el ramblero el ramblero

EL RAMBLERO TO SPLIT

- Kalamata olives 4,50€
- Green olives stuffed with Escala anchovies 5,50€ SG
- Deep fried eggplant chips with rosemary honey VEG V.O 9,00€
- Our ancient "bravas" potatoes VEG V.O 8,50€
- Potato and Angus beef little bombs with garlic mayonnaisse and spicy sauce 10,00€
- Crystallized mango salad with caramelized bacon, goat cheese and Port reduction GF VEG.O V.O 18,00€
- Fresh garden salad with tuna belly and Kalamata olives GF VEG.O V.O 18,00€
- Seasonal tomato with tuna belly, pickled onion, capers and "piparras" GF VEG.O V.O 19,00€
- Seasonal vegetables grilled with mushrooms and "romesco" V GF.O 16,00€
- "Escalivada" with goat cheese, candied peaches and Carasau bread VEG V,O GF.O 15,00€
- Crystal bread with pear, caramelized onion, gruyere cheese and tomato jam VEG V.O GF.O 14,00€
- Tallarinas (little clams) from El Delta grilled with garlic and parsley GF 20,00€
- Octopus grilled leg with sweet potato parmentier and smoked paprika GF 20,00€
- Crispy king prawns in vietnamese green rice with Chef's sauce 4 un 14,00€
- Grilled calamari with garlic and parsley GF 20,00€
- Crispy panko-crusted calamari strips with saffron alioli 16,00€
- Red tuna tataki with soy, honey and lemon reduction with curry puffed rice or sautéed mushrooms GF.O 24,00€
- Black rice little casserole with "sepionets", calamari and alioli GF 18,00€
- Shoestring potatoes nest with fried eggs and sautéed "sepionets" GF.O 18,00€
- Angus beef burger with gruyere cheese and red onion and red fruits chutney in brioche bread GF.O 16,00€
- Torreznos from Soria with barbecue sauce (on side) 14,00€
- Marinated chicken breast skewers with apple chips, sesame and teritaki sauce GF.O 16,00€
- Unboned bull tail "tapa" with sweet potato parmentier and Pedro Ximenez Reduction GF.O 17,00€

GF. Gluten free. GF.O Gluten free option. VEG. Vegetarian. VEG.O. Vegetarian option. V. Vegan. V.O. Vegan option

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HAM AND CHEESE

- Cured ham from acorn-fed Iberian pigs "Julian Martín" with crystal bread with tomato GF.O 26,00€
- Galician boiled cured ham with paprika and crystal bread with tomato GF.O 16,00€
- Assortment of cheeses with toasts and fig jam GF.O 16,00€
- Crystal bread GF.O 4,50€
- Crystal bread 1/2 portion GF.O 3,50€
- Crystal bread with tomato and virgin olive oil GF.O 5,50€
- Crystal bread with tomato and virgin olive oil 1/2 portion GF.O 4.00€

OUR MAIN DISHES

- Big ravioli filled with pear and ricotta with pistachio cream and parmesan cloud VEG 19,00€
- Cannelloni stuffed with roasted meat and parmesan bechamel with truffle 22,00€
- Truffled risotto with mushrooms and parmesan GF VEG.O V.O 24,00€
- Truffled risotto with "torreznos", mushrooms and parmesan GF V.O 26,00€
- Cod loin confit in olive oil with alioli mousseline, green asparagus and green garlics with sun-dried tomatoes oil GF.O 26,00€
- Wild sea bass supreme with potatoes, "escalivada" and smoked paprika oil GF.O 28,00€
- Fideuá "del senyoret" with fresh calamari, monkfish and shrimps 25,00€
- Individual paella with calamari, mussels and shrimps GF.O 26,00€
- Individual paella with rice, vegetables and Angus beef GF.O 29,00€
- Juicy rice dish with galician lobster, fresh calamari and rock fish broth (ideal 2 people) GF 62,00€
- Unboned bull tail with sweet potato parmentier and Pedro Ximenez Reduction GF.O 26,00€
- Large veal steak (500gr) with fried potatoes and baby green peppers GF.O 31,00€
- Angus beef ribeye steak with potatoes, cherry tomatoes, asparagus and chimichurri sauce GF.O 33,00€
- Ox tenderloin steak tartare (spicy as desired) with toasts or shoestring potatoes GF.O 26,00€

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