LA RAMBLA
BY CATALUNYA

VERMOUTH

GF **Spherical Olive 2013** 30
We started it back in 2013 & it's back!

XXL Anchovie Toast LR 90
A tasty tapa of L'Escala, Maison Dehesa anchovies toast with cheese truffle butter

GF **Boquerones in Vinegar** 90
Spanish anchovies marinated in vinegar combined with roasted red peppers, almond emulsion with homemade potato chips

Smoked Gordal Olives LR 100
House-smoked olives with pickled garlic

Churros Caviar 220
Perseus caviar #2 & Pancetta Joselito

Artisanal Cheese Board 230
Tou dels Til-lers (Cow), Payoyo cheese (Goat), Manchego 24 months (Sheep), Comté 28 months (Cow) & Valdeón blue cheese (Cow & Goat)

COMO EN CASA *Just like home*

Pa Amb Tomàquet Catalunya 85
Toasted cristal bread, fresh tomatoes & olive oil

Homemade Sourdough Bread 85
Toasted bread served with cheese & truffle butter

GF **Patatas Bravas with "All I oli"** Catalunya 110
Brave enough to take on these hot n' spicy fried potatoes?

Cod Fritters with Piquillo Pepper Mayo 140
A tribute to one of the most popular Catalan bites

Jamón Ibérico Croquetas 140
Put a Spaniard to the test & decide whose croquetas are the best!

Croquetas de Setas LR 140
Our vegetarian mushroom croquetas are also the best. Give a chance?

Bomba from "Barceloneta" Catalunya 140
Our 2013 famous smoked potato & meat ball topped with brava spicy sauce

Chorizo, Morcilla & Lentils Stew 190
De cuchara... with Josper baked cherry tomatoes & sunny-side up egg

Gambas al Ajillo LR 230
Perfectly cooked tiger prawns served with chili & garlic sauce

BIKINIS

Ham, Cheese & Truffle Catalunya 150
You're not getting a swimsuit! This tapa will transport you right to Catalunya

Sobrassada & Tetilla Cheese 150
This tapa is perfect for Ibérico sausage lovers

Tuna Bikini LR 220
For seafood addicts. Balfegó fat tuna & caviar crème fraîche

IBÉRICO JOSELITO

Sea Urchin & Pancetta Ibérica LR 190
Layers of Hokkaido sea urchin, smoked caviar, cured pancetta & brioche

Beef Ham "Cecina Rubia Gallega" 290
Try our 30 months cured beef

Coppa Ibérica LR 290
Aged for over 6 months, it is uniquely succulent

Jamón Ibérico 398/50g 298/30g
"Gran Reserva" 100% Bellota. 60 months cured hand cut Ibérico ham is a must-try

VAMOS DE TAPAS

GF **Spanish Tomato & Smoked Sardines Salad** 135
All Spanish, All Love. Tomato "mar azul", Maison Dehesa smoked sardines, black olive sauce & Manchego cheese

Catalunya Tomato Tartare Catalunya 140
With a trick up its sleeve, you would never guess: this is plant-based!

La Rambla "Kinder Egg" 2015 150
Nestled in rosemary, filled with truffle egg & potato foam with Perseus #2 Caviar

Eggplant "Escalivada", Truffle Honey, Cheese & Sobrassada 150
This smoked eggplant will transport you directly to Catalunya

"Escargot" Caragols a la Llauna 160
Open fire grilled, cooked in Pedro Ximenez wine, shallots, garlic & herbs

Steak Tartare Pintxo 160
Hand-cut tenderloin tartare on a toasted bread topped with gilda skewers

Broken Egg LR 170
"El huevo roto"—an authentic Spanish flavor experience
Classic chistorra or Morcilla sausage

GF **Yellowtail Crudo** 210
Refreshing combination of Japanese Yellowtail, passion fruit & piparra pepper

GF **Uni Ensaladilla** 220
A well-loved, creamy potato dish starring Hokkaido uni & octopus

GF **Calamar Refrito** LR 220
Josper grilled fresh squid with garlic "Refrito" sauce

GF **Pulpo Gallego** LR 220
From Galicia straight to Hong Kong – Octopus with potato foam, pork torreznos, piquillo & paprika

Oxtail & Caramelized Onion Tart Tatin with Foie Mousse LR 220
When the classic Tatin meets the iconic "Rabo de Toro"

GF **Avocado Lobster Roll** Catalunya 240
A seafood delight, this tantalising roll is filled with lobster, avocado, vegetables & mayonnaise

Seafood & Uni Canelón 320
Homemade pasta filled with crab, scallops & our unique crab sauce

GF Gluten free · Vegetarian options available · LR Signature · Catalunya Classic · 10% service charge

"I want to take you on a culinary journey through Spain."

- CHEF RAFA GIL

DEL MAR *Sharing recommended*

Mediterranean Red Prawn 350/pc
Probably the best prawns in the world, Josper-grilled

Turbot "Rodaballo" al Horno LR 550/500g
Like home... Baked with potatoes, onion, herbs, carabineros broth & ajillo sauce

Spanish Seabream del Mediterraneo LR 650/700g
All time favourite... salt baked or Josper grilled, what's your choice?

DE LA TIERRA *Cooked in our Josper!*

Black Angus Striploin 450g 720
Miguel Vergara angus

Lamb Shoulder 720
Slow-cooked for 16 hours

Traditional "Segovian" Suckling Pig Catalunya 950
Our signature dish served in a special way

45 Days Dry Aged Rubia Gallega 1350/1kg
Deep-tasting Discarlux Rubia from Galicia

M7 Rangers Valley Shortloin T-Bone Steak 150/100g
Black Angus & Wagyu AUS Corss Breed

SIDES

Cabbage 95
Josper grilled cabbage with ponzu sauce

Green Salad 95
Mix green with mustard dressing

Pineapple 95
Roasted with spices

Potato 110
Buttery smoked mash, fries or Bravas

Asparagus 120
Charcoal grilled

Broccolini 120
Garlic

Padrón Peppers 125
Spanish green peppers

Baby Carrots 125
Oven roasted with herbs & balsamic

PAELLAS & ARROCES GF

	REGULAR 2-3 PERSON	LARGE 4-6 PERSON
Veggie & Truffle Paella with Mushrooms, Beans & Artichoke	620	700
Squid Ink "Arroz Negro" with Baby Squid & Gambas	620	720
Lobster Creamy Rice "Caldoso" Catalunya	650	
Scampi & Pluma Iberica LR	650	750
Spanish-BBQ Ribs LR	650	
Classic Seafood Carabinero	680	798
Japan Uni, Mussels & Chistorra LR	780	

LOS DULCES

Churros LR 115
If you come to La Rambla without eating churros, were you ever here?

Torrija Catalunya 115
The perfect puff pastry soaked in infused milk & toasted with honey butter. Served with toasted white chocolate ice cream

GF **Dark Chocolate Mousse al "Carajillo"** 115
Rich & airy chocolate mousse with Coffee-Rum salted caramel sauce

Churro Sundae!! 120
If you love a classic Sundae, this is the perfect combination of warm churros, rich & creamy vanilla ice cream with caramel sauce, chocolate pop rocks & berries

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