



# 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 "TO SHARE"

- Spanish olives/ tangerine marinated/ pickled garlic/ country bread/ E.V.O.O. **5**  
Shrimp ala plancha / grilled lemon thyme vinaigrette/ smoked sea salt **7**  
Beef carpaccio/ bluebonnet arugula & artichokes/ 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) / salsa romesco **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 **8**  
Caramelized Brussel sprouts/ house made pancetta & sage **5**  
Baquerone pintxos/ Spanish white anchovy, olives/ red pepper toast **6**  
Albondigas/ pork, beef & lamb braised meatballs/ sherry pan drippings **7**  
Semolina dusted calamari frito/ gremolata/ fried basil/ lemon aioli & roasted tomato sauce **8**  
Shaved Jamon/ Spanish E.V.O.O./ cracked tellicherry **12**  
Grilled summer asparagus/ over easy egg/ shaved queso manchego **6**

## ENSALADAS Y SOPAS

- Chef inspired "warm" soup **5**  
**Gazpacho tasting**/ traditional white / watermelon / avocado **7**  
**Caesar** / hearts of romaine/ herb croutes/ classic dressing/ shaved parmesan/ marinated white anchovy **8**  
**Bluebonnet Salad**/ Hydroponic Bluebonnet lettuces/ house made granola/ goat cheese/ dried fruit/ citrus dijon vinaigrette **8**  
**Contessa Salad**/ baby romaine/ roma tomatoes/ cucumbers/ carrot/ herb croutes/ shaved manchego kalamata olives/ buttermilk tarragon dressing **8**  
**Organic "Caprese" Salad**/ organic vine-ripe tomatoes/ hand-pulled mozzarella/ basil pesto/ balsamic reduction **7**

## Paella

### Paella Valencia

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

**24**

### Farmers Market Paella

Tomato/ eggplant/ mushrooms/ red bell peppers/ artichokes/ white beans/ saffron rice/ white truffle oil

**19**

## LARGE PLATES

- Seared Muscovy Duck Breast**/ Spanish potato & sweet onion tortilla/ cabrales & frisee salad/ rioja fig jam  
**21**  
**Grilled Salmon**/ cannellini bean & Spanish chorizo ragout/ piquillo pepper vinaigrette/ Bluebonnet arugula salad  
**19**  
**Zarzuela La Catalana** "Spanish shellfish stew"/ shrimp/ scallops/ clams/ lobster/ smoked mussels & rouille  
**25**  
**Beef Tenderloin**/ fruita mustarda/ smoked gouda polenta / grilled asparagus/ roasted shallot demi glace  
**28**  
**Striped Bass**/ paprika dusted/ pickled Escaveche veggies/ goat cheese croquettes  
**24**  
**Cornish Game Hen Cocido**/ Rioja wine/ pancetta/ forest mushrooms/ pine nuts/ Yukon gold mashed potatoes/ asparagus  
**19**  
**Kurobuta Pork Rib Chop**/ horseradish yukon gold mashed potatoes/ caramelized brussel sprouts/ lardons & sage/ apple cider reduction  
**20**  
**Grilled Ribeye**/ manchego cheese potato gratin/ haricot verts/ kalamata olive tapenade butter  
**31**