



# SOCIAL ROOM

6-COURSE  
CUSTOMIZABLE MENU  
\$60/PER PERSON

*Pinchos & Ensalada followed by  
two Tapas courses - your choice of  
one Vegetable & one Protein  
House Paella and choice of Sweets*

## PINCHOS

BREAD, OLIVE OIL &  
FIVE CHEESE BOARD

## ENSALADA

MIXED GREENS  
honey poppy seed vinaigrette,  
Manchego/Tillamook cheddar,  
marinated onion, currants,  
hazelnuts (GF,V,N)

## AFTER DINNER SWEETS

CHEF'S CHOICE  
ICE CREAM *or* SORBET (V)

CHURROS chocolate ganache (V)

CHOCOLATE TORTE  
berry compote (GF,V)

BURNT BASQUE CHEESECAKE  
orange blossom syrup, candied  
oranges (V)

## TAPAS • VEGETALES

PADRÓN PEPPERS  
blistered with sea salt, garlic aioli  
(V,GF)

GRILLED ASPARAGUS  
lemon aioli, toasted almonds (V,N,GF)

BATTERED GREEN BEANS  
garlic aioli (V)

ROASTED BABY CARROTS  
black garlic aioli, toasted hazelnuts  
(V,N,GF)

FRIED BRUSSELS SPROUTS  
whipped goat cheese, balsamic  
reduction, hazelnut picada I4-(V,N)

SAUTÉED GREEN BEANS  
Calabrese blue cheese, hazelnuts  
(V,N,GF)

FRIED ARTICHOKE HEARTS  
lemon aioli (GF,V)

PATATAS BRAVAS  
fried Yukon Gold potato, Calabrian  
chili butter, sunny-side up egg,  
garlic aioli (GF,V)

SAUTÉED MUSHROOMS  
creamy sherry Manchego/  
Tillamook cheddar sauce,  
baguette (V\*\*)

OREGON MUSHROOM COCA  
arugula, Manchego/Tillamook ched-  
dar, caramelized onion, truffle salt,  
sherry gastrique (V,\*\*)

## TAPAS • PROTIEN

ALBONDIGAS DE PAVO  
turkey meatballs, smoked paprika,  
tomato sofrito, Manchego/  
Tillamook cheddar

BACON DATES  
stuffed with Cabrales blue cheese (GF)

COFFEE DUSTED GRASS FED  
FLAT IRON STEAK  
Calabrese aioli (GF)

STEAK EMPANADAS  
zucchini, beets, onion, goat cheese,  
truffle honey

LAMB NACHOS  
lamb sofrito, sweet potato chips,  
Cabrales blue cheese (GF)

PORK CROQUETAS  
jamón, bacon, chorizo, Manchego/  
Tillamook cheddar, Calabrese aioli

PIQUILLO PEPPERS  
stuffed with saffron rice, slow-roasted  
chicken, Idiazabal cream sauce,  
hazelnut picada (N)

SAUTÉED GARLIC CHILI SHRIMP  
Calabrian chili, piment d'espelette,  
garlic aioli (GF)

FRIED CALAMARI  
red bell pepper, fennel, red onion,  
lemon aioli (GF)

## HOUSE ESPECIAL PAELLA

MIXED - shrimp, clams, mussels, chicken, pork shoulder,  
Spanish and house chorizo, green peas, piquillo peppers,  
caramelized onion, saffron, tomato (GF)

- Vegetarian option on request -

(GF) GLUTEN FREE (V) VEGETARIAN (N) NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food borne illness.*

*\*\* Wild Oregon mushrooms such as Oyster and Shiitake used in this establish-  
ment are not an inspected product. Disclaimer: While we strive to ensure our  
gluten-free items are safe for your diet, we cannot guarantee with 100%  
confidence that cross-contamination between ingredients will not occur.*

\$20 corkage fee on each bottle  
\$1 per person cake cutting fee

LA RAMBLA SOCIAL ROOM  
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