



# *La Rampa*

**PRIVATE HIRE & EVENTS**

[larampa.co.uk](http://larampa.co.uk)

[@larampa.london](https://www.instagram.com/larampa.london)

# 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 accommodate 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

<b>GUACAMOLE</b> corn tortilla chips (vg, gf)	<b>TOSTONES</b> fried plantain, avocado mojo (vg, gf)
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**SALSAS**  
tomatillo, pineapple & habanero, chipotle, red habanero (vg, gf)

### SMALL PLATES

<b>GRILLED CHORIZO</b> sweet red peppers (gf)	<b>CORN 'RIBS'</b> vegan chipotle mayo, lime (vg, gf)
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**CHICKEN CHICHARRONES**  
fried chicken, pineapple & habanero salsa



### LARGE PLATES

<b>CLASSIC CUBANO</b> crispy pork belly, ham, raclette cheese, gherkins, coriander	<b>VEGETARIAN CUBANO</b> fried aubergine, raclette cheese, guacamole, coriander (v)
<b>STEAK &amp; CHIMICHURRI</b> HG Walter grass-fed Hereford rump, dry-aged for 28 days. Recommended medium rare (gf)	<b>ROASTED AUBERGINE</b> piquillo peppers, salsa verde, crispy kale, fried shallots (vg, gf)

### SIDES

<b>POTATO FRIES</b> house spice mix, vegan lemon mayo (vg, gf)	<b>HOUSE SALAD</b> radicchio, fennel, avocado, mustard & agave vinaigrette (vg, gf)
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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



<b>GUACAMOLE</b> corn tortilla chips (vg, gf)	<b>CHICKEN CHICHARRONES</b> fried chicken, pineapple & habanero salsa
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### BRUNCH PLATES

<b>PICANTE DE HUEVOS</b> fried eggs, spicy tomato & pepper sauce, croutons, tostadas (v) + chorizo 3.5	<b>CORN FRITTERS &amp; GUACAMOLE</b> sweetcorn fritters, guacamole, smoked confit tomatoes, pink onions, coriander (vg, gf) + chorizo 3.5
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### 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

<b>FROZEN MARGARITA</b> Volcán Blanco tequila, triple sec, agave	<b>MALECON MOJITO</b> Eminente Claro rum, crushed ice, lime, mint, soda
<b>TROPICAL MIMOSA</b> Moët & Chandon, guava, mango	<b>CUBANITA</b> Eminente Claro rum, tomato, house spice mix



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\*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

### HEMINGWAY 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 rum, sandalwood syrup, Angostura bitters

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WINE LIST AVAILABLE ON REQUEST





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