

CHOOSE ANY TWO CLASSIC AND ANY ONE CONTEMPORARY TAPAS - £18

TUE - THUR 5-6PM FRIDAY 12-6PM SATURDAY 12-3PM

BOOK ONLINE www.lasramblaswineandtapas.co.uk



5 SHARING COURSES FOR 2 TO SHARE £19.95 PER PERSON



OPEN TUE - THUR FROM 5pm FRI - SUN FROM 12pm

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FRESHLY SHUCKED ROCK OYSTERS* each £3.50 Shallot vinegar dressing & traditional Tabasco sauce GORDAL OLIVES TIN With Orange and Oregano (v) (vg) (gf) £3.95	PLANK OF MANCHEGO CHEESE & QUINCE JAM Crusty Bread, Balsamic & Olive Oil (v) MOZZARELLA SALAD £6.95 Plum Tomatoes, Mozzarella, Torn Basil, Virgin Olive Oil (v) (gf)	Rubbed with Tomato & Drizzled with Olive Oil (v) (vg) with Hand Carved Jamon GARLIC SOURDOUGH Crusty Bread with Garlic & Herbs (v) (vg)	Crusty Bread, Balsamic & Olive Oil	£9.95 (11.95	
CLASSIC TAPAS					
SIGNATURE CROQUETAS Our in-house hand-made croquettes, coated in panko breadcrumbs for a lighter finish	PATATAS BRAVAS Crispy Fried Potatoes, Las Ramblas Bravas Sauce (v) (gf)	GARLIC WOODLAND MUSHROOMS £5 Pan-fried Mushrooms, Garlic, Parsley & White Wine (vg) (s	5.95 CRISPY CALAMARI (gf) Paprika Salt & Lemon Al-i-oli	£7.95	
Roast Chicken Pulled Chicken, Potato and Garlic Mayonnaise £2.50 each	CREAMED SPINACH Baby Leaf Spinach with Garlic Scented Cream (v) (gf)	PADRON PEPPERS Flaked with Maldon Sea Salt (v) (vg) (gf)	5.95 LAS RAMBLAS SIGNATURE TORTILLA Cooked To Order! served runny soft centre or well done	£6.95 (v) (gf)	
Jamon £2.95 each Chopped Jamon and Bechamel with Garlic Ali-Oli	CREAMY MUSSELS MARINIERE £8.95 Steamed in White Wine finished with Cream, Garlic & Parsley	CHORIZO IN RED WINE Picante Chorizo Sausage Cooked in Rioja	7.95 HAND ROLLED SPICY MEATBALLS In Tomato Ragu Sauce	£7.95	
Lobster & Prawn Charcoal and Charred Lemon Mayonnaise (s)	GARLIC PRAWNS PIL PIL Baked Garlic & Chilli Prawns	VALENCIAN DEEP FRIED BRIE Raspberry Coulis (1)	8.95 HARISSA CHILLI CHICKEN Serrano Pepper, Chilli & Garlic Grilled Chicken Breast (g	£7.95 (gf)	
CONTEMPORARY TAPAS —					
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WAGYU BARCELONA BOMB Steak filled Croquette, Brava Sauce & Al-i-oli	CHORIZO LOLLIPOPS Pear Ali-oli £8.95	MISO PORK RIBS Baby Back Ribs in Miso Caramel Glaze	R.95 POPCORN SHRIMP Truffled Avocado, Spicy Creamy Sauce (s)	10.95	
SQUASH EMPANADAS (4) £7.95 Goats' Curd, Pickled Mushrooms (v)	HALLOUMI FRIES With Roasted Chilli Blossom Honey (v) (gf)	SUCKLING PIG SPRING ROLL Bramley Apple Sauce	7.95 FRIES AND EGGS BARCELONA STYLE Straw Fries with Runny Fried Eggs (v) (gf) with fried artisan chorizo - £7.95 (gf)	£6.95	
BROCCOLINI SATAY Charred Broccoli, with Peanut Satay, Tamari Soy and Chilli (gf) (n) (vg)	FISH & CHIPS Smoked Haddock, Warm Tartare Sauce	CHICKEN SKEWER Warm Garlic, Chilli & Paprika Dressing (gf)	6.95 MIXED CROQUETAS One Each of our Signature Croquetas	£8.95	
COLURNET TAPAS Roast Chicken, Jamon, Lobster & Prawn (s) Roast Chicken, Jamon, Lobster & Prawn (s)					
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STEAK SALSA VERDE £12.95 Thick Cut Rump, Crispy Potatoes and Green Herb Salsa (gf)	HALF SHELL KING SCALLOPS (2) Café de Paris Butter £10.95	SEA BASS Lentils and Spinach (gf)	1.95 CHAR-GRILLED LAMB CHOPS (3) With Mint Yoghurt (gf)	12.95	

For more Gourmet Tapas please see our monthly specials produced by our chefs

SIGNATURE 'SCRATCH MADE' PAELLA

CHICKEN & CHORIZO PAELLA With Mixed Vegetables (gf)

£12.95 per person

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

MIXED VEGETABLE PAELLA Seasonal Market Vegetables (v) (gf) (vg)

£9.95 per person Chicken, Chorizo, King Prawns & Squid (gf)

£14.95 per person SEAFOOD PAELLA King Prawns, Monkfish, Squid & Mussels (gf)

£16.95

WIFI PASSWORD - ilovetapas

IN TRUE TAPAS TRADITION ALL DISHES SERVED WHEN THEY ARE READY AND IN NO PARTICULAR ORDER

(v) - denotes vegetarian dishes (vg) - denotes vegetarians (gf) - denotes gluten free dishes (n) - denotes contains nuts (s) - denotes contains nuts Food Allergens and Intolerances: If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu. We cannot guarantee the total absence of allergens in our dishes.

*Rock oysters are available all year round and are not affected by season.

Drinking heavily and drinking strong spirits do not aid the digestion of oysters and can lead to sickness.