



"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

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

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

COFFEE DUSTED GRASS FED
FLAT IRON STEAK
Calabrese aioli 18- (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,
Valdeon 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 12-} {3 meats 25-}
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 11-} {3 cheeses 20-}
served with bread, olive oil, membrillo

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

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,
tomato sofrito on crostini
{4 for 20-}

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,
Calabrian chili oil 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)

PAN SEARED FRESH SCALLOPS
romesco sauce {3 for 18-} (GF,N)

TAPAS • VEGETALES

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

BATTERED GREEN BEANS
garlic aioli 14- (V)

SAUTÉED GREEN BEANS
Valdeon 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 14- (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)

COCAS • FLATBREADS

OREGON MUSHROOM

arugula, Manchego/Tillamook cheddar, caramelized onion,
truffle salt, sherry gastrique 19- (v,**)

HEIRLOOM TOMATO

Manchego, fresh basil, roasted garlic,
oregano-olive oil balsamic reduction 19- (v)

RACIONES • LARGE PLATES

1855 ANGUS GRILLED NEW YORK STEAK - 12 OZ
fried Yukon Gold potatoes, Calabrian chili butter,
seasonal vegetables 45- (GF)

MARISCOS STEW

clams, mussels, white fish, shrimp, chickpeas,
tomato, fennel-saffron broth, crostini 38-

PORK OSSOBUCO

Manchego herbed Yukon Gold smashed potatoes,
rosemary-garlic broth, seasonal vegetables 35- (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 paella on request -

Winter 2025

LA RAMBLA

T-SHIRTS & HATS AVAILABLE FOR PURCHASE

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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.

(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.

ENSALADA

add shrimp for 12-

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)

AFTER DINNER

CHEF'S CHOICE

ICE CREAM OR SORBET

10- (v) shot of Pedro Ximénez for 5-

CHURROS

chocolate ganache & fruit compote
{5 for 14-} (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 11-} {3 cheeses 20-}
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-