

- COUNTER SERVICE -

VAT INCLUDED – SERVICE INCLUDED

MENU

PAELLAS & RICE DISHES



BY RESERVATION ONLY

For us, paella and arroz are more than just dishes – they're shared moments.

Inspired by Spanish tradition and reimagined by Chef Bruno, our arroz seco-style rice dishes are designed for sharing – rich, flavorful, and always enjoyed in good company.

LA RONDA PAELLA 22
ARAGON RICE – CHICKEN – PRAWNS – SQUID – CHORIZO –
BELL PEPPERS – MUSSELS – CLAMS – WEDGE CLAMS –
SOFRITO – HOMEMADE BROTH

SQUID INK ARROZ 18
ARAGON RICE – SQUID – SQUID INK – CHORIZO –
BELL PEPPERS – SOFRITO – HOMEMADE BROTH

IBERIAN ARROZ 18
ARAGON RICE – BRAISED PORK CHEEK – RIBS – CHORIZO –
SOFRITO – HOMEMADE BROTH

FISH & SEAFOOD ARROZ 26
ARAGON RICE – LANGOUSTINES – PRAWNS – SQUID –
CATCH OF THE DAY – WEDGE CLAMS – MUSSELS –
CLAMS – SHELLFISH BROTH

**– 24H ADVANCE RESERVATION REQUIRED –
+33 6 03 19 91 77**



BOISSON

SOFT DRINKS

Cool Break

SYRUP WITH WATER	2,20
<small>GRENADEINE, STRAWBERRY, PEACH, LEMON, MINT</small>	
DIABOLO	3,70
OGEU LEMONADE	3,50
SPARKLING ORANGE & MANDARIN	4
<small>LE PRESOIR DU PAYS BASQUE</small>	
EUSKOLA (LOCAL COLA)	4
<small>CLASSIC OR ZERO</small>	
FUZETEA PEACH	4
LE PRESOIR DU PAYS BASQUE JUICES	4,50
<small>ORANGE, APPLE, APPLE-RASPBERRY, PINEAPPLE</small>	

Tonic Break

GINGER BEER KASKAD	4
TONIC KASKAD	4
<small>ORIGINAL GRAPEFRUIT TOMATO CUCUMBER</small>	

Hot Drinks

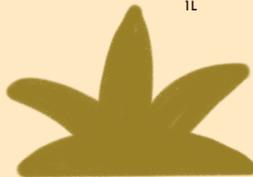
EXPRESSO	1,50
AMERICANO	1,50
DECAF	1,50
MACCHIATO	1,50
DOUBLE EXPRESSO	2,90
SMALL LATTE	3
LARGE LATTE	3,90
TEA OR HERBAL INFUSION	3,80
HOT CHOCOLATE	3,80
CAPPUCCINO	4
LATTE	4
<small>HOT OR ICED – OAT MILK OPTION AVAILABLE</small>	
CHAI LATTE	4
<small>HOT OR ICED – OAT MILK OPTION AVAILABLE</small>	
MATCHA LATTE	4
<small>HOT OR ICED – OAT MILK OPTION AVAILABLE</small>	

Mocktails (ALCOHOL FREE)

VIRGIN MOJITO	7
SUNSET LA RONDA	7
<small>FRESH LIME JUICE – ORANGE JUICE – PINEAPPLE JUICE – GRENADEINE</small>	

Water

OGEU SPARKLING WATER	
50 CL	4
1L	5
INTENSE SPARKLING 33 CL	3,50
OGEU STILL WATER	
50 CL	4
1L	5





VINS

WINE CELLAR

White Wines

LES AUBAINES DE GOUPIL	21
SWEET - CÔTES DE GASCOGNE (FRANCE) – AROMATIC & SMOOTH	
LES AUBAINES DE GOUPIL	5 26
DRY - CÔTES DE GASCOGNE (FRANCE) – CRISP & LIGHT	
MISIVA LE M	24
VERDEJO (RUEDA, SPAIN) – FRESH & FLORAL	
PERROFLAUTA	4,5 24
RIOJA WHITE (SPAIN) – VIURA & TEMPRANILLO BLANCO – FRUITY & FRESH	
AMA LUR	5 25
CHARDONNAY (NAVARRA, SPAIN) – BALANCED & BRIGHT	
PARLEZ VOUS LA LOIRE ?	5,5 26
MELON & CHARDONNAY BLEND (LOIRE VALLEY, FRANCE) – MINERAL & LIVELY	
FAMILLE PERRIN	27
WHITE RHÔNE BLEND (FRANCE) – STONE FRUITS & HERBAL NOTES	
LA CHABLISIENNE	6,5 35
CHABLIS (BURGUNDY, FRANCE) – CLASSIC CHARDONNAY – MINERAL & PRECISE	

Rosé Wines

BRISE MARINE	4 20
MEDITERRANEAN BLEND (FRANCE) – LIGHT & REFRESHING	
GRIS BLANC - GERARD BERTRAND	4,5 22
GRENACHE ROSÉ (LANGUEDOC, FRANCE) – DRY & CRISP	
CHATEAU ROUET	5 26
PROVENCE ROSÉ (FRANCE) – ELEGANT & FLORAL	
SAINTE MARGUERITE SYMPHONIE	6 32
ORGANIC PROVENCE ROSÉ – DELICATE & MINERAL	

Red Wines

CAMAS	4 20
MERLOT – LANGUEDOC (FRANCE) – SMOOTH & ROUND	
FAMILLE PERRIN	5 25
RHÔNE VALLEY (FRANCE) – GRENACHE-SYRAH – SPICY & GENEROUS	
LES PARCELLES	26
HAUTE VALLÉE DE L'AUDE (FRANCE) – BOLD & STRUCTURED	
DOMAINE PRADELLE	5,5 30
CROZES-HERMITAGE (RHÔNE, FRANCE – 2023) – INTENSE & ELEGANT	
GERARD BERTRAND	32
PIC SAINT-LOUP (LANGUEDOC, FRANCE – 2023) – EXPRESSIVE & POWERFUL	
CHATEAU BOYRIN	28
GRAVES (BORDEAUX, FRANCE – 2022) – EARTHY & BALANCED	
L'OURSSE DE HAUT NOUCHET	32
PESSAC-LÉOGNAN (BORDEAUX, FRANCE – 2020) – PRESTIGE WINE – SILKY TANNINS	
TEMPRANILLO TUNANTE	21
RIOJA (SPAIN) – FRUITY & YOUNG	
AZABACHE	4,5 24
RIOJA CRIANZA (SPAIN – 2022) – AGED 12 MONTHS – SMOOTH & SPICY	
LUIS CANAS	6,5 35
RIOJA (SPAIN – 2018) – 18-MONTH OAK-AGED – COMPLEX & REFINED	
A CAPPELLA	29
RIBERA DEL DUERO (SPAIN – 2023) – BOLD TEMPRANILLO – STRUCTURED & ELEGANT	

Sparkling Wines

PROSECCO	4,5 24
MOET & CHANDON - CHAMPAGNE	80



TO SHARE OR NOT...



From the Land

CROQUETAS - CREAMY CROQUETTES 12
HAM – SQUID – PORCINI MUSHROOM – OR BEEF (8 PIECES)
TARTUFATA GRILLED CHEESE 16
SPANISH OMELETTE WITH ONION 8
HEIRLOOM TOMATO CARPACCIO & BURRATA 17
HEIRLOOM TOMATO ASSORTMENT

LA RONDA'S PORK CUT 19
MARINATED WITH ANDALUSIAN SPICES
BEEF STEAK 24
RIBEYE – CHIMICHURRI SAUCE
CRISPY CHICKEN BITES 10
HOMEMADE FRIES 5

From the Sea

PARSLEY SQUID (XIPIRONS) 12
RABAS (FRIED CALAMARI STRIPS) 12

FLAMBÉED PRAWNS 18
COD WITH GARLIC & OLIVE OIL 8

Sharing Boards

IBERIAN SELECTION 18
HAM CEBO – CHORIZO – CURED SAUSAGE – ESPELETTE PEPPER PÂTE – PAN CON TOMATE
IBERIAN HAM (CEBO) 16
PAN CON TOMATE (CATALAN-STYLE TOMATO BREAD)
CECINA DE LEON 18
DRY-AGED SMOKED BEEF WITH PAN CON TOMATE
CHEESE DUO 12
COW & SHEEP'S TOMME – CHERRY JAM

To Spread

LEMON RICOTTA 8
RICOTTA – LEMON ZEST – EXTRA VIRGIN OLIVE OIL
HUMMUS 8
CHICKPEAS – CUMIN – EXTRA VIRGIN OLIVE OIL
CAPONATA 8
EGGPLANT – TOMATO – BLACK OLIVES – CAPERS – CELERY APPLE CIDER VINEGAR – EXTRA VIRGIN OLIVE OIL
PURPLE OLIVE TAPENADE 8
GREEK KALAMATA OLIVES

Sweet Treats

CHOCOLATE CROQUETAS x4 7
ORANGE BLOSSOM "FROISSÉ" PASTRY 8
HOMEMADE – WITH 1 SCOOP OF ORANGE BLOSSOM ICE CREAM
LA RONDA FRENCH TOAST 8
HOMEMADE – WITH 1 SCOOP OF VANILLA ICE CREAM

BASQUE CAKE - MAISON POMMIES 9
ICE CREAM – DEZAMY ARTISANAL 6
VANILLA – CHOCOLATE – PISTACHIO – ORANGE BLOSSOM (2 SCOOPS OF YOUR CHOICE)

APERITIFS & COCKTAILS

Cocktails

LA RONDA VODKA – LIME – BASIL	10
EXPRESSO MARTINI DECAF OPTION AVAILABLE	11
PALOMA TEQUILA – KASKAD GRAPEFRUIT & LEMON BALM TONIC – GUÉRANDE SALT	11
BUBBLY MARY LA RONDA VODKA – TOMATO, LEMON & BASIL TONIC	11
SPRITZ - APEROL	9
SPRITZ - SAINT GERMAIN	11
MOJITO	10
CAIPIRINHA	10
MOSCOW MULE	11
KENTUKY MULE	11

Gins

BOMBAY CITRUSY FRESH	9
HENDRICK'S FLORAL, HINT OF CUCUMBER – KASKAD CUCUMBER-FENNEL-CAYENNE TONIC	11
MARE CAPRI MEDITERRANEAN NOTES – CAPRI LEMON – ROSEMARY	13
LAPURDI BASQUE GIN – CITRUS – ESPELETTE PEPPER	13
MONKEY 47 47 BOTANICALS – PREMIUM COMPLEXITY	14

Beers

On Tap

	25 CL	50 CL
BUDWEISER BLONDE 5%	3,90	7,50
BELHARRA BLONDE 5%	4,20	8
BELHARRA WHITE 5%	4,50	8,50
BELHARRA IPA 6%	4,50	8,50
KUPELA SEMI-DRY CIDER 4%	4,50	

By the Bottle

	33 CL
BELHARRA BLONDE 5%	5,20
BELHARRA AMBER 5%	5,50
CORONA 4,5%	6
CORONA CERO 0,0% ALCOHOL FREE	6

Spirits & Digestifs

RICARD 4CL	5
SUZE 4CL	5
JACK DANIELS 5CL	7
RHUM 5CL	7
VODKA 5CL	7
BAILEY'S 4CL	5
GET 27 6CL	6
MANZANA 6CL	6
PATXARAN 6CL	6
COGNAC / ARMAGNAC 4CL	8

SANGRIA

20 CL 1L
5 22

