

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 CLASICAS

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 ATUN 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

V VEGETARIAN | **VE** VEGAN | **GF** GLUTEN FREE | **DF** DAIRY FREE

PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.