

TAPAS

- PATATAS BRAVAS... 6**
spiced paprika, allioli
- POMMES FRITES... 6**
house-made ketchup
- MEDJOOOL DATES... 7**
smoked bacon, marcona, valdeon bleu
- CROQUETAS... 7**
house-made chorizo, tomato jam
- STUFFED PIQUILLO PEPPERS... 10**
herbed goat cheese
- RAMBLA SHRIMP... 10**
spiced new orleans style
- STEAK TARTARE... 12**
capers, dijon
- TRIO OF TAPAS... 14**
chef's daily selection, salad
- COLORADO LAMB RIBS... 16**
habañero glaze

BOCADILLOS

- ALBONDIGAS... 10**
spanish meatballs, sherry gastrique, aioli, frites OR salad
- SERRANO HAM... 12**
manchego, onion jam, frites OR salad
- MARINATED BEEF SIRLOIN... 12**
gruyere, cremini mushrooms, frites OR salad
- SEARED TUNA "PAN BAGNAT"... 14**
anchovy, caper, boiled egg, tomato, frites OR salad

BURGERS

- 1/2 POUND BURGER... 10**
dressed, choice of cheese, frites OR salad
- PISTO & EGG BURGER... 12**
peppers, manchego, spanish fried egg, frites OR salad
- RAMBLA BURGER... 18**
bacon jam, foie gras, cherry pickles, frites OR salad

LUNCH

Monday-Friday 11:30AM-3PM

SALADS

- MIXED BABY LETTUCES... 7**
sherry vinaigrette
- ROASTED BEETS... 8**
chèvre, Apple
- CHERRY TOMATO & CUCUMBER... 9**
lemon-thyme vinaigrette
- CATALAN ARUGULA... 10**
marcona almonds, dried fruit

GAZPACHOS

- CLASSIC... 7**
tomato, pepper, onion, garlic
- GRAPE & ALMOND... 8**
marcona almond, grapes
- WATERMELON... 8**
basil, queso fresca

SLIDERS

- CHILE BRAISED PORK SHOULDER... 8**
marinated cabbage, frites OR salad
- GARLIC SAUSAGE... 9**
sautéed greens, cherry pepper, frites OR salad
- GULF SHRIMP A LA PLANCHA... 10**
"russian" remoulade, frites OR salad
- FOIE GRAS "BLT"... 16**
raspberry preserves, frites OR salad

FLATBREADS

- CREMINI MUSHROOM... 10**
garlic mousseline, chèvre
- ROASTED FIGS... 12**
serrano ham, valdeon bleu

ENTRADAS

- MARCONA ALMONDS... 6**
olive oil, sea salt
- BACALAO & SWEET CORN FRITTERS... 7**
preserved lemon aioli
- MEDJOOOL DATES... 7**
smoked bacon, marcona, valdeon
- GRILLED ARTICHOKE... 12**
basil-lemon aioli
- COUNTRY STYLE PATE... 9**
accoutrement

ENSALADAS

- ROASTED BEETS... 8**
steen's vinaigrette, valdeon
- CHORIZO STUFFED CALAMARI... 10**
fennel, olives, orange
- CATALAN STYLE SPINACH... 12**
sultanas, chèvre, almond praline
- SEARED TUNA & AVOCADO... 14**
watermelon, lime

PETITS PLATS

- PATATAS BRAVAS... 6**
spiced paprika, aioli
- POMMES FRITES... 6**
house-made ketchup
- CROQUETAS... 7**
our own chorizo
- FIVE-ONION TORTILLA... 8**
classic potato-custard tart
- EMPANADAS... 9**
pulled brisket-braised greens
- LEEK & ONION TARTLETS... 10**
bacon, crème fraîche
- STEAK TARTARE... 12**
capers, dijon
- SMOKED SALMON... 12**
chive blini, louisiana caviar, traditional garnish
- BEEF BONE MARROW... 14**
bacon jam, salsa verde
- GALICIAN-STYLE OCTOPUS... 14**
white bean purée, shaved fennel
- FOIE GRAS TORCHON... 16**
brioche, grapes
- COLORADO LAMB RIBS... 16**
local habañoero glaze

DINNER

PINTXOS

- BUTIFARRA... 7**
spanish garlic sausage, roasted peppers
- ROASTED PORK BELLY... 7**
smoked paprika, honey
- BOQUERONES... 9**
tomato relish, lemon
- VEAL SWEETBREADS... 10**
serrano wrapped, romesco

CAZUELAS

- ALBONDIGAS... 9**
spanish meatballs, gastrique
- STUFFED PIQUILLO PEPPERS... 10**
herbed chèvre
- RAMBLA SHRIMP... 10**
spiced new orleans style
- FRIED SOFT BOILED EGG... 9**
piperade, crispy serrano
- ESCARGOT... 10**
charred tomato, manchego
- GAMBAS AJILLO... 12**
gulf shrimp, garlic sauce

FLATBREADS

- CREMINI MUSHROOM... 10**
garlic mousseline, chèvre
- ROASTED FIGS... 12**
serrano ham, valdeon bleu
- MORCILLA... 16**
caramelized onion, arugula

POSTRES Y QUESOS

- CLASSIC FLAN... 6**
custard, caramel
- DARK CHOCOLATE MOUSSE... 6**
maldon salt
- CHURROS... 6**
salted caramel
- GRAND CHEESE BOARD... 22**
(6 per selection)

A gratuity of 20% may be added to separate checks and parties of 6 or more. We are not able to accept more than 4 separate checks per table.