



# 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  
Glazed quail/ tangerine glaze/ lentil & fava bean ragout  
Beef carpaccio/ arugula/ cracked pepper/ Spanish E.V.O.O./ sea salt/ queso manchego  
Pickled escabeche veggies/ green herb aioli  
Spiced fried Marcona almonds  
Warm goat cheese/ sofrito/ grilled country bread/ citrus herbs  
Patatas bravas/ crispy leeks/ spicy garlic harissa  
Semolina dusted calamari frito/ citrus gremolata/ fried basil/ lemon aioli

## Chef inspired soup

## ENSALADAS

**Caesar Salad**/ herb croutes/ classic dressing/ shaved 10 month manchego/ marinated white anchovy  
**Wild Arugula**/ granny smith apples/ Marcona almonds/ ricotta salata/ quince vinaigrette  
**Pecan chicken salad**/ spinach/ arugula/ Bluebonnet Boston bibb/ red onion/ tomatoes/ avocado/ feta cheese/ honey mustard vinaigrette  
**Chopped salad**/ roasted turkey/ mixed greens/ lardons/ tomato/ cabrales bleu cheese/ piquillo peppers/ hearts of palm/ sherry vinaigrette  
**Add Choice of: Grilled Chicken, Blackened ahi tuna or seasoned shrimp**

## LAS RAMBLAS EXPRESS

### ½ sandwich "as you like"

**Choice of:** Smoked turkey/black forest ham/ or roast beef  
*w/ lettuce, tomato, Spanish onion, pickle & ciabatta bun*

**Choice of two:** soup of the moment/ mixta salad/ or house fries

## LARGE PLATES

**Ahi Tuna**/ seared "Rare"/ crisp yukon gold potatoes/ tomato confit/ green herb aioli/ sauce vierge & salmon roe  
**Natural Beef Burger**/ red onion marmalada/ ciabatta bun/ aged manchego cheese/ pickled Texas sweet onions/ house Fries  
**Add bacon**

**Pork Sliders**/ spicy pulled pork/ pickled escabeche veggies

**Tagliatelle**/shaved zucchini "tagliatelle"/ sundried tomatoes/ spinach/ toasted pine nuts/sweet tomato crema

**Beef Brisket Sliders**/ pickled Texas sweet onions/ peppadew/ house Fries

**Grilled Chicken**/ tomato/ baby greens/ membrillo/ mahon cheese/ bacon/ house fries

## DESSERTS

**Orange Scented Crème Brulee** - Orange Baked Custard, Caramelized Sugar & Lime Tarragon Cookie  
**Ice Cream of the Moment** - w/ Chocolate Pistachio Biscotti  
**Sorbet of the Moment** - w/ Fruit Chips  
**Praline Cheesecake** - Almond Nut Cheesecake Berry Compote  
**Miniature Cookies** - Chef's assorted Cookies of the moment & glass of milk  
**Baked Churros** - Baked Pastry Fingers Dusted with Cinnamon Sugar With a Bitter Sweet Chocolate & Caramel Sauce

Shane Bruns/ Director of Food & Beverage

Andrew Gutierrez/ Executive Sous Chef

Jacob Campos/ Sous Chef