orange, grapefruit & lime</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>	

PARA PICAR

Pa Amb Tomàquet	85
<i>Toasted cristal bread, fresh tomatoes & olive oil</i>	
GF Patatas Bravas with “All I oli”	110
<i>Brave enough to take on these hot n' spicy fried potatoes?</i>	
Cod Fritters with Piquillo Pepper Mayo	140
<i>A tribute to one of the most popular Catalan bites</i>	
Jamón Ibérico Croquetas	140
<i>Put a Spaniard to the test & decide whose croquetas are the best!</i>	
Croquetas de Setas	140
<i>Our vegetarian mushroom croquetas are also the best. Give a chance?</i>	
Bomba from “Barceloneta”	140
<i>Our 2013 famous smoked potato & meat ball topped with brava spicy sauce</i>	
Steak Tartare Pintxo	160
<i>Hand-cut tenderloin tartare on a toasted bread topped with gilda skewers</i>	
Chorizo, Morcilla & Lentils Stew	190
<i>De cuchara... with Josper baked cherry tomatoes & sunny-side up egg</i>	
Gambas al Ajillo	230
<i>Perfectly cooked tiger prawns served with chili & garlic sauce</i>	
GF Avocado Lobster Roll	240
<i>A seafood delight, this tantalising roll is filled with lobster, avocado, vegetables & mayonnaise</i>	

LOS DULCES

Churros	115
<i>If you come to La Rambla without eating churros, were you ever here?</i>	
Dark Chocolate Mousse al “Carajillo”	115
<i>Rich & airy chocolate mousse with Coffee-Rum salted caramel sauce</i>	
Churro Sundae!!	120
<i>If you love a classic Sundae, this is the perfect combination of warm churros, rich & creamy vanilla ice cream with caramel sauce, chocolate pop rocks & berries</i>	

WINES

	glass	HH
SPARKLING		
Celler Kripta Franc Brut Reserva	120	95
Veuve Clicquot Yellow Label Brut	170	140
WHITE		
Muga Blanco Viura Malvasia	100	75
Rioja Vega Garnacha Blanca	110	85
Pazo de Senorans Albariño	130	100
ROSÉ		
Muga Rosado	110	85
Château d'Esclans Whispering Angel Rosé	120	95
RED		
Próximo Tempranillo	100	75
Rioja Vega Garnacha	110	85
Arzuaga Crianza Tempranillo	150	120

BEERS

	glass	HH
Stella Artois	100	80
Estrella Galicia	100	80
Sapporo	110	90
Goose Island IPA	115	95

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>	

LA RAMBLA

BY CATALUNYA

