

## LOS CLASSICOS

TRADITIONAL SPANISH TAPAS



<b>PAN DE CRISTAL CON TOMATO</b> <sup>GF</sup> TOASTED CRYSTAL BREAD, FRESH TOMATOES & OLIVE OIL	\$75	<b>LA ANCHOA Y EL BOQUERON</b> <sup>GF</sup> L'ESCALA WHITE & BROWN ANCHOVIES, OLIVE OIL, ESPINALER & TOMATO BREAD	\$150
<b>BUÑUELOS DE BACALAO</b> COD FISH FRITTERS, CORIANDER MAYONNAISE & BOTTARGA	\$100	<b>WAGYU BEEF CHEEK BIKINI</b> MILK BREAD & GARLIC CHIPS	\$160
<b>TRUFFLE BIKINI</b> JAMÓN & TETILLA CHEESE	\$120	<b>PULPO GALLEGO</b> GALICIAN OCTOPUS, MIGAS, CURED EGG YOLK, PAPADA JOSELITO & CELERIAC CREAM	\$200
<b>JAMÓN CROQUETAS</b> CREAMY BÉCHAMEL & IBÉRICO	\$120	<b>SEAFOOD CANELÓN</b> HOMEMADE PASTA WITH CRAB, SCALLOP, HOKKAIDO UNI & BÉCHAMEL SAUCE	\$220
<b>BROKEN EGG &amp; BASQUE CHISTORRA</b> SAUTÉED CHORIZO, SLOW COOKED EGG & FRIED POTATOES	\$120	<b>ARTURO SÁNCHEZ 100% JAMÓN DE BELLOTA</b> 48 MONTH CURED ACORN-FED & FREE-RANGE JAMON IBÉRICO	\$360



## EL NUEVO

TAPAS WITH A TWIST

<b>TOMATO TARTARE</b> ORGANIC TOMATO FOAM, CAPERS & GHERKINS	\$120	<b>ENSALADILLA RUSA</b> POTATO SALAD, MARINATED TOYOSU TUNA, NORI & MUSTARD MAYO	\$180
<b>LA ZANAHORIA Y EL CARACOL</b> GRILLED ESCARGOT, BABY CARROTS, CHICKEN JUS, CRUTONS & GARLIC CHIPS	\$140	<b>MACKEREL &amp; SMOKED BURRATA</b> CONFIT TOMATO, PIPARRA & FRESH HERBS DRESSING	\$200
<b>MUSHROOM MILLE-FEUILLE</b> GRILLED SEASONAL MUSHROOMS, DUXELLE, TRUFFLE & THYME	\$180	<b>AVOCADO LOBSTER</b> SLICED AVOCADO, LOBSTER SALAD, SALMON ROE & PONZU	\$210
<b>STEAK TARTARE ROLL</b> HERITAGE BEEF TARTARE & TOASTED BRIOCHE	\$180	<b>LA RAMBLA CURED MEAT PLATTER</b> SELECTION OF HOME-CURED COLD CUTS	\$350
<b>CHURROS &amp; CAVIAR</b> KAVIARI CAVIAR, SOUR CREAM & DILL	\$180		

## TASTE OF BARCELONA TASTING MENU

CHEF FERRAN'S TAILORED MENUS OF OUR A LA CARTE HIGHLIGHTS.  
PLEASE LET US KNOW IN ADVANCE IF YOU HAVE ANY ALLERGIES. (MIN FOR 2 PAX)

**TRADITION**  
SIGNATURES YOU NEED TO TRY

8-COURSE  
\$720 PER PERSON



**FESTIVAL**  
SEAFOOD & SEASONAL FOCUS

12-COURSE  
\$1200 PER PERSON

## DAILY SPECIALS

ASK FOR OUR OFF MENU ITEMS



GLUTEN FREE BREAD ALSO AVAILABLE

10% SERVICE CHARGE



ASK OUR SERVER FOR VEGETARIAN MENU



## FROM THE SEA

PREMIUM SEASONAL CATCH FROM EUROPE & JAPAN

- HOKKAIDO SCALLOP EN SALSA VERDE** \$180  
BABY SPINACH & GARLIC CHIPS
- CALAMAR CON REFrito DE AJO** \$220  
GRILLED SQUID, GARLIC CHIPS & OLIVE OIL
- BUTTERFLIED SPANISH RED PRAWN** \$320  
JOSPER GRILLED CARABINEROS, GARLIC & PARSLEY FOAM
- CARABINERO IBICENCA** \$320  
JOSPER GRILLED CARABINEROS, CRISPY FRIED EGG & POTATOES

- SCAMPI & SWEET PEAS** \$360  
JAMÓN IBÉRICO & SCAMPI SAUCE
- MONKFISH SUQUET** \$380  
TRADITIONAL CATALAN FISHERMAN STEW, GRILLED MONKFISH & NYOQUIS
- LUBINA A LA SAL** \$750  
SALT BAKED SPANISH SEABASS, GREEN ASPARAGUS & GARLIC CONFIT
- DEL MAR A LA MESA** \$850  
LA RAMBLA SEAFOOD PLATTER, A SELECTION OF SEASONAL SHELLFISH & CRUSTACEAN



## FROM THE FARM

OUR FAVOURITE CUTS FOR SHARING



- PIGEON DE RACAN** \$510  
SPICY CABBAGE, HOMEMADE BAO, CORIANDER & BÉARNAISE SAUCE
- SLOW COOKED ARAGON LAMB SHOULDER** \$620  
BABY CARROTS, HOMEMADE GARGANELLI & PUMPKIN PURÉE
- ROASTED PING YUEN CHICKEN** \$680  
LOCAL PREMIUM BREED, FRIED POTATOES & MORELS SAUCE

- TRADITIONAL SUCKLING PIG** \$850  
OUR SIGNATURE DISH ROASTED SEGOVIAN STYLE WITH CATALAN STYLE SPINACH
- SPANISH BLACK ANGUS RIBEYE** PER 1KG \$1260  
MIGUEL VERGARA ANGUS, HOUSE FRIES & PADRÓN PEPPERS
- CÁRNICAS LYO TXULETA** PER 1KG \$1450  
90-120 DAY DRY AGED RUBIA GALLEGA, HOUSE FRIES & SALAD



## PAELLAS

MADE TO ORDER

REGULAR LARGE

- VEGETARIANA** \$420 \$520  
JOSPER GRILLED GREEN ASPARAGUS & SEASONAL VEGETABLES
- SEAFOOD\*** \$450 \$550  
XXL CARABINEROS, MUSSELS, CALAMARI & CLAMS
- SCAMPI & PLUMA IBERICA** \$450 \$550  
JOSPER GRILLED SPANISH SCAMPI & IBERICO LOIN
- RED PRAWN SQUID INK\*** \$550 \$650  
CALAMARI, CLAMS & XXL CARABINEROS

\* ADDITIONAL: XXL CARABINERO +\$110

## ALGO DULCE

SOMETHING SWEET



- CHURRO SUNDAE** \$90  
CINNAMON SUGAR CHURROS, VANILLA ICE CREAM & CARAMEL SAUCE
- GOLDEN DONUT** \$90  
HOMEMADE DONUT, BOURBON, BERRIES & BROWN BUTTER ICE CREAM
- BAKED BRIE CHEESECAKE** \$95  
FRESH WILD BERRY JAM (15 MINUTE PREPARATION TIME)
- 'XURROS'** \$110  
DOS! CHOCOLAT
- ARTISANAL CHEESE BOARD** \$200  
SELECTION OF FIVE EUROPEAN CHEESES



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