

MAIN

- SHIRRED EGGS... 8**
Chorizo, Mushrooms, Migas
- TORTILLA ESPAÑOLA... 8**
Classic Potato-Egg Omelet
- CHURROS... 8**
Coffee-Chocolate Sauce
- SCRAMBLED EGGS... 9**
Smoked Salmon, Tomato, Fresh Herbs

BEVERAGES

- COFFEE... 3**
- ESPRESSO... 3**
- CAPPUCINO... 3**
- HOT TEA... 3**
- MILK... 3**
- FRESH SQUEEZED ORANGE JUICE... 3**
- CRANBERRY JUICE... 3**
- PINEAPPLE JUICE... 3**
- GRAPEFRUIT JUICE... 3**

BREAKFAST

SIDES

- CROISSANT... 3**
Butter, Jam
- BAGUETTE... 3**
Butter, Jam
- YOGURT... 3**
Vanilla
- FRESH FRUIT... 4**
Daily Assortment
- GRANOLA... 4**
House-Made Honey Baked Oats & Grains
- PATATAS BRAVAS... 4**
Smoked Paprika
- SERRANO HAM... 4**
Aged 18 Months

PRIX FIXE

- CHOICE OF ONE (1) MAIN AND TWO (2) SIDES;
SERVED WITH JUICE OR COFFEE
...16**

* 18% GRATUITY WILL BE ADDED TO ALL CHECKS *

Monday-Friday 7AM-9AM; Saturday & Sunday 7:30AM-10AM

217 Camp Street, New Orleans, Louisiana 70130
504.587.7720 Telephone 504.587.7721 Facsimile

TAPAS

PATATAS BRAVAS... 6
Spiced Paprika, Allioli

POMMES FRITES... 6
House-made Ketchup

MEDJOOOL DATES... 7
Smoked Bacon, Marcona, Valdeon

CROQUETAS... 7
House-made Chorizo, Tomato Jam

FIVE-ONION TORTILLA... 8
Classic Potato-Custard Tart

ALBONDIGAS... 9
Spanish Meatballs, Gastrique

RAMBLA SHRIMP... 10
Spiced New Orleans Style

STEAK TARTARE... 12
Capers, Dijon

TRIO OF TAPAS... 14
Chef's Daily Selection, Salad

SANDWICHES

CHICKEN SALAD... 9
Olive Oil, Salt, Frites OR Salad

FRESH GULF FISH... 10
Grilled OR Fried, Dressed, Frites OR Salad

MONTE CRISTO... 10
Ham, Gruyere, Raspberry Jam, Frites OR Salad

½ POUND BURGER... 10
Choice of Cheese, Dressed, Frites OR Salad

RAMBLA BURGER... 18
Foie Gras, Bacon Jam, Pickled Cherries, Frites

LUNCH

SALADS

MESCLUN... 6
Sherry Vinaigrette

ROASTED BEETS... 8
Chèvre, Apple

FRIED OYSTER... 10
Spinach, Bacon

SEARED TUNA & FRIED SHRIMP... 14
Mixed Greens, Piquillo

FLATBREADS

CREMINI MUSHROOM... 10
Garlic Mouseline, Chèvre

ROASTED FIGS... 12
Serrano Ham, Valdeon Bleu

GRILLED BEEF TENDERLOIN... 18
Grilled Chicory, Chimichurri

DESSERTS

CLASSIC FLAN... 6
Custard, Caramel

DARK CHOCOLATE MOUSSE... 6
Maldon Salt

CHURROS... 6
Salted Caramel

GRAND CHEESE BOARD... 22
(\$6 Per Selection)

Monday-Friday 11:30AM-3PM

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ENTRADAS

- MARCONA ALMONDS... 6**
Olive Oil, Salt
- ASSORTED SPANISH & FRENCH OLIVES... 7**
Fresh Herb Marinated
- MEDJOL DATES... 7**
Smoked Bacon, Marcona, Valdeon
- CRAB & CRAWFISH FRITTERS... 9/14**
Preserved Lemon Aioli
- CHARCUTERIE & CHEESE BOARD... 18/29**
Accoutrements

ENSALADAS

- ROASTED BEETS... 8/14**
Chèvre, Apple
- FENNEL & CITRUS... 10**
Olives, Baby Arugula
- SEARED TUNA & AVOCADO... 12**
Watermelon, Lime
- ASPARAGUS A LA NAVARRA... 12**
Lump Crab, Jamón

PETITS PLATS

- PATATAS BRAVAS... 6/9**
Spiced Paprika, Aioli
- POMMES FRITES... 6/9**
House-made Ketchup
- CROQUETAS... 7**
House-made Chorizo
- FIVE-ONION TORTILLA... 8**
Classic Potato-Custard Tart
- EMPANADAS... 9**
Pulled Brisket-Braised Greens
- TOMATO TARTE TATIN... 10**
Caramelized Onions, Farmer's Cheese
- STEAK TARTARE... 12**
Capers, Dijon
- BEEF BONE MARROW... 14**
Bacon Jam, Salsa Verde
- GALICIAN-STYLE OCTOPUS... 14**
White Bean Purée, Shaved Fennel
- VEAL SWEETBREADS... 16**
Sherry Mushroom Ragout
- FOIE GRAS TORCHON... 16**
Brioche, Grapes
- COLORADO LAMB RIBS... 16**
Local Habañero Glaze

DINNER

PINTXOS

- BUTIFARRA... 5/7**
Spanish Garlic Sausage, Roasted Peppers
- ROASTED PORK BELLY... 7/10**
Smoked Paprika, Honey
- FRIED OYSTERS... 8**
Pepper Jelly, Green Onions
- APPLEWOOD SMOKED SALMON... 10**
Corn Beignet, Dill Crème Fraiche

CAZUELAS

- ALBONDIGAS... 9**
Spanish Meatballs, Gastrique
- STUFFED PIQUILLO PEPPERS... 10**
Herbed Chèvre
- RAMBLA SHRIMP... 10**
Spiced New Orleans Style
- MUSSELS PROVENCAL... 10**
White Wine, Almond Butter
- ESCARGOT BOURGUIGNON... 10**
Charred Tomato, Manchego
- GAMBAS AJILLO... 12**
Gulf Shrimp, Garlic Sauce

FLATBREADS

- CREMINI MUSHROOM... 10**
Garlic Mouseline, Chèvre
- ROASTED FIGS... 12**
Serrano Ham, Valdeon Bleu
- GRILLED BEEF TENDERLOIN... 18**
Chicory, Corn, Chimichurri

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)