

# LA RAMBLA

BY CATALUNYA

## VALENTINE'S DAY

2,800 + 10%  
FOR 2

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

- CHEF RAFA GIL

## WELCOME DRINK

**Agustí Torelló Mata Rosat Trepat Brut Reserva 2021**

Spanish Rosé Cava

## VERMOUTH

**JOSÉLITO Jamón Ibérico**

"Gran Reserva" 100% Bellota. 60 months cured hand cut Ibérico ham is a must-try

**Pa Amb Tomàquet** *Catalunya*

Toasted cristal bread, fresh tomatoes & olive oil

**Sea Urchin & Pancetta Ibérica** **IR**

Layers of Hokkaido sea urchin, smoked caviar, cured pancetta & brioche

**GF Spherical Olive 2013**

We started it back in 2013 & it's back!

**GF Avocado Lobster Roll**

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

## PARA PICAR

**Hokkaido Scallops & Caviar**

XL size scallops served with chestnut cream sauce

**Truffle Wagyu Beef Cheek and Chicken Cannelloni**

Served with rich bechamel sauce and Idiazabal cheese

## SEGUNDOS

SHARING FOR 2 | CHOOSE ONE

**Lobster Tail Paella**

With Iberian pork Pluma, mussels & saffron mayonnaise

Want something more special? Carabineros *Supplement + 500*

**Mediterranean Sea Bass**

Josper grilled whole fish served with champagne and caviar sauce and roasted cabbage

**Black Angus Striploin 450g**

Miguel vergara spanish beef served with baked potatoes

## DESSERT

**Choco-Passion**

Consider this your official 'Passion Project.'

We've paired the world's most seductive ingredients: chocolate with a burst of pure passion (fruit)