



LAS RAMBLAS



Restaurant Week August 13-27, 2016
Dinner Menu

Price \$35 (plus tax and tip)

FIRST

Fried Brussels Sprouts
Bacon Jam-Sea Salt

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Portobello "Fries"
Sweet Pepper Marmalade-Buttermilk Ranch

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Tomato Basil Soup
"Grilled Cheese" Crostini-Micro Basil

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Bibb Lettuce Salad
Pink Grapefruit-Avocado-Red Onion-Mexican Cheese-Pepitas-Poblano Ranch

SECOND

Steamed Mussels "Michelada"
Spicy Tomato Broth-Chorizo-Charred Lime-Cilantro-Mexican Beer

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Steak and Fries
Grilled Sirloin-Chimichurri-Crispy Fries

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Chicken Chopped Salad
Boiled Egg-Cheddar-Tomatoes-Cucumber-Avocado-Green Goddess Dressing

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Gnocchi
Asparagus-Shitake Mushrooms-Cherry Tomatoes-Lemon-Manchego

THIRD

Snickers Bread Pudding
Salted Caramel

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Mascarpone Cheesecake
Summer Berries

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Chocolate Lava Cake
Vanilla Cream