

LA RAMBLA

BY CATALUNYA

APERITIVO

Pa Amb Tomàquet
Toasted Cristal Bread, Fresh Tomatoes
& Olive Oil

Ibérico Platter
Spanish Cold Cuts & Spanish Cheese
JOSELITO

Smoked Gordal Olives
Let's Go Classic!
Our Gordal Homemade Smoked Olives with Garlic
Supplement + 30

PARA PICAR

CHOOSE ONE

 **Burrata & Cherry Tomato Confit**
Served with Olives & Piparra

"Duo Tapas" Jamón Ibérico Croquetas & Ibérico Ham Bikini" *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

Tuna & Scallop Tartar
Refreshing Passion Fruit Sauce, Cucumber & Smoked Caviar

Creamy Corn Soup *Veggie Option Available* 
Served with Chistorra Sausage & Parsley Oil

Garden Salad with Confit Cherry Tomatoes & Smoked Salmon *Veggie Option Available* 
Served with Mustard Dressing

Green Asparagus *Veggie Option Available* 
Served with Octopus & Prawns Salpicon

Spanish Style Omelette "Tortilla De Patatas"
Served with Padrón Pepper, Alioli & Brava Sauce *Veggie Option Available* 

XXL Anchovies Toast
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 Chips

Uni Ensaladilla *Supplement +50*
A Well-Loved, Creamy Potato Dish Starring The Hokkaido 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

Ibérico Pork "Abanico"
Served with Sweet Potato Purée & Romesco Sauce

Catch of the Day
Served with Smoked Tomatoes, Piquillo Pepper Sauce & Broccolini

Grilled Chicken Breast
Served with Mashed Potatoes & Black Pepper Mushroom Sauce

Seafood Paella
Prawn, Octopus, Mussels & Aioli

Lobster Tail Paella *Supplement +110*
Pluma Iberica, Mussels & Aioli

Seafood & Uni Canelón *Supplement +150*
Homemade Pasta Filled with Crab, Scallops & Our Unique Crab Sauce

Australian Wagyu Beef M7 Striploin *Supplement +160*
Served with Smoked Mashed Potatoes & Padrón Peppers

TO SHARE

FOR TWO

Spanish-BBQ Ribs Paella
Vegetable & Truffle Rice with Slow-Cooked Ibérico Ribs

Black Angus Striploin 450g *Supplement +120*
Miguel Vergara Angus Served with Fries

Spanish Lamb Shoulder 700g *Supplement +120*
Served with Padrón Peppers

Grilled Spanish Seabream 700g *Supplement +140*
Josper-Grilled to Perfection with Roasted Cabbage

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

SANGRIA CATALUNYA

Sangria Blanca
Pisco, Fernet Hunter, Citrus, Passionfruit, Crème de Pêche, Fruita

glass sharing

120 850

Sangria Tinta
Pisco, Fernet Hunter, Citrus, Passionfruit, Crème de Framboise, Fruita

120 850

WINE BY GLASS

SPARKLING

Celler Kripta Franc Brut Reserva

120

Veuve Clicquot Yellow Label Brut

170

BLANCA

Muga Blanco Viura Malvasia

100

Rioja Vega Garnacha Blanca

110

Pazo de Senorans Albariño

130

Vincent Latour Chardonnay

150

ROSADO

Muga Rosado

110

Château d'Esclans Whispering Angel Rosé

120

TINTA

Próximo Tempranillo

100

Rioja Vega Garnacha

110

Arzuaga Crianza Tempranillo

150

Vincent Girardin Pinot Noir

160

COCKTAILS

Cinque Terre Spritz

Aperol Spritz, Tío Pepe Fino Sherry, Yzaguirre Dry Reserva, Cava, Sparkling Water

115

Andalusia

Lustau Fino Sherry, Cochi Americano, Elderflower, Cherry Tomato, Lemon

120

Café Español

Vodka, Pedro Ximénez Sherry, Mr Black Coffee Liqueur, Fresh Espresso, Vanilla

120

Manzanilla Martini

Gin, Dry Vermouth, Yzaguirre Blanco, Manzanilla Sherry, Smoked Gordal Olive

130

Spanish Roulette

Gin, Padron Pepper, Lemon Juice, Egg White

130

Basilica Sour

Tequila, Limoncello, Aperol, Honey Syrup, Lemon Juice, Basil

130

BEERS

Stella Artois

100

Estrella Galicia

100

Sapporo

110

Goose Island IPA

115

SPRITZ

La Rambla Aperol Spritz

Fino, Aperol, Jasmine & Peach Soda, Cava

120

Chica Boom

Ketel One Vodka, St. Germain, Grapefruit, Cava

120

San Sebastián

Fernet Hunter Granit, Pineapple, Ginger Beer, Cava

120

ALCOHOL FREE LAGER

Estrella Galicia 0,0

glass 85

MOCKTAILS

Gunner

Fresh Lime, Ginger Ale, Ginger Beer, Angostura Bitters

90

Zero Proof Gimlet

Seedlip Garden 108, Lime Juice, Soda, Fresh Mint

95

Golden Hour Fizz

Seedlip Garden 108, Fresh Apple Juice, Passion Fruit, Lime Juice, Ginger Ale

95

Double Berry Breeze

Raspberry, Blueberry, Cucumber, Lime Juice, Soda

95

Tangy Twist Cooler

Passion Fruit, Fresh Mint, Lime Juice, Soda

95

COFFEE by



Single | Double

Espresso

50 | 55

Americano

65

Macchiato

65

Flat White

70

Latte

70

Cappuccino

70

OTHERS

Soft Drinks

80

Coke | Coke Zero | Sprite | Ginger Ale | Ginger Beer | Soda Water | Tonic Water

Freshly Squeezed Juice

85

Orange | Watermelon | Pineapple | Apple | Grapefruit

Loose Leaf Tea

90

English Breakfast Tea | Jasmine Green Tea | Earl Grey Tea | Peppermint Tea | Chamomile Tea

Acqua Panna

80

San Pellegrino

80

Vichy Catalan

95