



GROUP MENUS 2025



TAPAS MENU

STARTERS (FOR SHARING)

"The Original" Caesar Cardini Salad with Chicken

Enrique Tomás Iberian Ham with Tomato Bread

La Rambla's Patatas Bravas

Roast Chicken Croquettes

Garlic Prawns with a Spicy Touch

Andalusian-Style Calamari with Mayonnaise

Chicken Fingers with Panko and Honey Mustard Sauce

Creamy Porcini Mushroom and Parmesan Risotto

DESSERT

Tiramisu

DRINKS

Mineral water, soft drinks, beer or wine

Red wine: Tres Finques, D.O. Empordà

White wine: Sol Garnatxa Blanca, D.O. Empordà

Coffee or herbal tea

30€

VAT Included
Banquet format



CANALETES MENU

APPETIZER

Iberian ham croquette Enrique Tomás

STARTERS (FOR SHARING)

The Rambla's Signature *Patatas Bravas*

Andalusian-style calamari with aioli

Traditional russian salad

Burrata salad with confit tomatoes

Catalan-style bread with tomato

MAIN COURSE (TO CHOOSE)

Grilled salmon with sautéed vegetables and soy sauce

Creamy porcini mushroom risotto

Roast chicken with french fries

DESSERTS (TO CHOOSE)

Catalan cream

Tiramisu

DRINKS

Mineral water, soft drinks, beer or wine

Red wine: Tres Finques, D.O. Empordà

White wine: Sol Garnatxa Blanca, D.O. Empordà

Coffee or herbal tea

39€

VAT Included

Banquet format



RAMBLES MENU

STARTERS (FOR SHARING)

Caesar cardini salad with chicken
Iberian ham Enrique Tomás with catalan bread with tomato
Broken eggs with iberian ham and french fries
Garlic prawns with a spicy touch
Andalusian-style calamari with mayonnaise
Chickpea hummus with focaccia bread
Catalan bread with tomato

MAIN COURSE (TO CHOOSE)

Grilled salmon with sautéed vegetables and soy sauce
Premium beef ribeye with french fries and rosemary oil
Creamy mushroom risotto

DESSERTS (TO CHOOSE)

Apple Fritters
Our Tiramisu

DRINKS

Mineral water, soft drinks, beer, or wine
Red wine: Viña Salceda, D.O. Rioja
White Wine: Camí del Port, D.O. Rueda
Coffee or herbal tea

42€

VAT Included
Banquet format



MENÚ ROYAL

APPETIZER

Welcome Glass of Cava
Iberian Ham Croquette Enrique Tomás

STARTERS (FOR SHARING)

Iberian ham Enrique Tomás with Catalan bread with tomato
Garlic prawns with a spicy touch
Caprese salad with buffalo mozzarella D.O.P.
Campana, arugula, and pesto
Galician-style octopus
Chicken satay skewer with teriyaki sauce

MAIN COURSE (TO CHOOSE)

Low-temperature confit cod with ratatouille and grilled asparagus
Premium beef ribeye with potatoes and rosemary oil

DESSERTS (TO CHOOSE)

Cheesecake
Tiramisu

DRINKS

Mineral water, soft drinks, beer, or wine
Red wine: Salceda Crianza, D.O. Rioja
White wine: Camí del Port, Verdejo, D.O. Ribera del Duero
Cava Olèrdola Brut Nature, D.O. Cava
Coffee or herbal tea

46€

VAT Included
Banquet format



PICA PICA MENU

STARTERS (FOR SHARING)

Tomato and baby mozzarella skewer with balsamic vinaigrette

Mini Russian salad

Mini casserole of La Rambla's bravas

Iberian ham croquette Enrique Tomás

Barquette of Andalusian-style calamari

Iberian ham Enrique Tomás with glass bread and tomato

Mini cheeseburger with barbecue sauce

Authentic chicken tacos

Our sliced pizza: four cheeses, prosciutto, and mushrooms

DESSERTS (TO CHOOSE)

Variety of pastries

Freshly sliced fruit

DRINKS

Mineral water, soft drinks, beer, or wine

Red wine: Salceda Crianza, D.O. Rioja

White wine: Camí del Port, Verdejo, D.O. Ribera del Duero

Cava Olèrdola Brut Nature, D.O. Cava

Coffee or herbal tea

46€

VAT Included

Banquet format



OPEN BAR

Classic Mojito Ron

Anyenc Brugal

Ballantine's Whisky

Smirnoff Vodka

Port d'Indies Gin

Tanqueray Gin

Soft Drinks

Fruit Juices

15€

VAT Included
Price per hour
Price per person



COMPLEMENTS

PRE

Glass of cava
6€
Duration: 15 min.

WELCOME
6€
Soft drinks, wine or cava
Duration: 10 min.


APPETIZER
10€
Duration: 20 min.

 
APPETIZER
20€
Duration: 30 min.

DURING

**DINNER
WITH
COMBINED**
9€

AFTER

HALF GIN-TONIC
7€

COMBINED
9€

OPEN BAR
15€ / 1st hour

OPEN BAR
15€ / 2nd hour



Includes 1 drink and 2 snacks.
• Snacks: olives and potato chips.



Composed of 2 drinks and 5 snacks.
• Snacks: olives, potato chips, chicken croquettes, tortilla skewers and Iberian ham.



CONDITIONS

- All menus will be served upon prior booking. For group reservations, a minimum of 10 people is required.
- For special menus, the restaurant must be informed at least 5 working days in advance to guarantee an alternative (vegetarian, gluten-free, or allergens).
- For menu options with dishes to choose from, the restaurant must be informed 5 working days in advance to guarantee customer selections.
- Cocktail-style menus are associated with space exclusivity upon request.
- If exclusivity of the space is required, pricing will be quoted according to request and timings.
- The final number of attendees reflected on the invoice will be the one given 3 working days before the event.
- If there are fewer attendees after that point, no refunds will be made for the menus.
- Up to 3 working days before the event, menu modifications can be made; after that, product changes cannot be guaranteed.
- The reservation will be confirmed with 50% of the total payment for the event, with the remaining balance to be paid 3 working days before.
- Paid amounts are non-refundable.



La Rambla, 117, Barcelona, 08002



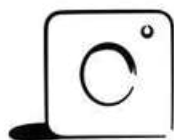
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