

# OLÉ

## PARA PICAR

### SMALL PLATES

#### ACEITUNAS ALIÑADAS 8

mixed spanish olives VE, GF



#### PAN CON TOMATE 12

sourdough, tomato, garlic, olive oil VE

#### ALEMENDRAS 8

paprika & ras el hanout roasted almonds  
VE, GF

## TAPAS CLÁSICAS

### CLASSIC TAPAS

#### OSTRAS 38 / 72

pacific oysters & cava vinegar GF, DF

#### ANCHOAS 15

cantabrian anchovies, pickles, olive oil GF, DF

#### QUESOS 27

selection of spanish cheeses V, GF

#### COLIFLOR FRITA 16

fried cauliflower, yogur de romero V

#### SETAS 20

sautéed mushrooms, soft egg, truffle butter,  
manchego V

#### PATATAS BRAVAS 13

traditional potatoes with brava sauce V, DF

#### TORTILLA DE PATATAS 21

spanish omelette, guindillas GF, DF

#### CABRA 22

baked goats cheese, romesco,  
pine nuts, crispy bread V



#### BROCCOLINI 15

grilled broccolini, pistachios, romesco V

#### PIQUILLO 21

goats curd stuffed spanish sweet peppers V

#### CROQUETAS 18

mixed mushrooms, béchamel, aioli V

#### CEVICHE DE ATÚN 22

tuna, orange, chilli, shallot, crispy bread DF

## CURADO

### CURED MEATS

#### JAMÓN IBÉRICO 18

muñoz rojo jamón ibérico, olive oil GF, DF

#### WAGYU CECINA 21

air-dried wagyu beef mbs 7-9 GF, DF

#### JAMÓN SERRANO 13

muñoz rojo jamón serrano, olive oil GF, DF

## TAPAS DE LA CASA

### HOUSE TAPAS

#### ALBONDIGAS 22

beef & chorizo meatballs, manchego,  
sourdough

#### CHORIZO 23

grilled txistorra, spanish onion & tomato  
relish GF, DF

#### TORREZNOS 25

crispy pork belly, seville orange glaze,  
green olives GF, DF

#### PULPO 29

grilled octopus, sebago purée, shallot  
dressing GF, DF

#### PINCHO 21

lamb rump skewer, chimichurri GF, DF

### CROQUETA DEL DÍA

JUMBO CROQUETA OF THE DAY | 10EA

#### CALAMARES 23

fried baby squid, fennel salt, aioli GF, DF

#### GAMBAS 14

butterflied jumbo prawn, herb  
butter, paprika oil GF



#### CALAMARES RELLENOS 23

morcilla stuffed baby squid, mojo rojo GF, DF

# OLÉ

## RACIONES GRANDES

### LARGE SHARE PLATES

#### POLLO 59

grilled whole chicken, roasted baby chats, paprika oil & grilled lemon GF, DF

#### PESCADO 67

pan roasted whole red emperor fillet, saffron velouté & lemon GF, DF



## PAELLA

### TO SHARE

SERVED WITH PEAS, CHERRY TOMATOES & SAFFRON RICE GF/DF

#### MARISCOS 64

king prawns, calamari, mussels, clams, pimientos

#### POLLO 57

chicken, semi-curado chorizo, morcilla, mushrooms, pimientos

## POSTRES

### DESSERTS

#### CHURROS 15

dusted with cinnamon sugar served with dulce de leche or warm chocolate sauce

#### TARTA DE SANTIAGO 16

warm almond tart, berry coulis, vanilla ice cream GF



#### CARNE 74

600gm dry-aged diamantina black angus sirloin on bone mbs 3+, malbec jus GF, DF

#### CORDERO 99

slow roasted whole lamb shoulder, lamb gravy & grilled lemon GF, DF

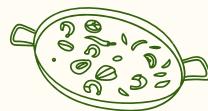
PAELLA DEL DÍA  
PAELLA OF THE DAY

#### MIXTA 70

chicken, king prawns, calamari & semi-curado chorizo

#### VERDURAS 52

mushrooms, asparagus, artichokes, broadbeans, pimientos VE



#### CREMA CATALANA 16

citrus spiked rich custard topped with brûlée GF

#### BASQUE CHEESECAKE 17

burnt basque cheesecake, berries, hazelnut praline, chocolate sauce GF

10% SURCHARGE ON WEEKENDS | 20% SURCHARGE ON PUBLIC HOLIDAYS

VEGETARIAN | VEG VEGAN | GF GLUTEN FREE | DF DAIRY FREE

PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.