



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 Riverwalk's 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 "TO SHARE"

- Spanish olives/ tangerine marinated/ pickled garlic/ country bread/ E.V.O.O. **5**
Shrimp ala plancha / salsa romesco/ smoked sea salt **7**
Beef carpaccio/ bluebonnet arugula/ cracked pepper/ Spanish E.V.O.O./ sea salt/ queso manchego **\$7**
Grilled nueskies apple wood smoked bacon wrapped medjool dates **5**
Pickled escaveche veggies/ green herb aioli **4**
Moroccan marinated beef kabobs (3) / dried stone fruit compote **9**
Spiced fried Marcona almonds **4**
Warm goat cheese/ sofrito/ grilled country bread/ citrus herbs/ toasted almonds **6**
Patatas bravas/ crispy leeks/ spicy garlic harissa **4**
Garbonzos a la Castellana/ chickpea puree/ cucumbers/ roasted garlic/ red peppers/ E.V.O.O. **7**
Cider braised pork spareribs/ house chili rubbed/ apple cider barbeque sauce/ red onion marmalade **8**
Caramelized Brussel sprouts/ house made pancetta & sage **5**
Baquerone pintxos/ Spanish white anchovy, olives/ red pepper toast **6**
Clams & Mussels Fideo/ tomato concasse/ garlic/ shallots/ herb pangritata/ sherry/ lobster saffron caldo **17**
Semolina dusted calamari frito/ gremolata/ fried basil/ green herb aioli & roasted tomato sauce **8**
Shaved Iberian Jamon/ Spanish E.V.O.O./ cracked tellicherry **18**
Chef inspired soup **5**

ENSALADAS

- Caesar** / herb croutes/ classic dressing/ shaved 10 month manchego/ marinated white anchovy **8**
Roasted Beet Salad/ baby beets/ mixed greens/ goat cheese/ toasted pistachios/ shaved fennel/ hazelnut dressing **8**
Sangria Poached Bosc Pear/ mixed greens/ cabrales blue cheese/ candied walnuts & aged sherry vinaigrette **7**
Contessa Salad/baby romaine/ roma tomatoes/ cucumbers/ carrot/ herb croutes & aged sherry vinaigrette **8**

Paella

Paella Valencia

Traditional Spanish Paella from Valencia region/ chicken/ chorizo/ clams/ mussels/ shrimp/ calamari/ vegetables & saffron rice **24**

Paella Vegetariana

Tomato/ eggplant/ mushrooms/ red bell peppers/ artichokes/ white beans & saffron rice **19**

LARGE PLATES

- Seared Muscovy Duck Breast**/ cranberry goat cheese sweet potato gratin / vegetable of the moment/ blood orange molasses **19**
Grilled Grouper/ cream braised leek "noodles"/ slow roasted tomato jam/ rioja & fig reduction **23**
Zarzuela La Catalana "Spanish shellfish stew"/ shrimp/ scallops/ clams/ lobster/ smoked mussels & rouille **25**
Beef Tenderloin/ serrano jamon wrapped/ creamy herb polenta / haricot verts/ harissa demi **28**
Cornish Game Hen/ Spanish chorizo bread pudding/ caramelized Fennel and apple salad / pomegranate reduction **19**
Kurobuta Pork Rib Chop/horseradish yukon gold mashed potatoes/ caramelized brussel sprouts w/ lardons & sage/ apple cider reduction **20**
Braised Colorado Lamb Shank/ horseradish yukon gold mashed potatoes/ pearl onions/ baby carrots & caramelized brussel spouts & Spanish sherry demi **32**
Grilled Ribeye/manchego cheese potato gratin/ haricot verts & kalamata olive tapenade butter **31**