

LA RAMBLA

BY CATALUNYA

CHEF RAFA'S TASTING MENU SET FOR 2

1,800 + 10%

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

- CHEF RAFA GIL

APERITIVO

Spherical Olive 2013

We started it back in 2013 & it's back!

Pa Amb Tomàquet | Boquerones *Catalunya*

Toasted cristal bread, fresh tomatoes & olive oil topped with boquerones

Yellowtail Crudo

Refreshing combination of Japanese Yellowtail, passion fruit & piparra pepper

Jamón Ibérico *Supplement + 120*

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

PARA PICAR

Jamón Ibérico Croquetas

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

Eggplant "Escalivada", Truffle Honey, Cheese & Sobrassada

This smoked eggplant will transport you directly to Catalunya

Ham, Cheese & Truffle Bikini *Catalunya*

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"

SEGUNDOS

Scampi & Pluma Iberica Paella

OR

Classic Seafood Carabinero Paella *Supplement + 130*

OR

Traditional Suckling Pig *Supplement + 350*

Our signature dish roasted in Segovian style

SANGRIA

Sangria Catalunya

Pisco, Fernet Hunter, Citrus, Passionfruit, Garnacha, Fruita

LA RAMBLA

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CHEF RAFA'S TASTING MENU SET FOR 4

2,980 + 10%

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on a culinary journey through Spain."*

- CHEF RAFA GIL

APERITIVO

 **Spherical Olive 2013**
We started it back in 2013 & it's back!

Pa Amb Tomàquet | Boquerones *Catalunya*
Toasted cristal bread, fresh tomatoes & olive oil topped with boquerones

 **Yellowtail Crudo**
Refreshing combination of Japanese Yellowtail, passion fruit & piparra pepper

 **Sea Urchin & Pancetta Ibérica** 
Layers of Hokkaido sea urchin, smoked caviar, cured pancetta & brioche

 **Jamón Ibérico** *Supplement + 120*
"Gran Reserva" 100% Bellota. 60 months cured, hand cut Iberico ham is a must-try!

PARA PICAR

 **Jamón Ibérico Croquetas**
Put a Spaniard to the test & decide whose croquetas are the best!

"Escargot" Caragols a la Llauna
Open fire grilled, cooked in Pedro Ximenez wine, shallots, garlic & herbs

Oxtail & Red Wine Caramelized Onion Tart Tatin & Foie Mousse 
When the classic Tartin meet the iconic "Rabo de Toro"

Gambas al Ajillo 
Perfectly cooked tiger prawns served with chili & garlic sauce

SEGUNDOS

Squid Ink "Arroz Negro" with Baby Squid & Gambas Paella

OR

Classic Seafood Carabinero Paella *Supplement + 200*

OR

Traditional Suckling Pig *Supplement + 400*
Our signature dish roasted in Segovian style

SANGRIA

Sangria Catalunya
Pisco, Fernet Hunter, Citrus, Passionfruit, Garnacha, Fruita