



## Para Picar

### Classics

<b>PATATAS BRAVAS</b> Brave enough to take on these hot n' spicy fried potatoes?	110
<b>COD FRITTERS WITH PIQUILLO PEPPER MAYO</b> A tribute to one of the most popular Catalan bites	130
 <b>CROQUETAS DE JAMÓN</b> Put a Spaniard to the test and decide whose croquetas are the best!	140
<b>BOMBA DE LA BARCELONETA</b> Our 2013 famous smoked potato & meat ball topped with brava spicy sauce	140
 <b>LA RAMBLA "KINDER EGG" 2015</b> Nestled in rosemary, filled with truffle egg & potato foam with Baeri Kaviari Caviar	150
<b>"ESCARGOT" CARAGOLS A LA LLAUNA</b> Open fire grilled, cooked in Pedro Ximenez wine, shallots, garlic & herbs	180
<b>AVOCADO LOBSTER ROLL</b> A seafood delight, this tantalising roll is filled with lobster, avocado, vegetables & mayonnaise	240

### Ibéricos

<b>SEA URCHIN &amp; PANCETTA IBERICA</b>  <b>JOSELITO</b> Layers of Hokkaido sea urchin, smoked caviar, cured pancetta & brioche	190
<b>JAMÓN IBÉRICO</b>  <b>JOSELITO</b> "Gran Reserva" 100% Bellota. 60 months cured, hand cut Iberico ham is a must-try!	400/50g 280/30g

### Vermouth

<b>SPHERICAL OLIVE 2013</b> Have them in one bite and watch out for the pit!	30
 <b>PA AMB TOMÀQUET</b> Toasted crystal bread, fresh tomatoes & olive oil	80
<b>LA ANCHOA Y EL BOQUERÓN</b> A tasty tapa of L'escala white & brown anchovies	90
<b>ARTISANAL CHEESE BOARD</b> Tou dels Til-lers, Suau de Búfala, Sarró de cabra, Comté 28 months & Valdeón blue cheese	230

### Cócteles

Classic drinks with a flair from Espana

<b>JAZZY JEFE</b> Aged Rum, Campari, St. Germain, lime	120
<b>RAFA'S COOLER</b> Ketel One Vodka, Suze, Cointreau, lemon, cucumber	120
<b>NEGRONI DE BARCELONA</b> London Dry Gin, Spanish Vermouth, Fino, Campari, aceituna de anchoa	130
<b>GRACIA MARGARITA</b> Don Julio Blanco, Mezcal, Cointreau, lime, thai chilli, espelette salt	130
<b>JEREZ OLD FASHIONED</b> Bourbon, Pedro Ximenez, Muscavado, Aromatic Bitters	130


### Sangria

To be enjoyed with friends


<b>SANGRIA CATALUNYA</b>	glass	sharing	
Pisco, Fernet Hunter, Citrus, Passionfruit, Garnacha, Fruita	125	850	750

### G&T

Served in the traditional Copa De Balon

<b>TANQUERAY CLASSIC</b> Lemon, lime	glass	
HENDRICKS Cucumber	120	90
HENDRICKS	150	
GIN MARE Rosemary, grapefruit	160	
MONKEY 47 Orange, grapefruit, lime	230	

### Bikinis

 <b>TRUFFLE BIKINI</b> You're not getting a swimsuit! This tapa will transport you right to Catalunya	145
<b>WAGYU BEEF CHEEK BIKINI</b> This tapa is perfect for wagyu lovers	160
<b>SEAFOOD TRIKINI</b> For seafood addicts. Hokkaido king crab, tuna & caviar crème fraîche	250

### Twists

 <b>BROKEN EGG CHISTORRA</b> "El huevo roto" – an authentic Spanish taste experience	150
<b>MINI PORK &amp; FOIE BURGER "MC-CATALAN"</b> Josper grilled "butifarra" burger with foie, aioli & spinach "a la catalana"	170
<b>STEAK TARTARE WITH AVRUGA CAVIAR</b> Hand-cut tenderloin tartare adorned with mushroom escabeche & a golden touch	210
<b>GAMBAS AL AJILLO</b> Perfectly cooked prawns served with chili & garlic sauce	220
<b>UNI ENSALADILLA</b> A well-loved, creamy potato dish starring Hokkaido uni & octopus	220

### Paellas

	regular 2-3 persons	large 4-6 persons
<b>SCAMPI &amp; PLUMA IBERICA</b>	600	750
<b>SPANISH-BBQ RIBS</b>	680	


### Segundos

<b>BLACK ANGUS STRIPLOIN 450G</b> Miguel Vergara angus	720
<b>LAMB SHOULDER</b> Slow cooked for 16 hours	750
<b>TRADITIONAL SUCKLING PIG</b> Our signature dish roasted in Segovian style	950

### Spritz

	glass
<b>LA RAMBLA APEROL SPRITZ</b> Fino, Aperol, jasmine & peach soda, Cava	120
<b>CHICA BOOM</b> Ketel One Vodka, St. Germain, grapefruit, Cava	120
<b>SAN SEBASTIÁN</b> Fernet Hunter Granit, pineapple, Ginger beer, Cava	120

### Wines

<b>SPARKLING</b>	glass	
<b>AGUSTÍ TORELLÓ MATA BRUT RESERVA</b>	120	95
<b>WHITE</b>		
<b>CALABRIA RICHLAND CHARDONNAY</b>	110	75
<b>ROSÉ</b>		
<b>BODEGAS MUGA ROSADO</b>	110	85
<b>RED</b>		
<b>CALABRIA RICHLAND CABERNET SAUVIGNON</b>	110	75

### On Tap

	glass	
<b>STELLA ARTOIS</b>	100	80
<b>ESTRELLA DAMM</b>	100	80
<b>SAPPORO</b>	110	90
<b>GOOSE ISLAND IPA</b>	115	95