

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" Jamón Ibérico Croquetas & Bomba from "Barceloneta" *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 Tartare
Refreshing combination of Japanese Yellowtail, passion fruit
& piparra pepper

 **Creamy Truffle Mushroom Soup**
Served with croutons

Chistorra & Egg "Revuelto" *Veggie option available* 
Served with padrón peppers

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

Garden Salad with Confit Cherry Tomatoes & Smoked Salmon *Veggie option available* 
Served with mustard dressing

XXL Anchovies 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

Confit Duck Paella
Truffle rice & mushrooms with aioli

Australian Angus Beef
Served with mashed potatoes and green peas & piquillo chimichurri sauce

Catch of the Day
Served with cauliflower purée and leek & walnut sauce

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

Seafood Paella
Baby cuttlefish, gambas, mussels, green peas & aioli

Seafood & Uni Canelón *Supplement + 150*
Homemade pasta filled with crab, scallops & our unique crab sauce

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

Australian Wagyu Beef M7 Striploin *Supplement + 160*
With smoked mashed potatoes & padrón peppers

TO SHARE

FOR TWO

Spanish-BBQ Ribs Paella
Vegetable & 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)

Prime Rib Steak "Rubia Gallega" 1kg *Supplement + 550*
30 days dry-aged Los Norteños from Galicia, Spain
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

498 per person

WINE

CHAMPAGNE & CAVA

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

WHITE

Muga Blanco Viura Malvasia	100
Rioja Vega Garnacha Blanca	110
Pazo de Senorans Albariño	130
Vincent Latour Chardonnay	150

MOCKTAILS

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

SPRITZ

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

BEERS

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

SANGRIA

	glass	sharing
Sangria Catalunya	120	850
Pisco, Fernet Hunter, Citrus, Passionfruit, Garnacha, Fruita		

ROSÉ

Muga Rosado	110
Château d’Esclans Whispering Angel Rosé	120

RED

Próximo Tempranillo	100
Rioja Vega Garnacha	110
Arzuaga Crianza Tempranillo	150
Vincent Girardin Terroir Noble Rouge Pinot Noir	160

COCKTAILS

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

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
Orange, Watermelon, Pineapple, Apple or Grapefruit	
Loose Leaf Tea	90
English Breakfast Tea, Jasmine Green Tea, Earl Grey Tea, Peppermint Tea or Chamomile Tea	
Vichy Catalan	95