SHARING PLATES

La Rampa celebrates Latin culture through signature sharing plates from Central America and classic Cuban cocktails. Our menu is designed to be shared. We recommend 3-4 dishes from the first section of the menu, and 2 from the second, to share between two people.

GUACAMOLE | 6.5

corn tortilla chips (vg, gf)

PATATAS BRAVAS | 6.5

fried potatoes, chipotle salsa, vegan lime aioli, coriander (vg, gf)

CORN 'RIBS' | 7.5

vegan chipotle mayo, lime (vg, gf)

CHORIZO CROQUETTES | 8

chorizo, potato, béchamel, manchego, lime mayo

TUNA CEVICHE | 13.5

leche de tigre, avocado, almonds, coriander, tostadas (gf, n)

GARLIC PRAWNS | 12

lemon, salsa verde (gf)

CHILLI BEAN TOSTADAS | 7

chipotle black beans, avocado, vegan lime crema, pickled onions (vg, gf)

CHICKEN CHICHARRONES | 9.5

fried chicken, pineapple & habanero salsa

SALSAS | 7

homemade salsa served with corn tortilla chips (vg, gf)

tomatillo, pineapple & habanero, chipotle, red habanero

TACOS

Two per portion, perfect to share or as a starter

ROPA VIEJA | 9

braised ox cheek, avocado, chipotle slaw (gf)

CALAMARI | 9

battered squid, pickled mooli, pico de gallo

ROASTED CAULIFLOWER | 7

pickled peppers, chipotle beans, lemon balm, jalapeño (vg, gf)

FRIED CHICKEN | 8

coconut & sweetcorn salsa, chipotle slaw, coriander mojo



FRITA CUBANA BURGER | 13.5

smashed beef patty, chilli con carne, cheese, onions, mustard, straw potatoes, served with potato fries

SANDWICH CUBANO | 14

crispy pork belly, ham, raclette cheese, gherkins, coriander, served with potato fries

VEGETARIAN SANDWICH CUBANO | 13

fried aubergine, raclette cheese, guacamole, coriander, served with potato fries (\mathbf{v})

SEA BREAM IN BANANA LEAF | 18

caramelised pineapple, samphire, pico de gallo (gf)

CHARRED CAULIFLOWER | 12.5

red pepper and coconut yoghurt, toasted almonds, agave (vg, gf, n) $\,$

MOJO CHICKEN | 14.5

grilled chicken thighs marinated in coriander, garlic, and citrus, served with charred baby gem and a corn salsa (gf)

ROASTED AUBERGINE | 13

whole aubergine, caramelised manchego, honey, thyme, chipotle yoghurt (v, gf)

STEAK & CHIMICHURRI | 20

40 day dry-aged Irish rump steak with chimichurri sauce (gf)

POTATO FRIES | 4

house spice mix, vegan lime mayo (vg, gf)

HOUSE SALAD | 5

radicchio, fennel, avocado,
mustard & agave vinaigrette (vg, gf)

ARROZ CONGRI | 3.5

Cuba's most famous dish, rice & beans (vg, gf)

(v) vocatorian

mustaru w agave vinaigiette (vg, gi)



