



FESTIVE PARTY MENU

for 12 or more

PARTY SHARING PLANKS

Charcuterie selection of Spanish cured meats, cheeses, pickles and membrillo

CHORIZO IN HONEY

Slow roasted deglazed, with cider and finished with Spanish wildflower honey

GARLIC PRAWNS PIL PIL

Baked garlic & chilli tiger prawns

ROAST TURKEY CROQUETTES

Mulled cranberry sauce

PATATAS BRAVAS

Crispy fried potatoes, with Las Ramblas Bravas sauce (v) (gf)

SPINACH & GARLIC MUSHROOMS

Pan-fried woodland, baby leaf spinach, hint of garlic & lemon oil (vg) (v) (gf)

VALENCIAN DEEP FRIED BRIE

Raspberry Coulis (v)

LAMB CHOPS CHIMICHURRI

Char-grilled lamb chops with Argentine herb sauce (gf)

TRIO SHARING DESSERTS

Churros, Festive Flan (Creme Caramel) & Chocolate Truffles with Baileys Cream

LUNCH 12pm - 3pm £29.95
DINNER 3pm - 10pm £34.95

A discretionary optional service charge of 10% will be added to the bill. All staff receive all tips you may choose to leave.



KICK START THE FESTIVE CELEBRATIONS

**Pre-order from the options below to
compliment your menu.**

NIBBLES

GORDAL OLIVES

£3.95

Finished with orange & oregano (vg) (v) (gf)

CATALAN TOMATO SOURDOUGH (vg) (v)

£4.95

GARLIC SOURDOUGH (vg) (v)

£5.95

GARLIC SOURDOUGH WITH MAHON CHEESE (v)

£6.95

AUTHENTIC SCRATCH-MADE PAELLA

For the table to share

CHICKEN & CHORIZO

£12.95

with mixed vegetables (gf)

MIXED VEGETABLE PAELLA

£9.95

seasonal market vegetables (v) (vg) (gf)

HOUSE PAELLA

£14.95

Chicken, Chorizo King Prawns & Squid (gf)

SEAFOOD

£16.95

King prawns, Monkfish, Squid & Mussels (gf)

DRINKS

On the table ready for your arrival

LAS RAMBLAS HOUSE RED WINE £26 or 2 bottles for £40

LAS RAMBLAS HOUSE WHITE WINE £26 or 2 bottles for £40

LAS RAMBLAS HOUSE ROSE WINE £26 or 2 bottles for £40

JUG OF SANGRIA (Red, White or Rose) £19.95 or 2 for £35

CAVA SANGRIA £36.95

HOUSE CAVA 32 or 2 bottles for £50

PROSECCO VILLA MIAZZI DOC £35

ROSE PROSECCO VILLA MIAZZI DOC £38

BUCKET OF BEERS (4) £17