

# LA RAMBLA

## SOCIAL ROOM

5-COURSE CUSTOMIZABLE MENU

\$45/PER PERSON

SERVED FAMILY STYLE

## 🌿 PINCHOS 🌿

BREAD AND OLIVE OIL

## 🌿 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)

BRUSSEL SPROUTS golden raisins,  
sliced almonds (GF,N)

ROASTED CAULIFLOWER GRATIN  
Idiazabel cream sauce, caramelized onions, lardons

OREGON MUSHROOM COCA  
arugula, Manchego cheese, caramelized onion,  
truffle salt, sherry gastrique (V\*\*)

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 cheese sauce, baguette

### PROTEIN:

BACON DATES  
stuffed with Cabrales blue cheese (GF)

FRIED CALAMARI  
Calabrese aioli (GF)

COFFEE DUSTED FLAT IRON STEAK  
Calabrese aioli (GF)

PORK CROQUETAS  
jamón, bacon, chorizo, Calabrese aioli

EMPANADAS  
braised pork, sofrito, Manchego,  
sherry gastrique

LAMB NACHOS  
lamb sofrito, house made sweet potato chips,  
Cabrales blue chesse (GF)

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

SAUTÉED GARLIC CHILI SHRIMP  
Calabrian chili, piment d'esepelette, 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 🌿

HOUSEMADE ICE CREAM *or* SORBET

CHURROS chocolate ganache, dulce de leche

BURNT BASQUE CHEESECAKE orange blossom syrup

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