

Vermouth

SPHERICAL OLIVE 2013

Have them in one bite and watch out for the pit!

GF PA AMB TOMÀQUET

Toasted crystal bread, fresh tomatoes & olive oil

LA ANCHOA Y EL BOQUERÓN

A tasty tapa of L'escala white & brown anchovies

ARTISANAL CHEESE BOARD

Tou dels Til·lers, Suau de Búfala, Sarró de cabra, Comté 28 months & Valdeón blue cheese

Para Picar

Classics

PATATAS BRAVAS

Brave enough to take on these hot n' spicy fried potatoes?

TOMATO TARTARE & SPHERICAL OLIVE

With a trick up its sleeve, you would never guess this is plant-based!

COD FRITTERS WITH PIQUILLO PEPPER MAYO

A tribute to one of the most popular Catalan bites

🌿 CROQUETAS DE JAMÓN

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

BOMBA DE LA BARCELONETA

Our 2013 famous smoked potato & meat ball topped with brava spicy sauce

🌿 LA RAMBLA "KINDER EGG" 2015

Nestled in rosemary, filled with truffle egg & potato foam with Baeri Kaviari Caviar

"ESCARGOT" CARAGOLS A LA LLAUNA

Open fire grilled, cooked in Pedro Ximenez wine, shallots, garlic & herbs

PULPO GALLEGO

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

AVOCADO LOBSTER ROLL

A seafood delight, this tantalising roll is filled with lobster, avocado, vegetables & mayonnaise

HOKKAIDO SCALLOPS WITH TROUT ROE

Served with cava & spinach creamy sauce

SEAFOOD CANELÓN

Additional Hokkaido uni + 160

Homemade pasta filled with crab & scallops, prawn & crab sauce

Ibéricos

30 SEA URCHIN & PANCETTA IBERICA **JOSSELITO** 190
Layers of Hokkaido sea urchin, smoked caviar, cured pancetta & brioche

80 BEEF HAM "CECINA RUBIA GALLEGA" 300
Try our 30 months cured beef

90 COPPA **JOSSELITO** 300
Aged more than 6 months, it is uniquely succulent

230 JAMÓN IBÉRICO **JOSSELITO** 400/50g
"Gran Reserva" 100% Bellota. 60 months cured, 280/30g
hand cut Iberico ham is a must-try!

Bikinis

110 🌿 TRUFFLE BIKINI 145
You're not getting a swimsuit! This tapa will transport you right to Catalunya

130 WAGYU BEEF CHEEK BIKINI 160
This tapa is perfect for wagyu lovers

130 SEAFOOD TRIKINI 250
For seafood addicts. Hokkaido king crab, tuna & caviar crème fraîche

Twists

140 🌿 SPANISH TOMATO & ANCHOVY SALAD 135
All Spanish, All Love. Tomato "mar azul", anchovies, black olive sauce & Manchego cheese

140 🌿 BROKEN EGG CHISTORRA 150
"El huevo roto" – an authentic Spanish taste experience

150 MINI PORK & FOIE BURGER "MC-CATALAN" 170
Josper grilled "butifarra" burger with foie, aioli & spinach "a la catalana"

180 TUNA TARTARE WITH BAERI CAVIAR 210
Refreshing combination of Spanish Tuna Loin seasoned with escabeche sauce & Gazpacho

220 STEAK TARTARE WITH AVRUGA CAVIAR 210
Hand-cut tenderloin tartare adorned with mushroom escabeche & a golden touch

240 GAMBAS AL AJILLO 220
Perfectly cooked prawns served with chili & garlic sauce

240 UNI ENSALADILLA 220
A well-loved, creamy potato dish starring Hokkaido uni & octopus

360 CALAMAR REFRITO 220
Josper grilled fresh squid with garlic "Refrito" sauce



Segundos

SHARING RECOMMENDED

MEDITERRANEAN RED PRAWN Probably the best prawns in the world grilled in our Jospier grill	390/pc
BLACK ANGUS STRIPLOIN 450G Miguel Vergara angus	720
LAMB SHOULDER Slow cooked for 16 hours	750
LUBINA A LA SAL All time favourite salt baked Spanish seabass	850
TRADITIONAL SUCKLING PIG Our signature dish roasted in Segovian style	950
PRIME RIB STEAK "RUBIA GALLEGA" 1KG 30 days Dry Aged Los Norteños - Galicia, Spain	1298

Sides

ROASTED PINEAPPLE ROASTED CABBAGE MASHED POTATOES SAUTÉED VEGETABLES GREEN SALAD	+95
ASPARAGUS PADRÓN PEPPERS	+125

Paellas

LOS ARROCES

	regular 2-3 persons	large 4-6 persons
SCAMPI & PLUMA IBERICA	600	750
CLASSIC CARABINERO & SEAFOOD	620	770
MEDITERRANEAN BABY CUTTLFISH “小墨魚” & MUSSELS SQUID INK	620	770
LOBSTER CREAMY RICE “CALDOSO”	620	
SPANISH-BBQ RIBS	680	

*Vegetarian paella available

Postres

CHURROS If you come to La Rambla without eating churros, were you ever here?	110
CATALAN CREAMY CHEESECAKE Inspired by the traditional “Basque cheesecake” flavoured with orange, lemon & hint of cinnamon with a crisp caramel crust	110
CHOCOLATE FLAN WITH “CARAJILLO” CREAM Flan-tastic! Spanish-style chocolate pudding with creamy & silky texture	110

