



LAS RAMBLAS



If you can't make it to Spain to experience the original 'Las Ramblas' then we welcome you to the tranquil settings of the San Antonio Riverwalks' Las Ramblas located below the Hotel Contessa.

With open arms and a welcoming smile we will guide you through the enticement of food & wine with family & friends.

So pull up a chair, select a wine and get ready to love food and wine like a true Spaniard.

SMALL PLATES

Spanish olives/ tangerine marinated/ pickled garlic/ country bread/ E.V.O.O.

Shrimp ala plancha/ salsa romesco/ smoked sea salt/ herb salad

Beef carpaccio/ arugula/ cracked pepper/ Spanish E.V.O.O./ sea salt/ queso manchego

Pickled escabeche veggies/ green herb aioli

Moroccan marinated beef kabob/ red onion marmalada

Spiced fried Marcona almonds

Cider braised pork spareribs/ house chili rubbed/ membrillo glazed

Brussel sprouts/ house made pancetta & sage

Warm goat cheese/ sofrito/ grilled country bread/ citrus herbs

Patatas bravas/ crispy leeks/ spicy garlic harissa

Baquerone pintxos/ Spanish white anchovy, olives/ red pepper toast

Garbanzos a la Castellana/ chickpea puree/ cucumbers/ roasted garlic/ red peppers/ E.V.O.O.

Clams & Mussels Fideo/ tomato concasse/ garlic/ shallots/ herb pangritata/ sherry/ lobster saffron caldo

Semolina dusted calamari frito/ citrus gremolata/ fried basil/ lemon aioli

Shaved Iberian Jamon/ Spanish E.V.O.O./ cracked tellicherry

Chef inspired soup

ENSALADAS

Caesar Salad/ herb croutes/ classic dressing/ shaved 10 month manchego/ marinated white anchovy

Roasted beet salad/ baby beets/ ricotta salata/ toasted pistachios/ shaved fennel/ hazelnut dressing

Wild Arugula/ granny smith apples/ marcona almonds/ ricotta salata/ quince vinaigrette

Fennel/ tangerines brulee/ shaved fennel/ herbs/ mixed greens

Paella

Traditional Spanish paella from Valencia region/ chicken/ chorizo/ clams/ mussels/ shrimp/ calamari/ vegetables & saffron rice

LARGE PLATES

Ahi tuna/ seared "Rare"/ crisp yukon gold potatoes/ tomato confit/ green herb aioli/ sauce vierge & salmon roe

Glazed quail/ tangerine glaze/ lentil & fava bean ragout

Beef tenderloin/ serrano jamon wrapped/ truffle celeriac mash / sautéed spinach/ rioja fig reduction

Crisp olive oil cornish game hen/ pickled escabeche/ papas bravas/ preserved lemon vinaigrette

Kurobuta pork rib chop/ truffle celeriac mash/ caramelized brussel sprouts/ lardon & sage/ cider reduction

Sundried tomato Falafel cakes/ pickled vegetables/ olive & artichoke pesto

SPANISH CHEESE

Aged Manchego/ 4 month/ 6 month/ 10 month/ membrillo/ grilled country bread

Shane Bruns/ Director of Food & Beverage

Andrew Gutierrez/ Executive Sous Chef

Jacob Campos/ Sous Chef