

Cold Appetizers

Las Ramblas Salad 7.75

Local farm to table mixed greens, roasted fresh beets, cucumber, red and yellow cherry tomatoes, fresh mango with a citrus vinaigrette

Wedge Salad 7.00

Iceberg lettuce, walnuts, bacon bits with a creamy homemade chunky blue cheese dressing

Bruschetta 6.00

Tomato concassé, garlic, dressed with EVOO and shaved pecorino cheese

Ahi Tuna Poke 10.00

Complimented with Asian seasoning, tamarind soy dressing, microgreens and herb seasoned crackers

Hot Appetizers

Lobster Bisque 10.00

The best of the Caribbean sea in one rich creamy soup

Escargot “Bourguignonne” 9.00

French term for “as prepared” in Burgundy France

Grilled Scallops 11.00

Jumbo scallops wrapped in bacon with a chimichurri sauce

Shrimp Skewer 11.50

Jumbo shrimp seasoned and grilled to perfection

*All our prices are in US Dollars
A 6% local BBO/BAZV tax is included in your bill*

From the Grill

5 oz Petite Tenderloin 27.00

Braised Short Ribs 25.00
Creamy garlic mashed potato

Free Range Chicken 25.00
Guava sauce

10 oz New Zealand Lamb Chops 36.00

Mignon n' Mariscos 28.00
Petite tenderloin and shrimp

House Dippers: *Chimichurri Sauce • Peppercorn Sauce • Wild Mushroom Sauce*

From the Sea

Catch of the Day 24.00
Ask your waiter for the daily catch

Black Grouper Meunière 26.00
Pan fried, finished with a lemon butter sauce

Chilean Seabass 33.00
Served with beurre blanc sauce

Caribbean Baked Shrimp 35.00
Topped with our signature spicy curry coconut cream sauce

Seafood Paella 28.00
A Spanish rice with assorted seafood and a touch of saffron aroma

Vegan Roasted Pumpkin Risotto 18.00
Sundried tomato pesto

Entrées are served with fresh seasonal vegetables

Sides

Baked Potato 3.00
Cream of Spinach 3.00

Creamy Garlic Mashed Potato 3.00
Asparagus Spears 3.00

Las Ramblas “Welcome Back” Special

***Savour our 3 course dinner for
\$30.89 per person***

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