

MENU

BREAKFAST AND COFFEE BREWERS

Las Ramblas

Welcome to Las Ramblas!

Relax and enjoy a unique tasting experience

High quality roasted coffee by us, organic eggs, warm fluffy pancakes, handmade breads and granola are some of the ingredients which compose this experience.

While the special sweets which are prepared step by step at our confectionary add to its lift off.

Ask our team about the different coffee varieties and their special brewing

#Lovetocoffee #LasRamblascafe #Rmblscoffee

www.lasramblas.coffee

CONNECT WITH US  

COFFEE MENU

We always seek the best green coffee beans, through the personal relationships we develop among producers from the countries of origin, we skilfully roast and achieve the best tasting experience.

Espresso

House Blend

- Origin: Brazil.
- Taste profile: Chocolate, caramel, hazelnut, sweet acidity, lasting taste.

single hot	double hot	cold
2,50€	3,50€	3,70€

Single Estate

- Origin: Ethiopia.
- Taste profile: Cacao, strawberry, medium acidity, notes blueberries.

single hot	double hot	cold
2,60€	3,60€	3,80€

Filter

Single Estate

- Filter coffee of unique origin. Ask about its taste profile.

V60 200 ml	Chemex 500 ml	Aeropress 200 ml	Cold Brew* 250 ml
3,50€	7,00€	3,50€	4,50€

*Distilled with frozen water 12 hour.

Microlot

- Limited production coffee, depending on its availability.

V60 200 ml	Chemex 500 ml	Aeropress 200 ml
4,50€	9,00€	4,00€

Decaffeinated coffee

Mexico Mountain Water

- Origin: Chaipa, Yajalon, Tumpala. • Variety: Catura, Typica, Bourbon • Milling Washed, mountain water process.
- Altitude: 1200 - 1600m • Taste profile: brown sugar, medium body, sweet taste, intense butter flavor.

single hot	double hot	cold
2,50€	3,50€	3,70€

COFFEE

Espresso based coffees

Cappuccino (25ml espresso, 120ml fresh milk)	3,80€
Cappuccino double (50ml espresso, 200ml fresh milk)	5,00€
Cappuccino mocha (25ml espresso, 100ml fresh milk, 20ml chocolate syrup)	4,00€
Cappuccino mocha double (50ml espresso, 200ml fresh milk, 40ml chocolate syrup)	5,00€
Cortado (25ml espresso, 25ml fresh milk)	3,50€
Cortado double (50ml espresso, 50ml fresh milk)	4,50€
Macchiato (25ml espresso, 20ml fresh milk)	2,80€
Macchiato double (50ml espresso, 40ml fresh milk)	4,10€
Latte macchiato (25ml espresso, 200ml fresh milk)	4,00€
Mochaccino (25ml espresso, 25gr chocolate, 200ml fresh milk)	4,50€
Affogato (25ml espresso, 50gr Madagascar vanilla bean ice cream)	3,50€
Affogato double (50ml espresso, 100gr Madagascar vanilla bean ice cream)	4,50€
Flat white (40ml espresso, 100ml fresh milk)	4,00€
Americano (25ml espresso, 100ml filtered water)	2,80€
Americano double (50ml espresso, 200ml filtered water)	3,50€
White americano (25ml espresso, 25ml fresh milk 75ml filtered water)	3,00€
White americano double (50ml espresso, 50ml fresh milk, 150ml filtered water)	3,50€
Latte (25ml espresso, 200ml fresh milk)	4,00€
Café au lait (25ml espresso, 30ml condensed sweet milk, 200ml fresh milk)	4,50€
Irish coffee (150ml filter coffee, 40ml Irish whiskey 50ml vegetable cream, 10gr brown sugar)	6,00€

* Lactose free milk +0,30€ ** Extra syrup (strawberry, vanilla, caramel, banana, hazelnut) +0,10€
 *** Single estate +0,10€ **** Microlot +0,30€

House Specialties

V Matcha latte (matcha, coconut or almond milk, maple syrup)	5,00€	House lemonade	3,10€
Espresso tonic (Three Cents Aegean Tonic, espresso)	5,00€	Pink lemonade	3,30€
Ramblito espresso (espresso, Nutella)	3,00€	Ginger lemonade	3,50€
Ramblito double (double espresso, Nutella)	3,50€		
Coffee tea or me (tea, filter coffee)	4,00€		
Ramblito frozen (espresso, Madagascar vanilla bean ice cream)	5,50€		
Nutella frozen (espresso, Madagascar vanilla bean ice cream, Nutella)	6,00€		

V VEGAN

HOUSE SPECIALTIES

Greek coffee

Our Greek coffee is unique since it is ground and roasted exclusively by us and slowly simmered in a coffee pot. For an alternative tasteful trip you can try Greek coffee with cardamom.

	Single	Double		Single	Double
Brazilian Arabica, Robusta Indonesia	2,50€	3,00€	Greek coffee with cardamom	2,60€	3,10€

Hot Tea

Chun Mei (Chinese green tea, organic culture)	3,20€
Four red fruits (Exceptional combination of black tea with strawberry, framboise - cherry and gooseberry)	3,20€
Yogi (Ancient Indian recipe with cinnamon, ginger, black pepper and cardamon)	3,20€
Rooibos Aphaea (Theine / caffeine free, with apple, grape, almond, pistachio)	3,20€
Chamomile	3,20€
Mint	3,20€

Ice Tea

Black tea lemon	3,20€
Peach	3,20€
Red Berries	3,20€
Matcha energy 0% Sugar (Ginger, pomegranate, guarana)	3,20€
Matcha fitness 0% Sugar (Apple cucumber, ginger, dandelion)	3,20€

GREEK COFFEE / TEA

Fruit Juices

Ramblito (orange, pineapple, cardamom, agave)	4,50€
Mixed (apple, orange, kiwi, banana)	4,50€
Banana	4,00€
Orange	4,00€
Pomegranate	4,50€
Juice (packaged)	3,00€

Smoothies

Breakfast (yoghurt, banana, milk, honey, oats, cinnamon)	5,50€
Energy (apple, kiwi, brown sugar)	4,50€
Diet (orange juice, strawberry, yoghurt, stevia)	5,00€
Peanut butter (banana, almond milk, Ceylon cinnamon, peanut butter, honey)	6,00€
Think Pink (strawberry, ginger, lime, agave)	5,50€
Milkshake (vanilla, strawberry, chocolate)	5,50€

Drinks

Hot / Cold

Chocolate	3,50€
Chocolate with whipped cream	3,80€
Cocoa	3,00€
Milk	2,50€
Milk with honey	3,50€
Milk with cocoa	3,50€
Milk with honey & espresso	4,00€

Soft Drinks

3 Cents (200ml) (grapefruit, gentleman, aegean tonic)	4,50€
Soft drinks (250ml)	3,00€
Red bull (250ml)	5,00€
Souroti (250ml)	3,00€
Pellegrino (250ml)	3,50€
Pellegrino (750ml)	6,00€
Water (500ml)	0,30€
Water (1lt)	2,00€

Non Alcohol Drinks

	GLASS 150ml	BOTTLE 750ml
Torres Natureo Muscat - White	5,50€	24,00€
Torres Natureo Syrah - Red	6,00€	25,00€
Crodino Aperitivo (175ml)		5,50€
Tanqueray 0,0%		7,00€

OUR WATER IS FILTERED / WE ROAST OUR COFFEE

BEVERAGES / NON ALCOHOL DRINKS

Breakfast

Eggs benedict Brioche, bacon or prosciutto, poached eggs, Hollandaise sauce, mesclun salad.	6,50€
Croque madame Traditional bread, smoked ham, Dijon mustard, gruyere béchamel, mix cheese, fried egg.	8,00€
Scrambled eggs Handmade butter croissant, scrambled eggs, cream cheese, bacon.	8,00€
Mushrooms scrambled eggs Brioche bread, scrambled eggs, mushrooms cream, sauté mushrooms, parmesan, fresh onion.	8,00€
White omelette Traditional bread, egg white, asparagus, truffle oil.	6,50€
Fried eggs Traditional bread, tomato sauce with pepper, feta mousse, fried eggs.	6,00€
Pulled pork omelette Traditional bread, omelette with graded potato, pulled pork, sauerkraut, goat cheese, pickled onion, valeriana.	8,00€
French toast French toast, cream cheese, manouri cheese, honey, toasted sesame.	7,50€
Greek breakfast Traditional bread, Tzoumagia sausages, bacon, fried eggs, traditional salad.	9,00€
Avocado toast Traditional bread, cream avocado, poached eggs, avocado, oil and lemon sauce, chia seeds, pumpkin seeds.	7,50€
Breakfast sandwich Ciabatta, sauté spinach, bacon, poached or fried egg, cheddar sauce.	5,50€
Breakfast ramen Egg noodles, pancetta, mushrooms, ramen broth, 5 ^{1/2} minute egg, chili pepper, fresh onion.	9,00€
Spinach pancake Spinach pancake, bacon, fried egg, feta cheese, Romesco sauce.	7,00€
Yogurt bowl Yogurt, white chocolate, handmade granola, dried fruits, chia seeds.	6,50€

● Breakfast is served until 16:00

Do inform us of any food allergies.
The menu may contain allergens or traces of them.
The vegetable, meat, cheese and cold cut products are certified.
The Greek cheese is PDO. All our meat is fresh. The fries and chicken nuggets are frozen.
Extra virgin olive oil is used in salads and sunflower oil is used in frying.

BREAKFAST

Sandwich

Katsu sando Brioche bread, breaded chicken, caramelized onion, tonkatsu cabbage salad, crispy onion.	4,50€
Blt Traditional bread, bacon, gouda, tomato, lettuce, mayonnaise, French potatoes.	5,50€
Caprese Panini, fresh mozzarella, basil pesto, tomato, oil & lemon sauce, baby rocket.	4,00€
Omelette White baguette, omelette, Napolitana sauce, colorful peppers, bacon.	3,50€
Baguette White baguette, smoked turkey, gouda, mayonnaise, tomato.	2,50€
Finger White baguette, cream cheese, smoked turkey, manouri cheese, lettuce, tomato.	3,20€
Kaiser Brioche, chicken salad, tomato, mayonnaise, iceberg.	2,80€
Mediterranean Whole baguette, olive paste, feta cheese, tomato, olive oil, oregano.	3,50€
Savory croissant Handmade butter croissant, scrambled eggs, smoked turkey, cream avocado.	5,50€
London sandwich Toasted bread, pulled pork, cheddar, mayonnaise.	3,50€
Spicy tuna Whole toasted bread, tuna salad, cucumber.	3,00€

Bar Tasting

	Small	Large
Cheese and cold cuts platter	8,00€	18,00€
Platter with local sausages		13,50€
Polenta sticks Crispy polenta, graviera sauce with truffle oil.		7,00€
Arancini Breaded rice balls with parmezana, prosciutto & thyme, graviera sauce.		8,00€

SANDWICH / BAR TASTING

Salads

Caesar Chicken, iceberg, parmezana, bacon, Caesars sauce, croutons, 5 ^{1/2} minute egg.	7,00€
Quinoa White & red quinoa, lentils, iceberg, cherry tomatoes, avocado, anthotiro cheese, lime dressing, hazelnuts, raisins, lime.	8,50€
Baby Rocket Beef filet, onion confit, baby rocket, manouri cheese, vinegar dressing, breadsticks.	11,00€
Falafel Fattoush salad, chick pea balls, tahini sauce, yogurt dressing, pickled cucumber, tortilla chips.	8,50€

Lunch

V Noodles Egg noodles, carrot, Chinese cabbage, broccoli, ginger, fresh onion, soy sauce, toasted sesame.	* Vegetable * Chicken * Beef fillet	7,50€ 9,00€ 13,00€
Chicken satay Marinated chicken in satay sauce, fried rice with vegetables, peanut butter sauce, lime, fresh onion.		8,50€
Chicken curry Chicken curry & red peppers, basmati rice, ginger, coconut milk, hazelnuts, fresh onion, chili pepper, lime, tortilla chips.		9,00€
Pappardelle carbonara Pappardelle, bacon, carbonara cream, guanciale, parmesan, egg yolk.		8,50€
Gnocchi Handmade gnocchi, chicken, mushrooms, stock & mushrooms powder, cream cheese, truffle oil, parmesan flakes.		10,00€
Quesadillas Pulled beef, rice, corn, cheddar, crispy onion, guacamole, mesclun salad, French fries.		9,00€
Tacos selection Pulled pork, chicken with peppers, chili con carne, pico de gallo, guacamole, mixed cheese, sour cream, chili pepper.		10,00€
Chicken burger Breaded chicken, honey mayonnaise, gouda, tomato, lettuce, cocktail sauce, French fries.		7,50€
American burger 100% beef burger, cheddar, bacon, lettuce, tomato, onion, cucumber pickle, bbq sauce, French fries.		9,50€
Chicken bao bun Breaded chicken, kimchi cabbage, sweet chili mayonnaise, chili pepper, fresh onion.		8,50€
Falafel bao bun Chick pea balls, peanut butter sauce, pico de gallo, crispy onion, cucumber.		7,50€
Las ramblas bao bun Pulled pork, sriracha mayonnaise, coleslaw, chili pepper.		9,00€
Club sandwich * Smoked turkey or smoked ham, mayonnaise, gouda, bacon, tomato, lettuce, French fries.		6,50€
V Club sandwich veggie Vegetables sauté, olive paste, lettuce, tomato, French fries.		6,00€
*Fried or boiled egg + 1€ *Chicken + 2,5€		

V VEGAN

SALADS / LUNCH

Pancakes

	whole portion	half a portion
Hazelnut* Hazelnut praline, caprice, maltesers.	6,50€	4,00€
Healthy & honey Seasonal fruits, granola, cinnamon.	7,00€	4,50€
Healthy & maple syrup Seasonal fruits, granola, cinnamon.	8,00€	5,00€
Forest fruit Yogurt mousse, forest fruit compote.	7,50€	4,50€
Banoffee* Patisserie cream, scotch butter, banana, cookie crumble.	7,00€	
Apple* Caramelized apple, patisserie cream, roasted nuts, anglaise sauce.	7,50€	

*Bueno ice cream scoop or salted caramel + 2,50€

*Madagascar vanilla bean + 1,50€

Patisserie

Apple tart Biscuit crumble, patisserie cream, caramelized apples, anglaise sauce, caramel nut ice cream.	7,00€
Pavlova Patisserie cream, jelly strawberry, pistachio.	5,00€
American cheesecake Biscuit crumble, cheesecake cream, forest fruit compote or chocolate & caramel.	5,50€
Profiterole Puffy choux, vanilla cream, caramel chocolate, chocolate sauce.	5,00€
Lava cake Molten chocolate cake, Madagascar vanilla bean ice cream.	6,50€
Rice pudding Carnaroli rice, Madagascar vanilla bean, almond crumble, pistachio ice cream.	5,50€

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Boulangerie

Handmade croissants

- * Butter
- * Bitter Chocolate
- * Hazelnut praline
- * Strawberry - mascarpone
- * Peanut

✓ Tahini bar

Butter bar

Peanut butter bar

✓ Healthy donuts

Muffin

Soft cookie / chocolate / oatmeal

Lemon cake

Carrot cake

Carrot cake with cream cheese

1,80€
2,50€
2,50€
2,80€
2,80€
2,20€
2,20€
2,50€
2,50€
2,20€
1,70€
2,70€
1,50€
2,80€

Kids Menu

Chicken bites

Breaded chicken, cocktail sauce, French fries.

Mini burger

Beef burger, cheddar, lettuce, tomato, ketchup, French fries.

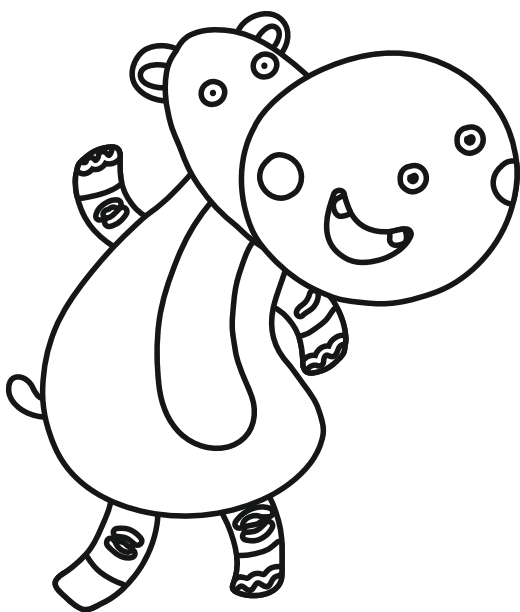
Pasta

Penne, Napolitana sauce, parmesan.

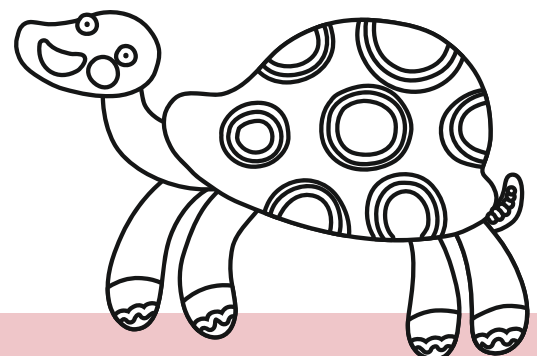
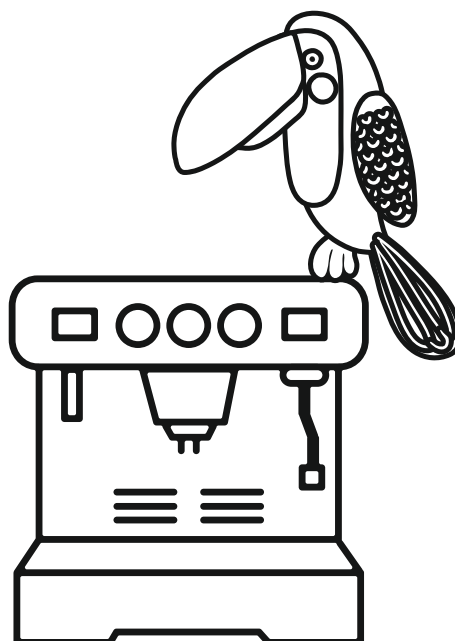
Toast

Smoked turkey or smoked ham, gouda, French fries.

5,00€
5,50€
4,50€
3,00€



✓ VEGAN



BOULANGERIE / KIDS MENU

White

	GLASS 150ml	BOTTLE 750ml
Poultisidis Terra Nostra , Muscat Tyrnavos	4,50€	18,00€
Villa Wolf , Pinot Gris	5,50€	25,00€
Pavidis Thema , Sauvignon, Assyrtiko	6,50€	28,00€
Theopetra Estate , Malagouzia, Assyrtiko	7,00€	30,00€
Undurraga Aligen , Chardonnay	6,00€	27,00€
Karipidis , Sauvignon, Assyrtiko	6,00€	27,00€
Zafeirakis , Malagouzia	6,50€	28,00€
Dr Loosen , Riesling, Semi dry	5,50€	24,00€
Torres Vina Esmeralda , Muscat Aleksandreias	5,50€	23,00€

Rose

	GLASS 150ml	BOTTLE 750ml
Villa Wolf , Pinoit Noir	5,50€	27,00€
Lazaridis Domaine , Merlot	7,00€	30,00€
Dougos , Xinomavro, Syrah	5,00€	22,00€
Poultisidis Forest fruit , Cabernet, Merlot	5,50€	26,00€
Liapis , Xinomavro	5,50€	23,00€

Red

	GLASS 150ml	BOTTLE 750ml
Lungarotti , Sangiovese	4,50€	20,00€
Dougos Rapsani , Stavroto, Xinomavro, Krassato	5,00€	22,00€
Villa Wolf , Pinoit Noir	5,50€	26,00€
Thumiopoulos Atma , Xinomavro, Mandilaria	5,00€	22,00€
Skoura Akres , Agjorgitiko	4,50€	21,00€
Lafazanis Prorogos , Mulivariate Semi Sweet	4,50€	18,00€
Katogi Inima , Xinomavro	6,00€	27,00€

Sparkling - Sweet

	GLASS 150ml	BOTTLE 750ml
Prosecco	5,00€	25,00€
Migas Moschato , Rose Semi Sparkling, Black Muscat Tyrnavos	6,00€	28,00€
Migas Moschato , Semi Sparkling, Black Muscat Tyrnavos	5,00€	25,00€
Vin Doux , Moschato Samos	4,50€	22,00€

Beers Bottle

Corona (355ml)	5,00€
Stella (330ml)	5,00€
Guinness (440ml)	6,00€
Estrella inedit (750ml)	14,00€
Fix ANEY (330ml)	5,00€
Strongbow Somersby (330ml)	4,50€

Barrels beers

	SMALL 330ml	LARGE 500ml
Carlsberg	4,00€	5,50€
Lola IPA	5,00€	6,50€
Lola Belgian ale	5,00€	6,50€

Drinks

Drinks	7,00€	Greek Aperitives	4,50€
Special	8,00€	Distilled spirits	5,50€



MARKET MANAGER: ATHANASIOS KOMBOGIANNOPOULOS
PRICES INCLUDE VAT 24% & 13%. MUNICIPAL TAX 0,5%

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