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**RAMBLA**

COCINA MODERNA

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**#RAMBLAMENU**



**◆ TAPAS FRIAS ◆****SPHERICAL OLIVES**

MARINATED IN EXTRA VIRGIN OLIVE OIL  
P50

**CLASSIC, COLD VICHYSOISE**

COLD POTATO & LEEKS SOUP  
SERVED WITH PRAWNS TARTAR  
P395

**ANCHOVIES AIR BAGUETTES,  
ESCALIVADA & PIPARRAS MAYONNAISE**  
P450

**JAMÓN IBÉRICO & CÊPES AIR BAGUETTES**  
P425

**CONOS DE ATÚN CON MAYONESA  
DE WASABI**

SIGNATURE TUNA CONES WITH WASABI MAYO  
P430

**CONOS DE SALMÓN GRAVLAX  
CON MAYONESA DE WASABI**

SIGNATURE SALMON GRAVLAX CONES  
WITH WASABI MAYO  
P460

**BEEF TENDERLOIN CARPACCIO**

WITH TRUFFLE CREAM,  
PARMESAN & ASPARAGUS  
P560

**TUNA TARTAR**

WITH CREAM CHEESE & ANCHOVIES SAUCE,  
TOASTS & CRACKERS ON THE SIDE  
P425

**GILDA**

THE MOST CLASSIC PINTXO FROM DONOSTI  
ANCHOVIES, PIPARRAS &  
PITTED GREEN OLIVES  
P275

◆ **TAPAS CALIENTES** ◆

**PUMPKIN SOUP**  
WITH CRISPY SUCKLING PIG RAVIOLIS,  
HONEY & GINGER  
P295

**CHIPIRONES**  
BABY SQUID WITH WHITE BEANS  
P350

**PROVENÇAL TOMATO TATIN**  
WITH GOAT CHEESE CREAM, IBERIAN HAM  
& BLACK OLIVE STREUSEL  
P395

**GRILLED SPANISH OCTOPUS**  
WITH CONFIT POTATO & PAPRIKA SAUCE  
P995

**MONTADITO DE SOLOMILLO**  
BEEF TENDERLOIN, CÊPES & FOIE PATÉ,  
CARMELIZED APPLE  
P995

**RAMBLA'S MINI PIZZAS**  
CHOICE OF:  
GAMBA & ROMESCO,  
CHISTORRA & MANCHEGO CHEESE,  
SALMON & PESTO SAUCE,  
IBERIAN HAM & QUAIL EGG  
P390

**LOBSTER ROLL**  
LOBSTER STIR FRIED WITH BUTTER & LEMON  
SERVED IN A SEARED BUN  
P975

**BIKINI SÁNDWICH**  
JAMÓN IBÉRICO, MOZZARELLA  
& TRUFFLE BUTTER  
P365

◆ **TAPAS CALIENTES** ◆

**CHORIZO & WHITE WINE**  
P550

**BEEF CHEEKS GYOZA**  
WITH A TOUCH OF GINGER, POTATO &  
SOY CONSOMMÉ  
P525

**ALMEJAS, MARINERA & CHORIZO**  
WITH A BASIL TOUCH  
P455

**GAMBAS AL AJILLO &  
SHIITAKE MUSHROOMS**  
P645

◆ **HUEVOS** ◆

**TORTILLA ESPAÑOLA**  
WITH SAFFRON ALIOLI  
P375

**HUEVOS ESTRELLADOS,**  
FOIE, HAM & PARMESAN  
P550

**FRIED EGGS WITH CHIPIRONES**  
DEEP FRIED EGGS *PUNTILLA* & *AJILLO* BABY SQUID  
P360

**TORTILLA VAGA**  
WITH IBERIAN CHORIZO &  
MANCHEGO CREAM CHEESE  
P395

## ◆ FRITOS ◆

**PATATAS BRAVAS**  
POTATOES WITH ALIOLI & SPICY SAUCE  
P295

**PINEAPPLE & FOIE EMPANADA, BEEF JUICE REDUCTION**  
P625

**CROQUETAS DE JAMÓN IBÉRICO**  
IBERIAN HAM CROQUETTES  
P295

**CALAMARES A LA ANDALUZA**  
FRIED SQUID WITH ALIOLI  
P350

**BUÑUELOS DE BACALAO**  
SPICY PIQUILLO COULIS & BLACK OLIVE STREUSEL  
P455

## ◆ ENSALADAS ◆

**RAMBLA SALAD**  
GREENS, FRESH APPLE, RADISH, CHERRY TOMATO  
& RED SPANISH ONIONS  
P425

**SPINACH & BRIE SALAD**  
WITH MUSTARD SAUCE, GRAPES & A TOUCH OF CRISPY BACON  
P425

**SMOKED *Á LA MINUTE* BURRATA SALAD**  
BURRATA, SALMON GRAVLAX, THIN TOMATO SLICES  
WITH PESTO & PICKLED SHALLOTS  
P895

**CRISPY SOFT SHELL CRAB SALAD**  
WITH ORANGE, CORIANDER & PIPARRAS  
P395

## ◆ QUESOS Y EMBUTIDOS ◆

### QUESOS

CHOOSE ONE KIND OF HOMEMADE JAM:  
MANGO, GRAPE, STRAWBERRY, APPLE, PINEAPPLE

MANCHEGO	P395
IDIAZABAL	P450
BRIE	P325
GRUYERE	P350
MALAGOS MANGO SUBLIME	P325
MALAGOS BLUE GOAT CHEESE	P450
MALAGOS LA ROSITA	P450
<b>GOOD FOR SHARING</b> CHEESE PLATTER	P1995

### EMBUTIDOS IBERICOS

JAMÓN IBÉRICO DE BELLOTA CORTADO A MANO	P995
LONGANIZA IBÉRICA	P475
CHORIZO IBÉRICO	P395
FUET	P325
<b>GOOD FOR SHARING</b> LARGE IBERIAN COLD CUTS PLATTER	P1875
LARGE MIXTO PLATTER, CHEESE & COLDCUTS	P1995
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“PA AMB TOMAQUET” BREAD WITH TOMATO & EXTRA VIRGIN OLIVE OIL	P195

◆ **PAELLAS** ◆

**VEGETARIAN PAELLA**

P745

**PAELLA NEGRA WITH BABY SQUID & SAFFRON ALIOLI**

P790

**PAELLA GAMBAS Y POLLO**

PRAWNS & CHICKEN WITH ROMESCO

P925

**PAELLA DE MARISCO**

P995

**PAELLA DE SETAS**

MUSHROOM PAELLA WITH TRUFFLE ALIOLI

P995

**PAELLA DE COCHINILLO**

P1295

◆ **PESCADOS Y MARISCOS** ◆

**DEEP FRIED BACALAO**

SAMFAINA & PARSLEY EMULSION

P795

**TUNA BELLY**

GREEN BEANS, REFRITO & MASHED POTATO

P775

**STEAMED MAYA MAYA**

CONSOMÉ DE JAMÓN Y BONITO, & EGG 65°C

P750

**BARRAMUNDI, SUQUET DE PEIX**

TRADITIONAL CATALÁN STYLE STEW

P760

◆ CARNES ◆

COCHINILLO

CRISPY SUCKLING PIG WITH CELERY, ORANGE & RED ONION  
P925

IBERIAN PORK RIBS

WITH JAPANESE EGGPLANT, PUMPKIN & CHIMICHURRI  
P1050

600G PRIME ANGUS GRILLED RIBEYE

SERVED WITH SPICY POTATO WEDGES,  
ROASTED GARLIC & ROMESCO SAUCE  
P3595

GRILLED BEEF TENDERLOIN & ROASTED VEGETABLES

P1550

ROASTED LAMB RACK

CREAM & YOUNG CORN, CHIPS & HERBS JUICE  
P1600

1/2 COCHINILLO

SEGOVIAN STYLE, 45 MINUTES  
P4595

RAMBLA  
CATERING



CREATE & CUSTOMIZE YOUR OWN EVENT WITH US!

We believe in a flexible setup designed to fit your food and beverage needs!

Together, we can build your menu any way you like it!

Contact [ramblacatering@bistronomia.ph](mailto:ramblacatering@bistronomia.ph)  
for rates & packages

www.bistronomia.ph





# QUESOS Y EMBUTIDOS

## QUESOS

MANCHEGO CURADO (SPAIN)

P450 (50g) / P900 (100g)

MURCIA AL VINO (SPAIN)

P445 (50g) / P890 (100g)

IDIAZABAL (SPAIN)

P560 (50g) / P1120 (100g)

BRIE (FRANCE)

P425 (50g) / P850 (100g)

FOURME D'AMBERT BLUE CHEESE (FRANCE)

P450 (50g) / P900 (100g)

MORBIER BICHONNE (FRANCE)

P550 (50g) / P1100 (100g)

## EMBUTIDOS IBERICOS

BELLOTA IBERIAN HAM

48 MONTHS HAND CUT

P1300 (50g) / P2600 (100g)

IBERIAN HAM SHOULDER

P720 (50g) / P1450 (100g)

CHORIZO IBERICO

P475 (50g) / P950 (100g)

SALCHICHON DE VIC

P600 (50g) / P1200 (100g)

FUET

P385 (50g) / P770 (100g)

## ◆ QUESOS Y EMBUTIDOS ◆

### EMBUTIDOS IBERICOS

LOMO IBERICO

P760 (50g) / P1520 (100g)

LACON

P495 (50g) / P990 (100g)

CECINA WITH DRESSING & ALMONDS

P795 (50g) / P1595 (100g)

### GOOD FOR SHARING

COLD CUTS MIXTO PLATTER

IBERIAN HAM SHOULDER,  
CHORIZO IBERICO, FUET, LOMO IBERICO  
P2150

LA RAMBLA MIXTO PLATTER

IBERIAN HAM SHOULDER, FUET,  
CHORIZO IBERICO, LOMO IBERICO,  
MANCHEGO CHEESE, BRIE CHEESE,  
MURCIA AL VINO CHEESE, BLUE CHEESE  
P2995

“SELECCIÓN DE QUESOS”

CHEESE SELECTION  
P1300

Cheeses are served with crackers, grapes & jam.

Cold cuts are served with toasted bread and tomato sauce.

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“CESTA DE PAN” BREAD BASKET

P150

“PA AMB TOMAQUET”

TOASTED BREAD AND TOMATO SAUCE  
P195

## ◆ TAPAS FRIAS ◆

SPHERICAL OLIVES MARINATED IN  
EXTRA VIRGIN OLIVE OIL

P50

“SALMOREJO”

COLD TOMATO SOUP WITH  
QUAIL EGG & JAMON SERRANO

P450

ANCHOVIES AIR BAGUETTES,  
ESCALIVADA & PIPARRAS MAYONNAISE

P450

TUNA CANELONI, PRAWNS & VEGETABLES,  
AJOBLANCO, PESTO & OLIVE OIL CAVIAR

P495

SALMON TARTAR, JAPANESE DRESSING,  
TRUFFLE OIL, CRAB ROE & YUCA CHIPS

P695

“TARTAR DE ATÚN”

CONES OF TUNA TARTAR WITH WASABI MAYO

P430

“SALMON & SALMON”

MARINATED SALMON, SALMON CAVIAR,  
RICOTTA CHEESE & AIR BAGUETTES

P690

FOIE TERRINE WITH SWEET PUMPKIN,  
YOGURT & PX REDUCTION

P850

BEEF CARPACCIO WITH  
IDIAZABAL CHEESE & MUSHROOM CREAM

P795

## ◆ TAPAS CALIENTES ◆

“SOPA DE AJOS” GARLIC SOUP WITH  
SOUS VIDE EGG & HAM

P325

“CHORIZO AL VINO” CHORIZO STEW IN WHITE WINE

P550

“PARRILLADA VERDURAS” GRILLED VEGETABLES  
WITH ROMESCU SAUCE

P395

“CHAMPIÑONES AL AJILLO” MUSHROOM AL AJILLO

P550

GAMBAS AL AJILLO & SHITAKE MUSHROOMS

P695

“CALLOS PICANTES CON GARBANZOS”  
SPICED BEEF TRIPE STEW WITH CHICKPEAS

P520

MUSSELS WITH PANCETTA IN SEAFOOD STEW

P520

GRILLED SPANISH OCTOPUS WITH  
CONFIT POTATO & PAPRIKA SAUCE

P995

GAMBA ROLL, GREEN APPLE,  
CELERY & SPICY CREAM

P795

SEARED FOIE ON TOAST WITH ONION JAM  
& TRUFFLE SAUCE

P725

“BIKINI SANDWICH” IBERIAN HAM, MOZARELLA,  
TRUFFLE PASTE

P365

## ◆ TAPAS CALIENTES ◆

RAMBLA'S MINI PIZZAS  
CHOICE OF: GAMBA & ROMESCU,  
CHISTORRA & MANCHEGO CHEESE,  
SALMON & PESTO,  
IBERIAN HAM & QUAIL EGG  
P375

"BOCADILLO DE BUTIFARRA" CATALAN SAUSAGE SANDWICH  
WITH LIME ALIOLI & SHIITAKE ONION  
P475

"MONTADITO DE SOLOMILLO" BEEF TENDERLOIN,  
CEPES & FOIE PATE, CARAMELIZED APPLE  
P995

## ◆ FRITOS ◆

CROQUETAS JAMON  
P295

"CROQUETAS DE TXANGURRO"  
CRAB CROQUETTES WITH SALMON SASHIMI  
P495

"BUÑUELOS DE BACALAO"  
TRADITIONAL CATALAN FRITTERS OF  
CODFISH & SAFFRON ALIOLI  
P225

"PATATAS BRAVAS" POTATOES WITH  
ALIOLI & SPICY SAUCE  
P295

"CALAMARES A LA ANDALUZA" FRIED SQUID WITH ALIOLI  
P350

PINEAPPLE & FOIE EMPANADA,  
BEEF JUICE REDUCTION  
P625

## ◆ HUEVOS ◆

“TORTILLA DE PATATAS”  
OMELETTE WITH POTATO, ONION & ALIOLI  
P375

“HUEVOS ESTRELLADOS”  
BROKEN EGGS WITH POTATO, CHORIZO, JAMON  
P385

“HUEVOS FRITOS CON CHIPIRONES”  
FRIED EGG WITH BABY SQUID  
P350

GULAS WITH GARLIC SAUCE,  
IBERIAN HAM & SOUS VIDE EGG  
P995

## ◆ ENSALADAS ◆

“ENSALADA LA RAMBLA”  
GREENS, FRESH APPLE, RADISH,  
CHERRY TOMATO, RED ONION  
P375

“ENSALADA SALMON MARINADO”  
MARINATED SALMON SALAD WITH  
LETTUCE & PARMESAN CHEESE  
P650

“ENSALADA DE BURRATA”  
ITALIAN BURRATA, GRILLED ASPARRAGUS,  
PANCETTA, CHERRY TOMATO, BASIL DRESSING  
P795

“ENSALADA NICOISE”  
GREEN SALAD WITH TUNA, POTATOES,  
FRENCH BEANS & TOMATO  
P375

## ◆ PAELLAS Y PASTAS ◆

“PAELLA DE VERDURAS CON ROMESCU”  
VEGETABLE PAELLA WITH ROMESCU SAUCE  
P745

“PAELLA DE SETAS”  
MUSHROOM PAELLA WITH TRUFFLE ALIOLI  
P895

“PAELLA NEGRA CON CHIPIRONES”  
BLACK PAELLA WITH SQUID & ALIOLI  
P790

“PAELLA MAR Y MONTAÑA”  
CHICKEN & PRAWNS PAELLA WITH ROMESCU SAUCE  
P880

“PAELLA DE MARISCOS”  
SEAFOOD PAELLA  
P995

“PAELLA DE COCHINILLO”  
COCHINILLO PAELLA  
P1150

“PAELLA IBERICA”  
IBERIAN MEATS & MUSHROOM PAELLA  
P1800

“PAELLA DE BOGAVANTE”  
LOBSTER PAELLA WITH ALIOLI SAUCE  
P2995

“PASTA AL AJILLO CON MARISCOS”  
SEAFOOD AJILLO PASTA  
P495

“PASTA AMATRACIANA DE PANCETTA Y CHORIZO”  
PANCETTA & CHORIZO PASTA, TOMATO SAUCE  
P450

◆ **PESCADOS** ◆

BARRAMUNDI IN TRADITIONAL CATALAN STYLE STEW  
P695

GRILLED TUNA BELLY WITH GARLIC SAUCE,  
MASHED POTATO & PIPARRA  
P795

“BACALAO CON CALLOS PICANTE” SLOW COOK CODFISH  
WITH “CALLOS STEW”  
P650

CATCH OF THE DAY!  
ASK US FOR OUR BAKED FRESH FISH OF THE DAY!

◆ **CARNES** ◆

“POLLO DE CORRAL CON ARROZ DE SETAS Y TRUFA”  
FREE RANGE CHICKEN WITH TRUFFLE & MUSHROOM RICE  
P795

“PRESA IBERICA CON CHIMICHURRI” GRILLED IBERIAN PRESA  
WITH FRENCH BEANS & CHIMICHURRI SAUCE  
P1350

“BBQ COSTILLAR DE CERDO IBERICO”  
IBERIAN PORK BBQ RIBS WITH SWEET CORN  
P1100

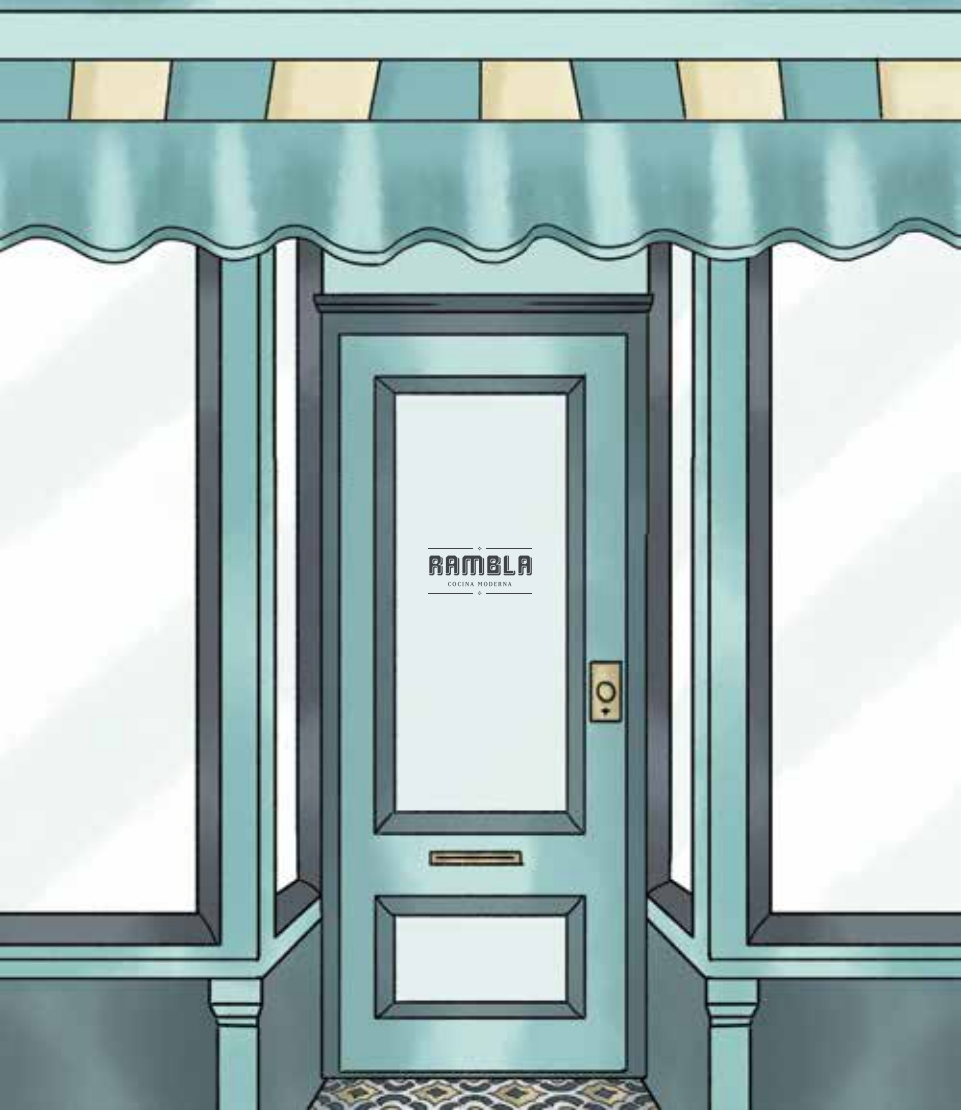
“SOLOMILLO A LA PARRILLA” GRILLED BEEF TENDERLOIN,  
MASHED POTATO & FOIE GRAMY SAUCE  
P1650

“CHULETON A LA PARRILLA” 600g PRIME ANGUS GRILLED RIBEYE,  
POTATO WEDGES, ROASTED GARLIC & CHIMICHURRI  
P3495

COCHINILLO, SEGOVIAN STYLE  
P2250 (1/4) / P4495 (1/2)



# GOT ROOM FOR DESSERT?



## ICE CREAM SELECTIONS



Dark Chocolate



Vanilla



Passion Fruit Sorbet



Rosemary



Bailey's



Apple Pie

**P180 PER SCOOP**



## FLAN DE TURRON

Flan de Turrón with Apple Pie Ice Cream & Caramel Foam

P375



## BROWNIE A LA MODE

Brownies, Chocolate Ganache, Streusel, Caramelized Bananas,  
Bailey's Ice Cream, Salted Caramel & Roasted Walnuts

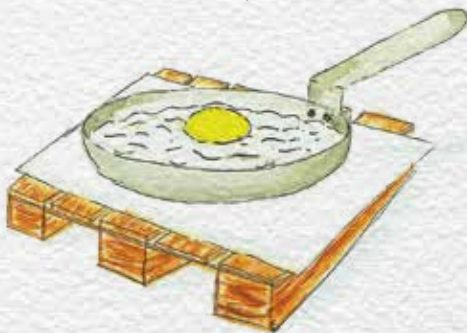
P250



## CHURROS CON CHOCOLATE

Churros, Warm Chocolate Sauce &  
Vanilla Ice Cream

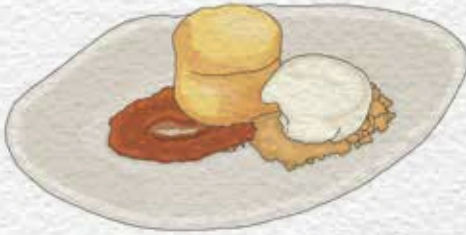
P245



## PASSION FRUIT SUNDAE

Yogurt Foam & Passion Fruit Sorbet

P225



## MANCHEGO CHEESECAKE

Manchego Cheesecake, Quince Jelly Cream & Rosemary Ice Cream  
(20 Minutes Preparation)

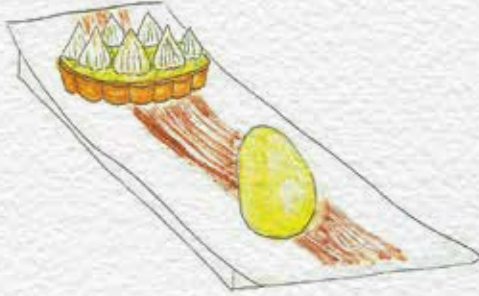
**P375**



## CARROT CAKE

Carrot Cake Crumbles, White Chocolate Powder, Cream Cheese Frosting,  
Streusel, Milk & Ginger Ice Cream & Triple Sec Caramel

**P270**



## CALAMANSI MERINGUE PIE

Chocolate Sauce, Pâté Brisée, Calamansi Curd, Swiss Meringue,  
Streusel, Passion Fruit Sorbet & Calamansi Zest

P215



## TIRAMISU

Soletilla with Kahlua, Sabayon, Streusel, Amaretto Jelly,  
Coffee Foam, Cocoa Powder & Crispy Cacao

P375

# GOT ROOM FOR DESSERT?





## NUESTRO TIRAMISU

Our Tiramisu Version

P335



## COULANT DE GIANDUJA

Gianduja Coulant with Bailey's Ice Cream

P315

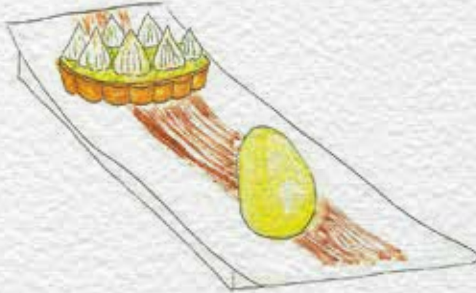




## CHURROS CON CHOCOLATE

Churros, Warm Chocolate Sauce & Vanilla Ice Cream

P245



## TARTA DE CALAMANSI

Calamansi Meringue Pie

P215



## BROWNIE A LA MODE

Brownies, Chocolate Ganache, Streusel, Caramelized Bananas,  
Bailey's Ice Cream, Salted Caramel & Roasted Walnuts

P250



## DESSERT PLATTER

Churros Con Chocolate, Brownie A La Mode,  
Flan De Huevo Con Crema De Limon & Torrija

P820



## FLAN DE HUEVO CON CREMA DE LIMON

Flan, Lemon Sauce & Salted Caramel Ice Cream

P235



## TORRIJA

Caramelized Warm Bread Brioche with Tiramisu Ice Cream

P275

## ICE CREAM SELECTIONS



Dark Chocolate



Vanilla



Tiramisu



Amaretto



Bailey's



Pineapple Sorbet

**P180 PER SCOOP**