



"Salud, Amor y Pesetas
y Tiempo para Gustarlos".

"Health, Love and Money and Time to enjoy them all".
— Cheers from Grandpa Al

PINCHOS

MEDITERRANEAN OLIVES 9- (GF,V)
BREAD & OLIVE OIL 5- (V)
MARCONA ALMONDS 8- (GF,V,N)

TAPAS • CARNE

ALBONDIGAS DE PAVO
turkey meatballs, smoked paprika,
tomato sofrito, Manchego/
Tillamook cheddar 14-

CRISPY PORK BELLY
romesco sauce, sherry syrup,
piparra pepper, arugula 17- (GF,N)

BACON DATES
stuffed with Cabrales blue cheese
12- (GF)

COFFEE DUSTED GRASS FED
FLAT IRON STEAK
Calabrese aioli 17- (GF)

STEAK EMPANADAS
zucchini, beets, onion, goat cheese,
truffle honey {3 for 16-}

LAMB SKEWERS
harissa, herbed yogurt sauce
{3 for 18}

LAMB NACHOS
lamb sofrito, sweet potato chips,
Cabrales blue cheese 16- (GF)

PORK CROQUETAS
jamón, bacon, chorizo, Manchego/
Tillamook cheddar, Calabrese aioli
{3 for 14-}

CHARCUTERIA • CHEESE

MIXTO PLATE
daily selection of charcuteria & cheese,
bread, olive oil, membrillo 28-

{1 meat 10-} {3 meats 20-} {5 meats 28-}
served with bread, olive oil, membrillo

JAMÓN SERRANO *Slow-aged ham*
MILD CHORIZO *Sweet, smoked paprika*
CHORIZO NOLA *Chili-flake, black pepper, allspice*
CHORIZO ANDALUCIA *Paprika, garlic, clove*
CHORIZO NAVARRE *Spicy-sweet, paprika, cayenne*
CHORIZO RIOJA *Garlic, sweet & smoked paprika*

{1 cheese 9-} {3 cheeses 16-} {5 cheeses 22-}
served with bread, olive oil, membrillo

C=COW S=SHEEP G=GOAT
CABRALES (CSG) *Strong blue cheese*
CANA DE CABRA (G) *Creamy, soft, bloomy rind*
MANCHEGO (S) *Buttery, rich, slightly salty, firm*
MAHÓN RESERVA (C) *Rich, bold, firm*
IDIAZABAL (S) *Nutty, buttery & smoky, firm*

TAPAS • MARISCOS

BREADED FRIED LOCAL OYSTERS
lemon aioli 18-

OYSTERS ON THE HALF SHELL
sherry mignonette
{2 for 11-} {6 for 24-} (GF)

BOQUERONES
marinated Spanish anchovies,
piperade sauce on crostini
{4 for 17-}

SAUTÉED GARLIC CHILI SHRIMP
Calabrian chili, piment d'espelette,
garlic aioli {4 for 15-} {6 for 22-} (GF)

FRIED CALAMARI
red bell pepper, fennel, red onion,
lemon aioli 15- (GF)

STEAMED MANILA CLAMS
garlic, leek, shallot, chili flakes, tomato,
sherry, toasted bread 25-

GRILLED OCTOPUS
Yukon Gold potato, whipped feta,
roasted fennel, orange, Castelvetro
olives, lemon oil 24- (GF)

TAPAS • VEGETALES

PADRÓN PEPPERS
blistered with sea salt, garlic aioli
15- (V,GF)

ROMESCO EGG SALAD
smoked paprika, marcona almond,
toasted bread 17- (V,N)

GRILLED ASPARAGUS
lemon aioli, toasted almonds
13- (V,N,GF)

MOROCCAN GARLIC HUMMUS
piquillo pepper, spanish olive, piparra
peppers, hazelnut picada, Calabrian
chili oil, grilled flatbread 16- (V,N)

BATTERED GREEN BEANS
garlic aioli 13- (V)

SAUTÉED GREEN BEANS
Calabrese blue cheese, hazelnuts
14- (V,N,GF)

ROASTED BABY CARROTS
black garlic aioli, toasted hazelnuts
14- (V,N,GF)

FRIED BRUSSELS SPROUTS
whipped goat cheese, balsamic
reduction, hazelnut picada 14- (V,N)

FRIED ARTICHOKE HEARTS
lemon aioli 13- (GF,V)

PIQUILLO PEPPERS
stuffed with saffron rice, slow-roasted
chicken, Idiazabal cream sauce,
hazelnut picada {3 for 16-} (N)

PATATAS BRAVAS
fried Yukon Gold potato, Calabrian
chili butter, sunny-side up egg,
garlic aioli 15- (GF,V)

SAUTÉED MUSHROOMS
creamy sherry Manchego/
Tillamook cheddar sauce,
baguette 16- (V**)

TORTILLA ESPAÑOLA
Yukon Gold potato, egg,
Manchego/Tillamook cheddar,
caramelized onion, garlic aioli,
romesco sauce 16- (V,GF,N)

RACIONES • LARGE PLATES

1855 ANGUS GRILLED NEW YORK STEAK - 12 OZ

Yukon gold mashed potatoes with lardons,
leek, kale & spring vegetables,
Cabrales blue cheese butter 45-

PAN SEARED WILD-CAUGHT ICY POINT SCALLOPS

lemon garlic arroz, garlic butter sauce,
spring vegetables, citrus herb salad 40- (GF)

PAN-SEARED DUCK BREAST

red wine reduction, piquillo pepper couscous,
cauliflower purée, spring vegetables,
sherry vinaigrette 30- (GF)

HOUSE ESPECIAL PAELLA

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

Serves 2-3 48-

- Allow 45 minutes • Vegetarian option on request -

ENSALADA

add shrimp for 12- / roasted chicken breast
for 10- / to any salad

BABY SPINACH

warm sherry vinaigrette,
sautéed apples, onions, bacon,
Manchego/Tillamook cheddar 17- (GF)

MIXED GREENS

honey poppy seed vinaigrette,
Manchego/Tillamook cheddar,
marinated onion, currants,
hazelnuts 13- (GF,V,N)

ROASTED BEET

whipped goat cheese, arugula,
red onion, candied walnuts,
quince vinaigrette, balsamic
reduction 17- (GF,V,N)

COCAS • FLATBREADS

OREGON MUSHROOM

arugula, Manchego/Tillamook cheddar,
caramelized onion, truffle salt,
sherry gastrique 18- (V,**)

SUNDRIED TOMATO & JAMON

jamón serrano, Manchego/Tillamook
cheddar, olive tapenade, tomato
sofrito 18-

(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% GRATUITY ON PARTIES 8 OR MORE

\$20 CORKAGE FEE

\$3 TO-GO ORDER CHARGE

We will add a \$3 charge to all to-go orders to cover bags
& containers. Thank you for your understanding.

AFTER DINNER

CHEF'S CHOICE

ICE CREAM or SORBET

10- (V)

shot of Pedro Ximénez for 5- (GF,V)

CHURROS

chocolate ganache,
{5 for 13-} (V)

CHOCOLATE TORTE

berry compote 14- (GF,V)

BURNT BASQUE CHEESECAKE

orange blossom syrup, candied
oranges 14- (V)

CITRUS FLAN

with caramel 12- (GF,V)

CHEESE PLATE

{1 cheese 9-} {3 cheeses 16-}

{5 cheeses 22-}

served with bread, olive oil,
membrillo

ESPAÑA CAFÉ

Coffee, Combier orange liquor,
Kahlúa, Hurricane Cruzan rum,
whipped cream, cinnamon,
nutmeg, sugared rim 14-

HAZELNUT MARTINI

Crater Lake Espresso

Hazelnut Vodka, Smirnoff

Vodka, cream 14-

LA RAMBLA

T-SHIRTS & HATS AVAILABLE
FOR PURCHASE

Womens \$24 • Mens \$35 • Caps \$33

238 NE THIRD STREET
MCMINNVILLE • 503.435.2126

Make reservations online:
LARAMBLAONTHIRD.COM