



# LAS RAMBLAS

*A Taste of Spain deep in the heart of Texas*

**The Spanish Tapa:** In select bars in Spain, tapas have evolved into an entire, and sometimes sophisticated, cuisine. In Spain, patrons of tapas can order many different tapas and combine them to make a full meal. In some Central American countries, such snacks are known as *bocas*.

The serving of tapas is designed to encourage conversation because people are not so focused upon eating an entire meal that is set before them. Also, in some countries it is customary for diners to stand and move about while eating tapas.

Please ask your server to recommend some selections from our vast tapas menu in the *Cork Bar* to kick start your evening with us, I recommend a platter of cured meats, as well as a few hot and cold tapas to begin any meal.

Live Well, Love Well, and *Eat Well*

*Jordan C. Mackey*  
Executive Chef

## “FIRST TASTES”

---

### **Gazpacho Andalusia 12**

Fresh and ice cold, with fresh avocado, cold poached prawns, fennel pollen, picual oil, sourdough crumbs

### **Spanish Caesar 14**

Creamy garlic dressing, pimenton croutes, piquillo pepper, cracked olives, white anchovy, manchego

### **Crudo of Snake River Farms Kobe Beef 13**

Vadovan spices, bronzed apple, watercress, idiazabel cheese, PX reduction, garlic chips, smoked olive oil

### **Caldo Gallego 14**

Spanish white bean soup, with sausage, red potato, kale, shaved manchego, arbequina and chorizo oils

### **Roasted Clams 11**

Chorizo, roasted fennel, sherry, smoked bacon, basil, sour orange, house made harissa and sweet butter

### **Carpaccio of Golden Beets 12**

Pistachio crema, pistachio, capricho cheese, coppa, crispy potato, burnt lemon, frisee, la rambla oil

### **Tangle of Blue Bonnet Arugula 11**

Apple & goat cheese stuffed dates, ras al hanout roasted pecans, lemon ~ moscatel vinaigrette, jamon

### **White Asparagus Asado 12**

Grilled asparagus, slow poached egg, jamon, wilted chickory, charred bread, idiazabel, la rambla oil

### **Braised Pork Belly 13**

Berber spices, apple puree, braisage, bronzed apple celery salad, dates, crisp leek, and texas pecan

### **Caldero (spanish seafood hot pot) 15**

Creamy bomba rice, fresh seafood, young onion garlic, olives, piquillo harissa broth, grilled bread



# LAS RAMBLAS

*A Taste of Spain deep in the heart of Texas*

## “A MEAL”

---

### **Kobe Beef Sirloin Asado 29**

Short rib relleno, cumin roasted baby yukon potatoes, wax beans, creamed onion, beef natural

### **Vadovan Curry Brick Pressed Chicken 27**

Caramelized cauliflower, harissa croquets, sultanas, marcona almonds, sweet onion roasted chicken jus

### **Moroccan Spice Roasted Salmon 29**

Green apple puree, lemon preserve, oil cured olives, parsnip pureed and crisped, crisp apple & caraway

### **Zarzuela 29**

Spanish seafood stew...akin to the french bouillibase with saffron, pimento, garlic, onion, olives and herbs

### **Tempranillo Braised Short Ribs 29**

Roasted vidalia, crispy jamon, crimini, cream sherry syrup, grilled chickory, potato puree, braisiage

### **Serrano Wrapped Scallops 32**

Yukon potato hash, with chorizo, castel vetrano olives, roasted fennel, sherry, sofrito and lemon

### **Whole Roasted Bronzino 29**

Charmoula, vegetable escabeche, burnt lemon, fennel pollen, sea salt, picudo oil, px vinegar

### **Lechazo ( riojan roasted lamb) 32**

Rack rubbed with herbs, lemon and harissa, with 7 fresh vegetables, stewed tomato, and lamb essence

**Paella:** is a Valencian rice dish that originated in its modern form in the mid-19th century near lake Albufera, a lagoon in Valencia, on the east coast of Spain. Many non-Spaniards view paella as Spain's national dish, but most Spaniards consider it to be a regional Valencian dish. Valencians, in turn, regard paella as one of their identifying symbols.

### **Paella Valencia**

Spanish Saffron Rice and a piquillo pepper garlic broth with sofrito fresh herbs, and enhanced by the natural juices of the fresh seafood

### **Classic 25**

*roasted chicken, chorizo, mussels and calamari*

### **Mariscos ( seafood) 29**

*roasted chicken, chorizo, mussels, clams, shrimp and calamari*

### **Mariscos Superiora 34**

*roasted chicken, chorizo, clams, shrimp, scallop, snow crab, fresh fish, mussels and calamari*

## “Along side” 8

---

Minestra de Verduras ( fresh vegetables)

Saffron Rice

Yukon Potato Hash

Caramelized Cauliflower with Sultanas and Capers

White Asparagus Asado

Salt Roasted Baby Yukon Potatoes

Corona Beans in Spicy Tomato Harissa

Setas ( garlicky sautéed mushrooms with sherry)