

RAMBLA

BAR & GRILL

LUNCH

11.30 – 15.00

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, Rillettes, N'duja, compote & crisp <i>(good to share)</i>	175
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LUNCH DISHES

Burger with beef, grilled onions, cheese, tomato, aioli & french fries	125
Pork belly, black trumpet mushrooms, cabbage, sherry sauce	175
Beef bavette, beech mushrooms, fries & demiglace	195

LUNCH SALADS

Grilled chicken breast, salad, croutons, parmesan	115
Goat cheese, pickled onions, tomato, balsamic, cress	105
Steak, mushrooms, pak choy, spring onions	125

LUNCH TASTING

5 courses done over 2 servings	250
<i>The menu must be chosen by the entire table</i>	

1. serving

Cod, lime, chili, sprouts
Leek, capers, pickled onions

2. serving

Pork belly & black trumpet mushrooms
Beets & black berries
Jerusalem artichoke & hazelnut

TAPAS — *small dishes*

French fries & aioli	45
Avocado, red onion, jalapeños	60
Pointed cabbage & la Serena	75
Leek, capers, pickled onions	60
Calamari, black mayo & lemon	75
Gambas with parsley/garlic	85
Pork belly & black trumpet mushrooms	70
Cod, lime, chili, sprouts	95
Crab meat, daikon, cucumber, ginger	120
Jerusalem artichoke & hazelnut	50
Steak, beech mushroom & demiglace	95

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