

THE STORY OF LA RAMPA

La Rampa is a restaurant and bar in Oxford Circus, at the heart of central London. Home to free-flowing classic Cuban cocktails, dishes inspired by the varied cuisines of Latin America, and live Cuban music, La Rampa brings a slice of Caribbean sunshine to all who visit.

Named after La Rampa or Calle 23, the wide boulevard lined with bars and clubs that were once the centre of modern Havana, La Rampa is a celebration of the long-standing tradition of the city as a centre of cocktail culture.

Channelling the spirit of Havana's heyday, La Rampa provides an eclectic and vibrant drinking and dining experience to mirror the decadence and hospitality of this infamous city.



OUR SPACES



The Palm Room



Whole Venue

Our spaces are wheelchair accessible and equipped with WiFi and audio solutions to accomodate a range of entertainment options.









THE PALM ROOM

Our indoor courtyard at La Rampa, complete with a huge, foliage-adorned skylight.

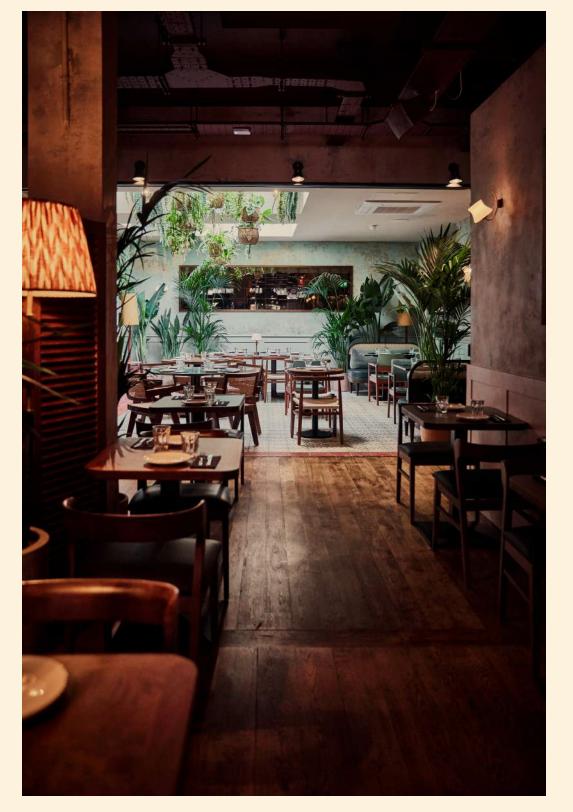
Our Palm Room can seat up to 30 guests and has space for 45 guests standing. It's the perfect area to host your next reception, work get-together or celebration.

ADDITIONAL INFORMATION

- 30 seated | 45 standing
- PA System Available
- Group Feast Menu & Standing Event Menus Available











WHOLE VENUE

A bar & restaurant inspired by Havana after-dark, La Rampa is a fitting place to celebrate your next event. Although individual spaces are available to book, it is also possible to hire our whole venue, inclusive of The Palm Room, Restaurant, Bar, and Terrace.

Together these spaces accommodate 110 people inside, with an additional 40 on the terrace, if required.

ADDITIONAL INFORMATION

- 80 seated | 110 standing
- + 40 on the terrace
- PA System Available
- Option to add-on DJ (additional cost)
- Group Feast Menu & Standing Event Menus Available



FEAST MENU



FEAST MENU

35 PER PERSON

TO START

GUACAMOLE

TOSTONES

corn tortilla chips (vg, gf)

fried plantain, avocado mojo (vg, gf)

SALSAS

tomatillo, pineapple & habanero, chipotle, red habanero (vg, gf)

SMALL PLATES

GRILLED CHORIZO

CORN 'RIBS'

sweet red peppers (gf)

vegan chipotle mayo, lime (vg, gf)

CHICKEN CHICHARRONES

fried chicken, pineapple & habanero salsa

LARGE PLATES

CLASSIC CUBANO

crispy pork belly, ham, raclette cheese, gherkins, coriander

STEAK & CHIMICHURRI

HG Walter grass-fed Hereford rump, dry-aged for 28 days. Recommended medium rare (gf)

VEGETARIAN CUBANO

fried aubergine, raclette cheese, guacamole, coriander (v)

ROASTED AUBERGINE

piquillo peppers, salsa verde,
crispy kale, fried shallots (vg,
gf)

SIDES

POTATO FRIES

HOUSE SALAD

house spice mix, vegan lemon mayo (vg, gf) radicchio, fennel, avocado,

mustard & agave vinaigrette (vg, gf)

Add on homemade churros for dessert 5 pp

(v) vegetarian (vg) vegan (gf) gluten free (n) contains nuts

Please inform us of any allergies before ordering. Products may be prepared in proximity to allergens both on site and on our supplier's premises. As such, we cannot guarantee the total absence of allergens in our dishes. A discretionary service charge of 12.5% will be added to your bill.



BRUNCH FEAST



BRUNCH FEAST MENU

22.5 PER PERSON



SHARING PLATES

GUACAMOLE

corn tortilla chips (vg, gf)

CHICKEN CHICHARRONES

fried chicken, pineapple & habanero salsa

BRUNCH PLATES

PICANTE DE HUEVOS

fried eggs, spicy tomato & pepper sauce, croutons, tostadas
(v) + chorizo 3.5

CORN FRITTERS & GUACAMOLE

sweetcorn fritters, guacamole,
smoked confit tomatoes, pink onions,
coriander (vg, gf) + chorizo 3.5

FOLLOWED BY



TROPICAL FRUIT PANCAKES

pancake stack, mango jam, coconut yoghurt, tropical & seasonal fruit, agave (v)



BOTTOMLESS COCKTAILS

Make your drinks bottomless for 27.5 pp, giving you 1.5 hours of mix and match Cuban cocktails*. All diners must participate.

Non-alcoholic cocktails are also available for 22.5 pp



FROZEN MARGARITA

Volcán Blanco tequila, triple sec, agave

TROPICAL MIMOSA

Moët & Chandon, guava, mango

MALECON MOJITO

Eminente Claro rum, crushed ice, lime, mint, soda

CUBANITA

Eminente Claro rum, tomato, house spice mix



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*The 1.5 hours of bottomless cocktails begin when you order your first round.

*Our Brunch Feast is only available on Saturday between 12:00 and 14:30

COCKTAIL MENU





COCKTAIL MENU

LA BODEGUITA DEL MEDIO MOJITO

Eminente Claro rum, lime, mint, soda

HEMMINGWAY SPECIAL (PAPA DOBLE)

Eminente Claro rum, lime



MARGARITA

Volcán Blanco tequila, lime, triple sec, agave syrup, chilli salt rum

VODKA PALOMA

Ketel One vodka, Italicus, pink grapefruit, soda



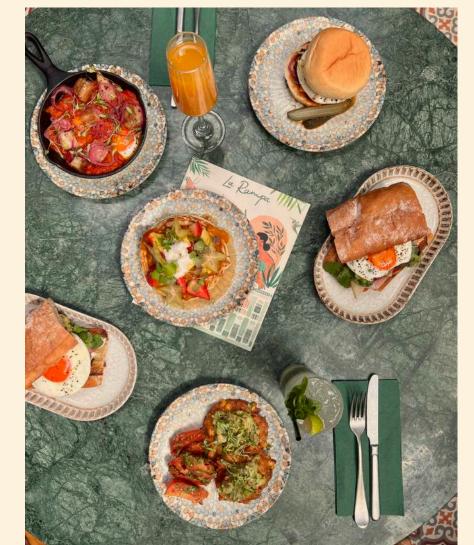
SANDALWOOD OLD FASHIONED

Eminente Reserva 7yo run, sandalwood syrup, Angostura bitters

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WINE LIST AVAILABLE ON REQUEST































La Pampa

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