

LA RAMBLA AT HOME

FEATURING LA RAMBLA'S MOST POPULAR TAPAS AND SIGNATURE DISHES.



LOS CLASSICOS

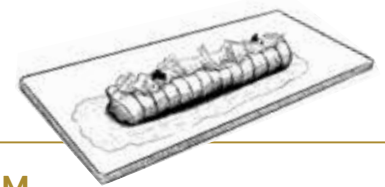
TRADITIONAL SPANISH TAPAS

PAN DE CRISTAL CON TOMATO TOASTED CRYSTAL BREAD, FRESH TOMATOES & OLIVE OIL	\$70
PADRON PEPPERS OLIVE OIL & SEA SALT	\$95
BUÑUELOS DE BACALAO COD FISH FRITTERS, CORIANDER MAYONNAISE & BOTTARGA	\$100
TRUFFLE BIKINI JAMÓN & TETILLA CHEESE	\$110
TOMATO TARTARE ORGANIC TOMATO CAPERS & GHERKINS	\$120
JAMÓN CROQUETAS CREAMY BÉCHAMEL & IBÉRICO	\$120
BROKEN EGG & BASQUE CHISTORRA SAUTÉED CHORIZO, SLOW COOKED EGG & FRIED POTATOES	\$120
COCA DE ANCHOAS HOMEMADE CATALAN COCA, BRIE CHEESE, CARAMELIZED ONIONS & L'ESCALA ANCHOVIES	\$150
OZAKI BEEF CANELÓN HOMEMADE PASTA WITH OZAKI BEEF, MUSHROOM & BÉCHAMEL SAUCE	\$180

EL NUEVO

TAPAS WITH A TWIST

STEAK TARTARE ROLL HERITAGE BEEF TARTARE & TOASTED BRIOCHE	\$180
BLACK TRUFFLE COCA HOMEMADE CRACKER, 12 MONTH DRY AGED COMTÉ CHEESE MOUSSE	\$190
PULPO GALLEGO GALICIAN OCTOPUS, MIGAS, CURED EGG YOLK, PAPADA JOSELITO & CELERIAC CREAM	\$200
ARTISANAL CHEESE BOARD SELECTION OF FIVE EUROPEAN CHEESES	\$200
AVOCADO LOBSTER SLICED AVOCADO, LOBSTER SALAD, SALMON ROE & PONZU	\$210
LA RAMBLA CURED MEAT PLATTER SELECTION OF HOME-CURED COLD CUTS	\$350
ARTURO SÁNCHEZ 100% JAMÓN DE BELLOTA 48 MONTH CURED ACORN-FED & FREE-RANGE JAMON IBÉRICO	\$360



FROM THE SEA

PREMIUM SEASONAL CATCH FROM EUROPE & JAPAN

GRILLED SPANISH RED PRAWN L SIZE JOSPER GRILLED CARABINEROS 3 PIECES	\$280
BUTTERFLIED SPANISH RED PRAWN 3XL JOSPER GRILLED CARABINEROS WITH SEAWED BREAD	\$320
CARABINERO IBICENCA JOSPER GRILLED CARABINEROS, CRISPY FRIED EGG & POTATOES	\$320
MONKFISH SUQUET TRADITIONAL CATALAN FISHERMAN STEW, GRILLED MONKFISH & NYOQUIS	\$380

FROM THE FARM

OUR FAVOURITE CUTS

ARAGON RACK OF LAMB (2-4PAX) OVEN ROASTED MILK FED RASA ARAGONESA BABY LAMB & POTATO GRATIN	\$600
ROASTED PING YUEN CHICKEN LOCAL PREMIUM BREED, FRIED POTATOES & MORELS SAUCE	\$680
PORK RIBS (2-4PAX) 12-HOUR SLOW COOKED SPANISH RIBS GLAZED WITH DEMI GLAZE & CAULIFLOWER IDIAZÁBAL CREAM	\$690
TRADITIONAL SUCKLING PIG (3-4PAX) OUR SIGNATURE DISH ROASTED SEGOVIAN STYLE WITH CATALAN STYLE SPINACH	\$850
SPANISH BLACK ANGUS RIBEYE (PER 1KG) MIGUEL VERGARA ANGUS, HOUSE FRIES & PADRON PEPPERS	\$1260



PAELLAS

MADE TO ORDER

REGULAR (2-4 PAX) \$450
LARGE (6-8 PAX) \$550

SEAFOOD

CARBINEROS, MUSSELS, CALAMARI & CLAMS

SCAMPI & PLUMA IBERICA

JOSPER GRILLED SPANISH SCAMPI & IBERICO LOIN

ALGO DULCE

SOMETHING SWEET

GOLDEN DONUT HOMEMADE DONUT, BOURBON, BERRIES	\$90
'XURROS' DOS! CHOCOLAT	\$110

TAKEAWAY DINNER

ENJOY THE SET DINNER FOR TWO CURATED BY CHEF FERRAN TADEO. PAIRED WITH HOUSEMADE SANGRIA.



SET FOR 2

PAN DE CRISTAL CON TOMATO

TOASTED CRYSTAL BREAD, FRESH TOMATOES & OLIVE OIL

LA RAMBLA CURED MEAT PLATTER

SELECTION OF HOME-CURED COLD CUTS

BLACK TRUFFLE COCA

HOMEMADE CRACKER, 12 MONTH DRY AGED COMTÉ CHEESE MOUSSE

AVOCADO LOBSTER

SLICED AVOCADO, LOBSTER SALAD, SALMON ROE & PONZU

STEAK TARTARE ROLL

HERITAGE BEEF TARTARE & TOASTED BRIOCHE

JAMÓN CROQUETAS

CREAMY BÉCHAMEL & IBÉRICO

BUÑUELOS DE BACALAO

COD FISH FRITTERS, CORIANDER MAYONNAISE & BOTTARGA

RED PRAWN SQUID INK PAELLA

CALAMARI, CLAMS & CARABINEROS

'XURROS'

DOS! CHOCOLAT

\$1050 FOR 2 PEOPLE

WITH COMPLIMENTARY SANGRIA DE CAVA



SET FOR 4

PAN DE CRISTAL CON TOMATO

TOASTED CRYSTAL BREAD, FRESH TOMATOES & OLIVE OIL

PADRON PEPPERS

OLIVE OIL & SEA SALT

TRUFFLE BIKINI

JAMÓN & TETILLA CHEESE

TOMATO TARTARE

ORGANIC TOMATO FOAM, CAPERS & GHERKINS

JAMÓN CROQUETAS

CREAMY BÉCHAMEL & IBÉRICO

PULPO GALLEGO

GALICIAN OCTOPUS, MIGAS, CURED EGG YOLK, PAPADA JOSELITO & CELERIAC CREAM

AVOCADO LOBSTER

SLICED AVOCADO, LOBSTER SALAD, SALMON ROE & PONZU

ARAGON RACK OF LAMB

OVEN ROASTED MILK FED RASA ARAGONESA BABY LAMB & POTATO GRATIN

TRADITIONAL SUCKLING PIG

OUR SIGNATURE DISH ROASTED SEGOVIAN STYLE WITH CATALAN STYLE SPINACH

SEAFOOD PAELLA

CARABINEROS, MUSSELS, CALAMARI & CLAMS

'XURROS'

DOS! CHOCOLAT

\$2800 FOR 4 PEOPLE

WITH COMPLIMENTARY SANGRIA DE CAVA



SET FOR 8

PAN DE CRISTAL CON TOMATO

TOASTED CRYSTAL BREAD, FRESH TOMATOES & OLIVE OIL

PADRON PEPPERS

OLIVE OIL & SEA SALT

TRUFFLE BIKINI

JAMÓN & TETILLA CHEESE

TOMATO TARTARE

ORGANIC TOMATO FOAM, CAPERS & GHERKINS

JAMÓN CROQUETAS

CREAMY BÉCHAMEL & IBÉRICO

BUÑUELOS DE BACALAO

COD FISH FRITTERS, CORIANDER MAYONNAISE & BOTTARGA

OZAKI BEEF CANELÓN

HOMEMADE PASTA WITH OZAKI BEEF, MUSHROOM & BÉCHAMEL SAUCE

PULPO GALLEGO

GALICIAN OCTOPUS, MIGAS, CURED EGG YOLK, PAPADA JOSELITO & CELERIAC CREAM

ARTISANAL CHEESE BOARD

SELECTION OF CHEESES

AVOCADO LOBSTER

SLICED AVOCADO, LOBSTER SALAD, SALMON ROE & PONZU

LA RAMBLA CURED MEAT PLATTER

SELECTION OF HOME-CURED COLD CUTS

ARAGON RACK OF LAMB

OVEN ROASTED MILK FED RASA ARAGONESA BABY LAMB & POTATO GRATIN

TRADITIONAL SUCKLING PIG

OUR SIGNATURE DISH ROASTED SEGOVIAN STYLE WITH CATALAN STYLE SPINACH

SEAFOOD PAELLA

CARABINEROS, MUSSELS, CALAMARI & CLAMS

SCAMPI & PLUMA IBERICA

JOSPER GRILLED SPANISH SCAMPI & IBERICO LOIN

SPANISH BLACK ANGUS RIBEYE

MIGUEL VERGARA ANGUS, HOUSE FRIES & PADRON PEPPERS

'XURROS'

DOS! CHOCOLAT

\$4800 FOR 8 PEOPLE

WITH COMPLIMENTARY SANGRIA DE CAVA

