

Appetizers

Mussels Marinière \$9.50

Cooked in a light fish broth and finished with fresh garlic, lemon juice and a dash of white wine.

Sesame Crusted Ahi Tuna \$11.00

Pan seared Ahi Tuna Steak served with wasabi rémoulade and micro greens

Beef Tenderloin Paillard \$13.25

Pan seared US Angus beef tenderloin served with baby arugula, shaved pecorino cheese, toasted pine nuts and drizzled with horse radish aioli

Lobster Carpaccio \$14.00

This slices of poach Caribbean rock lobster served with micro greens, shaved pecorino cheese, mango and tarragon citrus vinaigrette

Las Ramblas Salad \$7.25

Beef steak tomatoes, red onions and cucumber on a bed of fresh greens.

Escargot “Bourguignonne” \$8.50

French term for “as prepared” in Burgundy. The snails are topped with chopped fresh garlic, parsley and butter.

Las Ramblas Trio \$10.50

Seared scallops with sour sop sauce and crispy bacon, shrimp shooter and pinchitos.

Avocado topped with Shrimp \$10.00

Served with our home made Calypso sauce.

Samplers

Bruschetta \$4.25

Grilled bread served with diced tomatoes marinated with garlic and topped with extra virgin olive oil, salt and pepper.

Eggplant Rollatini \$6.50

Grilled and stuffed with mushrooms, onions and ricotta cheese.

Grilled Scallops \$10.00

Jumbo scallops wrapped in bacon and served with a citrus vinaigrette sauce.

Shrimp Skewer \$9.00

Jumbo shrimp seasoned and grilled to perfection.

We grow our own herbs which are used to seasoning of most of our dishes.

A 15% service charge will be added to the bill for groups of 8 persons or more.

A 1.5% local tax will be added to the bill

From the Grill

8 oz Petite Tenderloin \$32.00
A smaller but tender center cut.

14 oz New York Strip \$29.00
Grilled to perfection.

14 oz Rib Eye Steak \$34.00
Juicy and well marbled.

14 oz T-Bone Steak \$36.00
Full of flavor.

New Zealand Lamb Chops \$39.00
6 Chops naturally tender and flavorful.

Stuffed Chicken Breast \$24.00
Grilled and stuffed with Spinach and Ricotta cheese.

Surf & Turf \$33.00
Grilled Shrimp, Scallop and Petite Tenderloin.

Chimichurri Sauce
This thick herb sauce is native to Argentina

Wild Mushroom Sauce
Sautéed with garlic, onion and white wine

Peppercorn Sauce
Green peppercorn and Brandy

Seafood

Catch of the Day \$24.00
Ask your waiter for the daily catch.

Red Snapper \$26.00
Grilled marinated snapper with herb butter and pickled onions.

Chilean Sea Bass \$33.00
Tamarind soy marinated sea bass dressed with an avocado relish.

Grouper Meunière \$26.00
Pan fried, finished with a lemon butter sauce.

Seafood Paella \$28.00
A Spanish rice with assorted Seafood and a touch of Saffron broth.

All Entrees are served with grilled seasonal vegetables and mashed sweet potato

Side Dishes
Baked Potato \$3.50
Extra order of bread \$2.50

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