Welcome Vermouth

PA AMB TOMÀQUET
Toasted crystal bread, fresh tomatoes & olive oil

SPHERICAL OLIVES 2013
Have them in one bite & watch out for the pit!

IBÉRICO PLATTER
Ibérico cold cuts & cheese

Para Picar

CHOOSE 2 TAPAS

TOMATO TARTARE 2013
With a trick up its sleeve, you would never guess this is plant–based!

BOMBA DE LA BARCELONETA
Our 2013 famous smoked potato & meat ball topped with brava spicy sauce

PULPO GALLEGO
From Galicia straight to Hong Kong – Octopus with potato foam, torreznos, piquillo & paprika

GAMBA AL AJILLO
Perfectly cooked giant water prawn served with chili & garlic sauce

BROKEN EGG
"El huevo roto" – an authentic Spanish taste experience
Chistorra or Morcilla

GRILLED ASPARAGUS
Black truffle mayo & shaved truffles

WAGYU BEEF CHEEK BIKINI
This tapa is perfect for wagyu lovers

TRUFFLE BIKINI
You're not getting a swimsuit! This tapa will transport you right to Catalunya

STEAK TARTARE WITH AVRUGA CAVIAR
Hand-cut tenderloin tartare adorned with mushroom escabeche & a gold touch

UNI ENSALADILLA
A well-loved, creamy potato dish starring the Japanese uni & octopus
Supplement + 90

AVOCADO LOBSTER ROLL
A seafood delight, this tantalising roll is filled with lobster, avocado, vegetables & mayonnaise
Supplement + 95

Segundos

SHARING FOR 2

Las Carnes & Pescados

TRADITIONAL SUCKLING PIG
Our signature dish roasted in Segovian style served with roasted pineapple

SPANISH LAMB RACK
Served with Spanish chimichurri & padrón peppers

MIGUEL VERGARA BLACK ANGUS STRIPLOIN *(400G)*
Served with mashed potatoes

GRILLED SPANISH SEABASS
Josper-grilled to perfection with sautéed vegetables
Supplement + 250

Paellas

VEGETARIANA
Catalan style arroz a banda with Josper - grilled asparagus, mushrooms & baby carrots

SPANISH-BBQ RIBS
Vegetable & truffle rice with slow-cooked Ibérico ribs

AUSTRALIAN WAGYU M5/6 BEEF & FOIE
Wagyu striploin, foie, green asparagus & fried garlic
Supplement + 180

CARABINERO
The best prawns in the world XXL size
Supplement + 350

Postres

TO SHARE

CHURROS
Caramel sauce

BURNT BASQUE CHEESECAKE
Berry ragout

650 per person
325 for kids aged 8 - 12
Complimentary for kids aged 7 or below

10% Service Charge

Free Flows

** Alcohol beverage packages are based price per person for 2.5 hours*

AGUSTI TORELLO MATA BRUT RESERVA	per person 450
VEUVE CLICQUOT YELLOW LABEL BRUT	per person 550
KRUG GRANDE CUVÉE N.V.	per person 2250
GIN & TONICS Gordons, Tanqueray, Beefeater, Gin Mare & Hendricks	per person 650

All free flow packages include Sangria, House Red & White Wines and Beer.

Sangria

SANGRIA CATALUNYA Pisco, Fernet Hunter, Citrus, Passionfruit, Garnacha, Fruita	per glass 120	sharing 850

Spritz

LA RAMBLA APEROL SPRITZ Fino, Aperol, Jasmine & Peach Soda, Cava	120
CHICA BOOM Ketel One Vodka, St. Germain, Grapefruit, Cava	120
SAN SEBASTIÁN Fernet Hunter Granit, Pineapple, Ginger Beer, Cava	120

Beers

STELLA ARTOIS	90
ASAHI	95
ESTRELLA DAMM	95
BROOKLYN EIPA	95

Coffee by ELEPHANT GROUNDS

	Single | Double
ESPRESSO	45 | 50
AMERICANO	55 | 60
MACCHIATTO	60
FLAT WHITE	60
LATTE	60
CAPPUCCINO	60

Others

SOFT DRINKS	60
SAN PELLEGRINO SPARKLING	80
ACQUA PANNA STILL	80
FRESH LIME SODA	80
FRESHLY SQUEEZED JUICE	80
LOOSE LEAF TEA English Breakfast Tea, Jasmine Green Tea, Earl Grey Tea, Peppermint Tea or Chamomile Tea	80

10% Service Charge