

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 #Rmbiscoffee

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

• Taste profile: Chocolate, caramel, hazelnut, sweet acidity, lasting taste

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

Single Estate

• Ask us what we roasted this week for you

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

Slow bar

Single Estate

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

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

Microlot

• Limited production coffee, depending on its availability

V60 200 ml	Chemex 500 ml	Aeropress 200 ml	Cold Brew* 200 ml
4,50€	9,00€	4,00€	—

*Distilled with frozen water 12 hour

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€
Mochaccino 25ml espresso, 25gr chocolate, 200ml fresh milk	4,00€
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€
Corretto 25ml espresso, grappa	4,00€
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 (2-3min)	3,20€
Four red fruits - Exceptional combination of black tea with strawberry, framboise - cherry and gooseberry (4-5min)	3,20€
Yogi - Ancient Indian recipe with cinnamon, ginger, black pepper and cardamon (8-10min)	3,20€
Rooibos Aphaea - theine / caffeine free, with apple, grape, almond, pistachio (6-8min)	3,20€
Chamomile - (8-10min)	3,20€
Mint - (4-6min)	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

H o t / C o l d

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

OUR WATER IS FILTERED / WE ROAST OUR COFFEE

BEVERAGES

Breakfast

Eggs benedict Poached eggs, brioche, smoked ham or prosciutto, hollandaise sauce	6,50€
Croque madame fried egg, traditional bread, smoked ham, Dijon mustard, gruyère bechamel, cheddar, gruyere	8,00€
Scrambled eggs Hand made croissant, cream cheese, bacon	8,00€
Breakfast ramen Fresh rice noodles, marinated pancetta, mushrooms, ramen broth, chilli pepper, 5 ^{1/2} min egg, coriander	9,00€
V Shakshuka eggs Fried eggs, shakshuka sauce, yoghurt, chilli pepper, tortilla chips	5,50€
Pulled pork omelette Omelette with grated potato, traditional bread, pulled pork, sauerkraut, goat cheese, pickled onion, valeriana	8,00€
V White omelette Egg whites, traditional bread, asparagus, truffle oil	6,50€
Greek breakfast Fried eggs, Tzoumagia sausage, bacon, traditional bread, small traditional salad	9,00€
V Avocado on toast Avocado, poached eggs, traditional bread, chia seeds, pumpkin seeds	7,50€
Breakfast sandwich Poached or fried eggs, ciabatta bread, sauté spinach, bacon, cheddar sauce	5,50€
Yogurt bowl Yogurt, white chocolate, handmade granola, dried fruits, chia seeds	6,50€

● Breakfast is served until 16:00

Sandwiches

Katsu sando brioche, breaded chicken, caramelized onions, tonkatsu cabbage salad, crispy onions	4,50€
Pork pancetta Traditional baguette, pork pancetta, gruyere, mustard, mayonnaise, baby rocket	5,50€
V Vegetarian Multigrain baguette, grilled talagani cheese, aubergine sauce, roasted vegetables, baby rocket	6,50€
BLT Traditional bread, smoked bacon, tomato, lettuce, mayo, French fries	5,50€
V Caprese Panini bread, fresh mozzarella, tomato, basil pesto, baby rocket	5,00€
Savoury croissant Handmade butter croissant, prosciutto, parmesan cream, poached or fried egg	6,50€
London Sandwich Toasted bread, pork thigh, cheddar, mayonnaise	3,00€
Toast Smoked turkey or smoked ham, gouda	2,00€

V VEGETARIAN

BREAKFAST / SANDWICHES

Salads

Caesar salad Chicken, iceberg, lettuce, parmesan flakes, Caesar's sauce, croutons, 5 ¹ / ₂ minute egg	7,00€
V Quinoa salad White or red quinoa, lentils, iceberg, cherry tomatoes, avocado, cream cheese, raisins, hazelnuts, lime dressing, mint	8,50€
Beef salad Marinated beef tagliata, lemongrass, onion, universal sauce, mesclun salad	9,00€
V Falafel salad Fattoush salad, chick pea balls, tahini sauce, yogurt sauce, fried tortilla	8,50€

Lunch

Pad Thai noodles Fresh rice noodles, Pad Thai sauce, bean sprouts, peanuts, lime	7,50€
	9,00€
	9,50€
	11,50€
Chicken satay Marinated chicken in satay sauce, peanut butter sauce, fried rice with vegetables	8,50€
Chicken curry Chicken curry, basmati rice, hazelnuts, tortilla chips	9,00€
Pappardelle carbonara Pappardelle, bacon, carbonara cream, guanciale, parmesan, egg yolk	8,50€
Gnocchi Handmade gnocchi, chicken, mushrooms, stock and mushroom powder, cream cheese, truffle oil	10,00€
Quesadillas Pulled beef, rice, corn, guacamole, cheddar, avocado cream, fried onion, French fries	7,50€
Tacos selection Chicken, pulled pork, harissa shrimp, pico de gallo, guacamole, cheddar, gouda, yogurt sauce, chili pepper, paprika oil	9,50€
Chicken burger Breaded chicken fillet, lettuce, honey mayo, gouda, tomato, French fries	7,00€
American burger 100% Beef burger, cheddar, bacon lettuce, tomato, onion, cucumber pickle, mustard sauce, French fries	9,50€
Steak sandwich Veal, goat cheese, baked potato, truffle oil, lettuce, baby rocket, French fries	11,00€
Chicken Bao bun Breaded chicken, kimchi cabbage, chili pepper	8,50€
Shrimp Bao bun Shrimp satay, mango chutney, chili pepper	11,00€
V Vegetarian Bao bun Breaded tofu, stir fry vegetables, roasted sesame, soy	7,50€
Las ramblas bao bun Pulled pork, coleslaw, chili pepper, hazelnuts	9,00€
Club sandwich * Smoked turkey or smoked ham, gouda, bacon, tomato, lettuce, mayo, French fries	6,50€
V Club sandwich veggie Vegetables sauté, olive paste, French fries	6,00€
*fried or boiled egg +1€ *chicken + 2,5€	

V VEGETARIAN

SALADS / LUNCH

Bar Tasting

	Small	Large
Cheese and cold cuts platter	8,00€	18,00€
Platter with local sausages		13,50€
Nachos Pico de gallo, cheddar sauce, guacamole		7,50€
Croquettas Jamon iberico, red pepper sauce		5,50€

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, dulce de leche, banana, cookie crumble		6,50€
Apple* Caramelized apple, patisserie cream, caramelized nuts, anglaise sauce		7,50€
Spinach Fried egg, bacon, xynomyzithra, romesco sauce		7,00€

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

*Madagascar vanilla bean + 1,50€

Patisserie

Apple tart Almond crumble, patisserie cream, caramelized apples, anglaise sauce, caramel nut ice cream	6,00€
Strawberry tart Sable tart, patisserie cream, lemon cream, strawberry coulis, white chocolate flakes, fresh strawberries	4,00€
Cheesecake Cookie Crumble, cheesecake cream, forest fruits or chocolate caramel	3,80€
Profiterole Puffy choux, vanilla cream, caramel chocolate, chocolate sauce	5,00€
Lava cake Molten chocolate cake, Madagascar vanilla bean ice cream	6,00€
Rice pudding Carnaroli rice, Madagascar vanilla bean, almond crumble, pistachio ice cream	5,50€

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 are frozen.

Extra virgin olive oil is consumed in salads. And sunflower is used in frying.

BAR TASTING / PANCAKES / PATISSERIE

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 with cream cheese

1,50€

2,20€

2,50€

2,80€

2,80€

2,00€

2,00€

2,50€

2,50€

2,00€

1,50€

2,50€

2,50€

Kids Menu

Chicken bites

Breaded chicken, cocktail sauce, French fries

5,00€

Mini burger

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

5,50€

Pasta

Penne, Napolitana sauce, parmesan

4,50€

Mini brioche

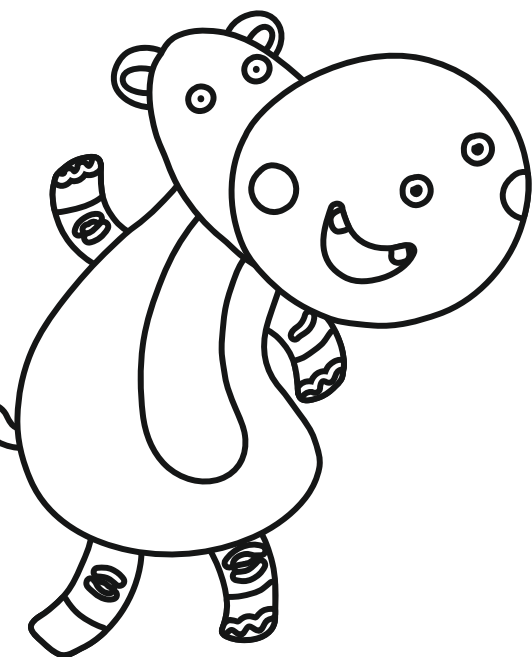
Smoked turkey, gouda, tomato, lettuce, mayo

2,00€

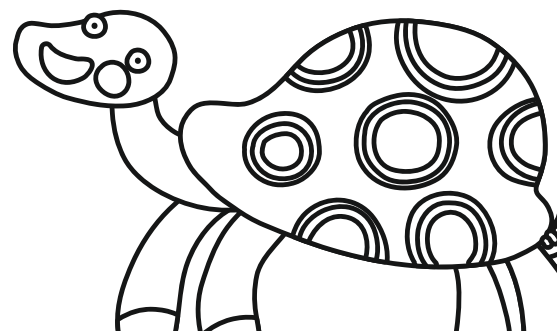
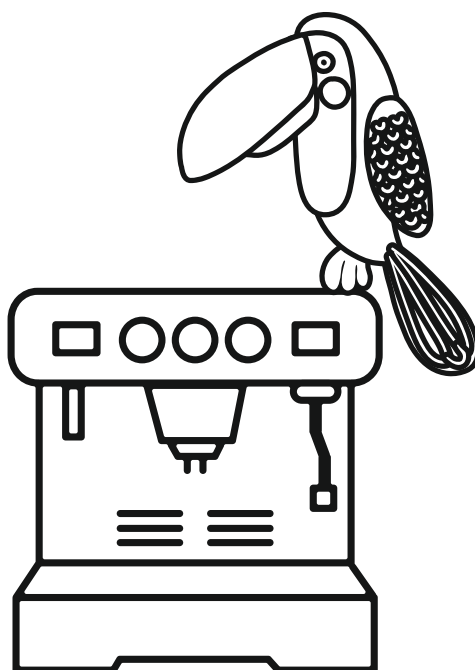
Toast

Smoked turkey or smoked ham, gouda, French fries

3,00€



✓ VEGAN



BOULANGERIE / KIDS MENU

White

	GLASS 150ml	BOTTLE
Zafeiraki Mikri Arkouda PGI Tyrnavos, Chardonnay, Assyrtiko, Malagouzia	4,50€	20,00€
Migas moschato black muscat Tyrnavos PGI	4,50€	20,00€
Pavidis Thema Assyrtiko Sauvignon Blanc	5,50€	24,00€
Dougos Methymon Acacia Assyrtiko Sauvignon Blanc	4,50€	22,00€
Karypidis Sauvignon Sauvignon Blanc	5,00€	24,00€
Dr. Loosen Riesling, semi sec	5,50€	24,00€
Gerovassiliou Estate, Malagouzia, Malagouzia	6,00€	28,00€

Rose

	GLASS 150ml	BOTTLE
Migas Moschato Black muscat Tyrnavos	4,50€	19,00€
Costa Lazaridi Domaine Merlot	6,00€	28,00€
Biblia Chora Estate, Syrah	5,50€	25,00€
Karipidis Estate Sangiovese	5,00€	24,00€

Red

	GLASS 150ml	BOTTLE
Zafeiraki Mikri Arkouda Merlot, Syrah	4,50€	20,00€
Dougos Rapsani Stavroto, Krassato, Xinomavro	5,00€	22,00€
Diamantakos Naoussa Xinomavro	6,00€	28,00€
Katsaros Merlot, merlot	-	30,00€
Dio Ipsi Dialogos Agiorgitiko, Syrah	6,00€	26,00€
Semeli Nemea Reserve Agiorgitiko PGI	5,00€	24,00€
Prorogos multivariate semi sweet	4,50€	19,00€

Sparkling - Sweet

	GLASS 150ml	BOTTLE
Prosecco	5,00€	25,00€
Migas moschato rose semi sparkling Black Muscat Tyrnavos (PGI)	6,00€	28,00€
Migas Moschato Semi sparkling Black muscat Tyrnavos (PGI)	5,00€	25,00€
GWS Samos Vin Doux Moschato Samos (PGI)	4,50€	22,00€

Beers Bottle

Corona	5,00€
Stella 330ml	5,00€
Guinness 500ml	6,00€
Estrella inedit 750ml	14,00€
Budweiser non alcohol 330ml	5,00€
Strongbow cider 330ml	4,50€

Barrels beers

	SMALL	LARGE
Budweiser	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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