

LA RAMBLA

SOCIAL ROOM

6-COURSE CUSTOMIZABLE MENU
\$75/PER PERSON

PINCHOS

BREAD, OLIVE OIL & FIVE CHEESE BOARD

ENSALADA

MIXED GREENS honey poppy seed vinaigrette,
Manchego cheese, marinated onion, currants,
hazelnuts (GF,V,N)

TAPAS

FOLLOWED BY TWO COURSES OF YOUR CHOICE OF ONE VEGETABLE & ONE PROTEIN

VEGETABLE:

FRIED ARTICHOKE HEARTS
orange saffron aioli (GF)

BATTERED GREEN BEANS garlic aioli (V)

ROASTED BABY CARROTS brown sugar
orange glaze, hazelnuts 14- (GF,N)

GRILLED ASPARAGUS
almonds, lemon aioli 12- (GF,N)

PIQUILLO PEPPER HUMMUS marinated olives,
picada, olive oil, flatbread 15- (V,N)

PATATAS BRAVAS
fried Yukon gold potatoes, Calabrian chili butter,
sunny-side up egg, garlic aioli (GF,V)

SAUTÉED GREEN BEANS
blue cheese, hazelnuts (GF,V)

SAUTÉED MUSHROOMS
creamy sherry Manchego sauce, baguette

PROTEIN:

BACON DATES
stuffed with Cabrales blue cheese (GF)

FRIED CALAMARI
Calabrese aioli (GF)

PORK CROQUETAS
jamón, bacon, chorizo, Calabrese aioli

EMPANADAS
braised pork, sofrito, Manchego,
sherry gastrique

LOCAL OYSTERS ON THE HALF SHELL
sherry mignonette {2 for 11-} (GF)

PIQUILLO PEPPERS
stuffed with saffron rice, slow-roasted chicken,
Idiazabal cream sauce, hazelnut picada (N)

SAUTÉED GARLIC CHILI SHRIMP
Calabrian chili, piment d'espelette, aioli (GF)

PAELLA

MIXED - shrimp, clams, mussels, chicken, pork shoulder, Spanish and house chorizo,
green peas, piquillo peppers, caramelized onion, saffron, tomato (GF) - vegetarian option on request -

CHOICE OF SWEETS

CHEF'S CHOICE ICE CREAM or SORBET (GF,V)

BURNT BASQUE CHEESECAKE orange blossom syrup

CHURROS orange chocolate ganache (V)

CITRUS FLAN with caramel (GF,V)

CHOCOLATE TORTE berry compote (GF,N,V)

(GF) GLUTEN FREE (V) VEGETARIAN (N) NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. ** Wild Oregon mushrooms such as Oyster and Shiitake used in this establishment are not an inspected product. Disclaimer: While we strive to ensure our gluten-free items are safe for your diet, we cannot guarantee with 100% confidence that cross-contamination between ingredients will not occur.*

\$20 CORKAGE FEE ON EACH BOTTLE OPENED
& \$1 PER/PERSON CAKE CUTTING FEE