

# RAMBLA

## BAR & GRILL

# DINNER

17.30 – 21.30

### SPECIALITIES

*(Good to share)*

Almonds & Olives	50
Cecina	65
Jamon Iberico Paleta 18 months.	145
5j Jamon Iberico Belotta pure 36 months.	295
Yurrita Anchovies fillets	85

### CHARCUTERI

4 cold cuts, rilette, N'duja, compote & crisp <i>(good to share)</i>	175
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### TASTING MENU

Large Menu 10 courses, 6 servings <i>(wine menu 4 glasses 350)</i>	400
Small Menu, 6 courses, 4 servings <i>(wine menu 3 gl. 250)</i>	300
<i>Same menu must be chosen by the entire table</i>	

### TAPAS — *small plating's*

#### GREENS

French fries & aioli	45
Haricot verts fries & aioli	60
Pointed cabbage & la Serena	75
Avocado, red onion, jalapeños	60
Jerusalem artichoke & hazelnut	50
Leek, capers, pickled onions	60

#### FISH

Calamari, black mayo & lemon	75
Gambas with parsley/garlic	85
Crab meat, daikon, cucumber, ginger	120
Scallops, lobster sauce, Saffron	135
Cod, lime, chili, sprouts	95
Pulpo, tomato, sage	85

#### MEAT

Beef tartar, salsify, porcini mayo & water cress	80
Sweetbread, black cabbage, lingonberries	95
Chorizo, piment, lentils	80
Pork belly & black trumpet mushrooms	70
Steak, beech mushroom & demiglace	95

### MAIN DISHES

Pork belly, black trumpet mushrooms, cabbage, sherry sauce	175
Beef bavette, beech mushrooms, fries & demiglace	195

### DESSERTS

Chocolate fondant, vanilla ice cream, berries	80
Lemon, kumquat & meringue	60
4 Kinds of Spanish cheeses, compote & crisp <i>(good to share)</i>	110