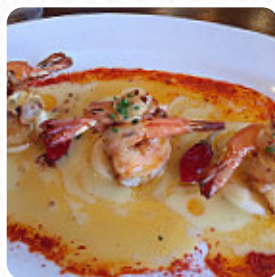




La Rambla Menu

<https://menuweb.menu>

238 NE Third Street OR 97128, McMinnville, United States
+15034352126 - <http://www.laramblaonthird.com>



The menu of La Rambla Restaurant Bar from McMinnville comprises about **235** different courses and drinks.

On average you pay about \$7.4 for a dish / drink. La Rambla offers a unique dining experience in the heart of Oregon's Wine Country, blending Spanish influences with local Northwest ingredients. Enjoy classic tapas dishes such as Sauteed Garlic Chili Shrimp and Oregon Mushroom Cocas, along with a diverse wine list that has received numerous accolades. Whether you're looking for an intimate meal or a group gathering after wine tasting, La Rambla delivers a memorable culinary experience.

La Rambla Menu



Alcoholic Drinks

SANGRIA \$3.0

Specials

POTATOES BRAVAS \$9.0

Main Courses

NACHOS

Salad

WILD ARUGULA \$8.0

Sweets

WARM ALMOND TORTE \$7.0

Drinks

DRINKS

Pork

PORK BELLY

Appetizer

GARLIC SHRIMP

Warm Tapas

ANCHOVIES \$8.0

Spirits

MARTINI

Main

SALTED MARCONA ALMONDS \$5.0

Tapas Frías – Kalte Tapas

IBERIAN HAM

Sliders

BUFFALO BURGER SLIDER \$3.0

California

JUSTIN OBTUSE, PORT, 05

Vodka Cocktails

GINGER COSMO \$6.0

Hot Drinks

COFFEE

Meal Deals

MEDITERRANEAN NIGHT \$6.0

Drink

WELL DRINKS \$5.0

Red Wine

HOUSE RED \$5.0

Entree

SEARED PORK TENDERLOIN \$10.0

Big Plates

BRAISED RABBIT LEG \$12.0

White

HOUSE WHITE \$5.0

La Rambla Menu



Sparkling

ARGYLE, WILLIAMETTE VALLEY, BRUT, 02

Northwest

BELLE VALLEE, PINOT NOIR PORT, OREGON, 04

Passed Hors D'oeuvres

GRILLED CAULIFLOWER \$9.0

Sides To Share (Or Not To Share- Up To You!)

FRIED YUKON GOLD POTATOES \$4.0

Aragón

ALTO MONCAYO VERATON, 05

Beverages To Go

BOTTLED BEER \$3.0

La Rambla Paella

LA RAMBLA PAELLA

Condiments And Sauces

HUMMUS

Especialidades - Spezialitäten des Hauses

PISTO LA MANCHA \$9.0

Mexican-American Food

EMPANADAS

Sides

CHEESE BOARD

Costers De Segre D.o

RAIMAT, TEMPRANILLO, 02

Penedes D.o.

TORRES 'MAS DE PLANA ', CABERNET SAUVIGNON, 01

Coster Del Serge

RAIMAT CHARDONNAY, 05

Vino De La Tierra

OSBORNE, MACEBEO, 05

Latin American Food

PAELLA

Entrées

STEAMED CLAMS \$10.0

SQUID

Vegetarian

CAULIFLOWER

GREEN BEANS

Antipasti

HOUSE MARINATED OLIVES \$4.0

ROASTED DELECATA SQUASH \$9.0

Snacks

CHICHARONES \$5.0

La Rambla Menu

CROQUETTES

Sauces

AIOLI

CHEESE SAUCE

Fish

PAN SEARED AHI TUNA \$12.0

SEA BASS

Starters

DUNGENESS CRAB BAY SHRIMP
CAKE \$14.0

LAMB STEW \$12.0

Cold Tapas

SELECTION OF SPANISH CHEESE
OLYMPIC PROVISIONS CHORIZO \$4.0

Navarra

OCHOA, ROSADO-GARNACHA, 07

OCHOA, VIURA-CHARDONNAY, 07

VEGETABLE TAPAS

OREGON MUSHROOM COCAS \$11.0

TRADITIONAL TORTILLA
ESPANOLA \$9.0

Rioja Alta

BERONIA, RESERVA,
TEMPRANILLO/MAZUELA/GRENACHA,
01

FINCA ALL ENDE, CALVARIO, 04

Seafood



OCTOPUS AND ORZO

GRILLED OCTOPUS

CALAMARI

Tapas

JAMON SERRANO

BACON-WRAPPED MEDJOL
DATES \$8.0

PATATAS BRAVAS

Coffee



HOT COFFEE

DECAF COFFEE

DECAF

Rose

A TO Z, OREGON ROSE, 05

AMITY VINEYARDS, RAVENONS ROSE,
DUNDEE HILLS, 06

WINTERS HILLS DRY ROSE, DUNDEE
HILLS, 06

Seafood Tapas

RIOJA BRAISED CALAMARI \$10.0

OREGON SOLE \$10.0

SAUTEED GARLIC CHILI SHRIMP \$11.0

Meat Tapas

SPICE-RUBBED BEEF HANGER
STEAK \$9.0

JAMON, BEEF PORK MEATBALLS \$9.0

SEARED DUCK BREAST
CROQUETA \$14.0



La Rambla Menu



Bierzo D.o.

DOMINIO DE TARES 'ALBARES ',
MENCIA, 04

DOMINIO DE TARES 'BALTOS ' MENCIA,
04/05

DESCENDIENTES DE J. PALACIOS
'CORULLON ', MENCIA, 04

Campo De Borja D.o.

BODEGAS ALTO MONCAYO, GRENACHE,
03/04

BODEGAS BORSAO VINA BORJA,
GRENACHE, 05/06

BODEGAS ALTO MONCAYO, VERATON,
05

La Mancha D.o

CONDESA DE LAGANZA, 03

LA SOLANA PAGO FLORENTINO, 03

FINCA SANDOVAL, SYRAH,
MOURVEDRE, BOBAL TEMPRANILLO, 04

Jumilla D.o.

ALTOS DE LUZON, MONASTRELL, 04

HIJOS DE JUAN GIL, MONASTRELL, 04

BODEGAS LUZON, 04

Montsant D.o

CELLERS CAU BLAU, CARIGNAN,
SYRAH GRENACHE, 05

CELLERS CAU BLAU, 'MAIS DE CAN
BLAU ', 04

CAPCANES 'MAS DONIS ', BARRICA, 04

Castilla y León

BODEGAS MUSEUM CRIANZA,
TEMPRANILLO, 02

OSBORNE SOLAZ,
TEMPRANILLO/CABERNET, 05

TELMO RODRIGUEZ PEGASO,
GARNACHA, 02

ALTOZANO, TEMPRANILLO, 07

Speciality Drinks

GIBRALTOR MULE \$6.0

VESPER MARITINI \$6.0

MARGARITA PERFECT \$6.0

SUGARLOAF MANHATTAN \$6.0

Rioja D.o.c.

BODEGAS FRANCO 'DIAMANTE '
MALVASIA-VIURA, 01

BODEGAS MUGA, ROSADO, 06

BODEGAS OSTATU, BLANCO, 06

TERRA DO GARGALO, BLANCO, 03

Restaurant Category

VEGETARIAN

VEGAN

GLUTEN FREE

DESSERT

Salads

ROASTED BEET \$8.0

BABY KALE \$8.0

MIXED GREEN SALAD \$8.0

SPINACH SALAD

BEET SALAD

Side Dishes

SAUTEED SPINACH \$9.0

La Rambla Menu



STEWED TOMATOES	\$10.0
FRIED GREEN BEANS	\$5.0
RICE	
SAUTEED MUSHROOMS	

Spain

ALVEAR SOLLERA, CREAM SHERRY, NV
HIDALGO, LA GITANA MANZANILLA, NV
HIDALGO, NAPOLEAN CREAM SHERRY, NV
TORO ALBALA, DON PX GRAN RESERVA, 04
JORGE ORDONEZ, VICTORIA MOSCATEL, 05

Rueda

BODEGAS ALDIAL NAIA, VERDEJO, 05
MARQUES DE RISCAL, VERDEJO-VIURA, 04
BODEGAS ANGEL RODRIGUEZ MARTINSANCHO VERDEJO, 05
PALACIO DE MENADE CUVÉE, 05
T. RODRIQUEZ BASA, VERDEJO-VIURA, 05

Northwest Tempranillos

ABACELA, TEMPRANILLO, SOUTHERN OREGON, 06
GROCHAU CELLARS, TINTO, ROGUE VALLEY, 06
GROCHAU CELLARS, TEMPRANILLO, ROGUE VALLEY, 06
HOLLORAN, EOLA-AMITY HILLS TEMPRANILLO, 05
LANGE, TEMPRANILLO, UMPQUA VALLEY, 06

Navarra D.o.

GUEL BENZU 'EVO ', CABERNET, MERLOT TEMPRANILLO, 03
GUEL BENZU 'LAUTUS ', 99
VEGA SINDOA 'EL CHARPARRAL ', OLD VINE GRENACHE, 05
VINA SARDASOL RESERVA, 01
VINA SARDASOL, TEMPRANILLO, 04

Priorato D.o.q.

BODEGAS MUGA RESERVED, 04
CIMS DE PORRERA 'SOLANES ', 04
MAS D 'EN GIL, 'COMA VELLA ', 01
MAS MARTINET, 'MARTINET BRU ', 04
PASANAU GERMANS, 'FINCA LA PLANETA ', 03

Toro D.o.

CASTILLO DEL BARON, MONASTRELL, 05
FINCA SOBRENO, TINTA DE TORO, 04
BODEGA NUMANTHIA TERMES, 'NUMANTHIA ', 05
BODEGA NUMANTHIA TERMES, 'TERMES ', 05
VETUS TORO TEMPRANILLO, 04

Rias Baixas D.o.

ADEGAS MORGADIO, ALBARINO, 06
BODEGAS MARTIN CODAX, ALBARINO, 06
LAGAR DE CERVERA, ALBARINO, 05
LAXAS, ALBARINO, 07
VINA NORA, ALBARINO, 05

La Rambla Menu



Happy Hour

HAZELNUT CRUSTED BAKED GOAT CHEESE	\$5.0
LA RAMBLA SALAD	\$5.0
WILLAMETTE VALLEY MUSHROOMS	\$5.0
SERRANO HAM AND SAN SIMON CHEESE	\$5.0
BRAISED JAMON, PORK AND BEEF MEATBALL	\$3.0
DRAFT BEER	\$4.0

Pinot Noir

- ADEA, DEAN-O'S, PINOT NOIR, WILLAMETTE VALLEY, 04
- A TO Z, PINOT NOIR OREGON, 06
- ANAM CARA, ESTATE PINOT NOIR, CHEHALEM MTN, 04
- ANAM CARA, ESTATE PINOT NOIR, CHEHALEM MTN, 05
- ANAM CARA, RESERVE PINOT NOIR, CHEHALEM MTN, 05
- ANDREW RICH, CUVÉE B PINOT NOIR, YAMHILL-CARLTON DIST., 05
- ANA VINEYARDS, RESERVE PINOT NOIR, WILLAMETTE VALLEY, 04

Chardonnay

- ARGYLE, WILLAMETTE VALLEY CHARDONNAY, 05
- ARGYLE, NUTHOUSE CHARDONNAY, WILLAMETTE VALLEY, 05
- BLACK CAP, CHARDONNAY, WILLAMETTE VALLEY, 05
- BRICK HOUSE, CHADONNAY, RIBBBON RIDGE, 05
- DOMAINE DROUHIN, ARTHUR CHARDONNAY, DUNDEE HILLS, 05

DOMAINE SERENE, COTE SUD CHARDONNAY, DUNDEE HIULLS, 04

EVESHAM WOOD, CHARDONNAY, EOLA-AMITY HILLS DIST., 06

Portugal

- BLANDY'S RAINWATER, MADEIRA, NV
- FONSECA, PANASCAL VINTAGE PORT, 01
- KOPKE, COLHEITA, 1977
- KOPKE, COLHEITA, 1994
- KOPKE, COLHEITA, 1997
- KOPKE, FINE TAWNY PORT, NV
- KOPKE, 10 YEAR TAWNY PORT, NV

Riesling

- ABACELA- ALBORINO, 07
- AMITY VINEYARDS, RIESLING, EOLA-AMITY HILLS DIST., 04
- ANNE AMIE, RIESLING, YAMHILL-CARLTON DIST., 06
- BELLE PENTE, RIESLING, CHEHELAM MTN., 05
- BERGSTROM, RIESLING, WILLIAMETTE VALLEY, 05
- BROOKS, AMYCUS NORTHWEST WHITE BLEND, WILLAMETTE VALLEY, 05
- LAZY RIVER, RIESLING, WILLAMETTE VALLEY, 06

Pinot Gris

- A TO Z, OREGON PINOT GRIS, 05
- BENTON-LANE, PINOT GRIS, WILLAMETTE VALLEY, 06
- ERATH, PINOT GRIS, OREGON, 06
- EYRIE, PINOT GRIS, DUNDEE HILLS, 06

La Rambla Menu



LANGE WINERY, PINOT GRIS,
WILLAMETTE VALLEY, 06

LEMELSON TIKKA'S RUN, PINOT GRIS,
WILLAMETTE VALLEY, 06

MAYSARA, PINOT GRIS, MCMINNVILLE
DIST., 06

Catalunya

JANE VENTURA MAS VILELLA, 99

LAS ROCAS DE LA SAN ALEJANDRO,
GRENACHE, 05

PAGO JEAN LEON TERRASOLA, SYRAH-
CARINENA, 04

PAGO JEAN LEON, CABERNET
SAUVIGNON RESERVA, 01

VINA ALARBA SAN MIGUEL, 04

TORRES, VINA ESMERALDA, 05

TORRES, ROSADO, 06

Sparkling Cava

CAASTELLBLANCH, NV

CAVES I VINS EL CEP SA, MARQUES DE
GELIDA BRUT ROSE, 05

CODORNIU, BRUT ORIGINAL, NV

CODORNIU, CUVEE RAVENTOS, NV

GRAMONA CAVA GRAND CUVEE, NV

GRAN GESTA, BRUT RESERVA SAN
SADURINI, NV

MARQUES DE GALIDA BRUT, ROSE, 05

Single Varietals

BRICK HOUSE, GAMAY NOIR, RIBBON
RIDGE, 06

CANAS FEAST, DEL RIO SYRAH, ROGUE
VALLEY, 03

CARLO JULIAN, TEMPRANILLO, ESTATE
VINEYARD, YAMHILL-CARLTON DIST., 06

COTTONWOOD, RAYA JADE SYRAH,
YAKIMA VALLEY, 04

EDEN VALE WINERY, CABERNET
FRANCE, ROGUE VALLEY, 02

FRANCIS TANNAHILL, MASON DIXON
SYRAH, ROGUE, YAMHILL-CARLTON
DIST., 04

GRIFFIN CREEK, MERLOT, ROGUE
VALLEY ,01

Rioja D.o.c

BODEGAS ARTADI ' VINAS DE GAIN ', 04

BODEGAS BRETON LORINON RESERVA,
03

BODEGAS FRANCO BORDON, CRIANZA,
01

BODEGAS FERNANDO RAMIREZ DE
GANUZA, 01

BODEGAS MUGA 'PRADO ENEA ', GRAN
RESERVA, 98

BODEGAS MUGA RESERVA SELECCION
ESPECIAL, 03

BODEGAS MUGA "TORRE MUGA ', 04

Ribera Del Duero D O.

BODEGAS ALION, 'ALION ' COSECHA, 00

BODEGAS EMILIO MORO, 03/04

CONDADO DE HAZA, 03/04

DOMINO ATAUTA, 03/04

LEGARIS, CRIANZA, 02

TINTO PESQUERA, 03

BODEGAS EMILIO MORO, MALLEOLUS,
05

Other Single Varietals

AMITY, PINOT BLANC, WILLAMETTE
VALLEY, 05

La Rambla Menu



COTTONWOOD, KIRA SKYPE
SAUVIGNON BLANC, YAKIMA VALLEY, 06

DOBBS FAMILY ESTATE, VIOGNIER,
ROUGE VALLEY, 04

ET FILLE, DEUX VERT VIN, YAMHILL-
CARLTON DIST., 06

FOUR GRACES, PINOT BLANC, DUNDEE
HILLS, 05

JK CARRIERE, GLASS WHITE PINOT
NOIR, WILLAMETTE VALLEY, 06

MAYSARA, PINOT BLANC, MCMINNVILLE
DIST., 07

Blends

A TO Z, NIGHT DAY, SOUTHERN
OREGON, 04

ANDREW RICH, COUP D'ETAT,
COLUMBIA VALLEY, 05

CUNEO CELLARS, TWO RIVERS
BORDEAUX STYLE, RED MOUNTAIN, 03

NATALIES ESTATE, ELEPHANT
MOUNTAIN VINEYARDS, CAB. SAUV., 06

NORTH X NORTHWEST, CABERNET
SAUVIGNON, MERLOT, 05

OWEN ROE, ABBOT'S TABLE, COLUMBIA
VALLEY, 05

OWEN ROE, SANGIOVESE, COLUMBIA
VALLEY, 04

ANNE AMIE, CUVÉE A, YAMHILL-
CARLTON DIST., 06

Dessert



- CHURRORS \$7.0
- CATALAN CREMA \$7.0
- ORANGE FLAN \$7.0

CHOCOLATE TORTE \$7.0

CARAMELIZED APPLE BREAD
PUDDING \$7.0

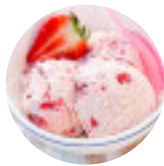
CHURROS

CHEESECAKE

CARAMEL PUDDING

CHEESE CAKE

These Types Of Dishes Are Being Served



- ICE CREAM \$7.0
- BREAD
- TUNA STEAK

APPETIZER

SALAD

PASTA

MUSSELS

LAMB

DESSERTS

OYSTERS

MEAT

BURGER

Ingredients Used



- RED SNAPPER \$10.0
- SEAFOOD
- SAUSAGE

BEANS

CHOCOLATE

BACON

SCALLOPS

CARAMEL

SHRIMPS

SPINACH

VEGETABLES

POTATOES

La Rambla Menu



GARLIC

PORK MEAT

MUSHROOMS

CHILI

SHRIMP

BRUSSEL SPROUTS

CHEESE

FETA

ONION

PRAWNS

BRUSSELS SPROUTS

La Rambla

238 NE Third StreetOR 97128,
McMinnville, United States

Opening Hours:

Monday 12:00-21:00
Thursday 12:00-21:00
Friday 12:00-21:00
Sunday 12:00-21:00
Saturday 12:00-22:00

Made with menuweb.menu

