



SOCIAL ROOM

6-COURSE
CUSTOMIZABLE MENU
\$60/PER PERSON

*Pinchos & Ensalada followed by
two Tapas courses - your choice of
one Vegetable & one Protein
House Paella and choice of Sweets*

PINCHOS

BREAD, OLIVE OIL &
FIVE CHEESE BOARD

ENSALADA

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

AFTER DINNER SWEETS

CHEF'S CHOICE
ICE CREAM *or* SORBET (V)

CHURROS chocolate ganache (V)

CHOCOLATE TORTE
berry compote (GF,V)

BURNT BASQUE CHEESECAKE
orange blossom syrup, candied
oranges (V)

TAPAS • VEGETALES

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

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

BATTERED GREEN BEANS
garlic aioli (V)

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

FRIED BRUSSELS SPROUTS
whipped goat cheese, balsamic
reduction, hazelnut picada I4-(V,N)

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

FRIED ARTICHOKE HEARTS
lemon aioli (GF,V)

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

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

OREGON MUSHROOM COCA
arugula, Manchego/Tillamook ched-
dar, caramelized onion, truffle salt,
sherry gastrique (V,**)

TAPAS • PROTIEN

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

BACON DATES
stuffed with Cabrales blue cheese (GF)

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

STEAK EMPANADAS
zucchini, beets, onion, goat cheese,
truffle honey

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

PORK CROQUETAS
jamón, bacon, chorizo, Manchego/
Tillamook cheddar, Calabrese aioli

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

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

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

HOUSE ESPECIAL 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 -

(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 establish-
ment 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
\$1 per person cake cutting fee

LA RAMBLA SOCIAL ROOM
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