

OLÉ

TABLAS DE IBÉRICOS BOARDS

PAN CON TOMATE - 14

crusty bread, tomato, roasted garlic, olive oil - VE, GFO + *goats curd 7*

JAMÓN SERRANO RESERVA - 23

muñoz rojo serrano ham, crusty bread, tomato, roasted garlic, olive oil - GFO, DF

COCA HUMMUS - 17

white bean hummus, fresh tomato salsa, habitas, olive oil & flat bread - VE, GFO

TABLA DE QUESOS - 35

selection of spanish cheeses, quince, fruit, guindillas, crispy bread - V, GFO

TABLA DE SURTIDOS - 67

house selection of cured meats and cheeses, guindillas, olives, quince, fruit, crusty bread, tomato, roasted garlic, olive oil - GFO

TAPAS SMALL PLATES TO SHARE

ACEITUNAS ALIÑADAS - 12

marinated australian olives - VE, GF, DF

ACEITUNAS FRITAS - 13

cheese stuffed fried olives - V

OSTRAS - 36/70

pacific oysters (6/12) w/ cava vinegar, shallots, capsicum, chives & olive oil - GF, DF

PATATAS BRAVAS - 13

traditional potatoes, brava sauce, aioli - V, VEO, LG, DF

WAGYU CECINA - 21

thinly sliced air dried wagyu, rocket, tahini dressing, fried capers, chives - GF, DF

COLIFLOR FRITA - 16

fried cauliflower tossed in a spicy garlic & paprika dressing, yogur de romero - V, VEO, LG, DFO

TORTILLA DE PATATAS - 20

our famous spanish omelette, crusty bread, tomato, olive oil - V, GFO, DF + *jamón serrano reserva 12*

CROQUETAS DEL DÍA - 17

croquetas of the day, please ask your waiter for today's special

PINCHO CORDERO - 21

grilled lamb skewers w/ smoked paprika & chimichurri - GF, DF

ANCHOA CON TOMATE - 15

white anchovies, tomato, puff pastry, 40 year gran reserve sherry vinegar - GFO, DF

CEVICHE DE ATÚN - 20

fresh tuna, orange, shallots, chilli, coriander, lime, olive oil & chives w/ crispy bread - DF, GFO

COSTILLA DE MAÍZ - 15

fried corn ribs tossed in chermoula butter - V, GF, DFO

CALAMARES - 22

calamari, fennel salt, aioli - LG, DF

CABRA - 21

baked goats cheese in pastry w/ romesco sauce, pickled shallots, chives & olive oil - V

ALBONDIGAS - 23

beef & pork meatballs, spiced bravas sauce, manchego, crusty bread - GFO, DFO

COSTILLA CORTA - 29

glazed asado-cut beef short ribs in smokey chilli & brown sugar glaze - GF, DF

TORREZNOS - 25

crispy pork belly w/ seville orange glaze, crushed green olives - LG, DF

SETAS - 19

pan roasted mixed mushrooms, confit garlic, cultured black truffle butter, manchego - V, VEO, GF, DFO

CHORIZO A LA PLANCHA - 21

pan fried semi-curado chorizo, kipfler potatoes, asparagus w/ fresh herbs - GF, DF

GAMBAS A LA PARRILLA - 22

jumbo tiger prawns (2ea), chargrilled with saffron bisque - GF, DF + *add on prawn 10*

OLÉ

PAELLAS

MARISCO - 61

king prawns, calamari, mussels, green peas, cherry tomato, pimientos, saffron rice - GF, DF

POLLO - 54

chicken, semi-curado chorizo, mushrooms, green peas, cherry tomato, pimientos, saffron rice - GF, DF

VERDURAS - 50

mushrooms, asparagus, artichokes, broccolini, green peas, cherry tomato, pimientos, saffron rice - VE, GF, DF

MIXTA - 67

chicken, king prawns & semi-curado chorizo, green peas, cherry tomato, saffron rice - GF, DF

PRINCIPALES LARGER PLATES

ENSALADA GRANDE - 33

large salad of pearl barley, shaved raw greens, herbs, toasted nuts, pomegranate, marinated fresh cheese, green tahini dressing - V, VEO, GF, DFO

ATÚN A LA PARRILLA - 45

grilled tuna, pickled cucumber, avocado & tropical fruit salsa, green gazpacho - GF, DF

PULPO - 47

grilled fremantle octopus, creamy cauliflower puree, spiced mussel dressing, bottarga, fresh lemon - GF, DFO

POLLO A LA PLANCHA - 39

grilled half chicken, mojo rojo, grilled leek, walnuts - GF, DF

CHULETA DE CERDO - 49

450g grilled pork chop w/ burnt-end carrots, local honey, morcilla + oat crumble, malbec jus - GFO, DF

EL BISTEC - 45

chargrilled 250g grain-fed rib-eye w/ wild mushroom jus - GF, DF

CORDERO - 59

braised & pressed lamb shoulder, barley, tomato, peas, roasted shallots & goats curd w/ lamb jus - GFO, DFO

ACOMPAÑAMIENTOS SIDES

CRUSHED POTATOES - 12

fried & tossed in burnt butter w/ garlic & herbs - VEO, LG

BROCCOLINI CON ROMESCO - 13

grilled broccolini, romesco sauce, crushed pistachio
VE, GFO, DF

ENSALADA VERDE - 11

mixed leaf salad, house dressing - VE, GF, DF

CHIPS - 13

smoked paprika salt, aioli - VEO, LG, DF

JUDÍAS VERDES - 12

hand picked green beans, sautéed with confit garlic, shallot + chilli dressing - VE, GF

POSTRES DESSERTS

CHURROS - 14

churros, cinnamon sugar - VEO, DF
warm chocolate or dulce de leche

TRIO DE HELADO - 15

trio of vanilla, chocolate & strawberry ice cream w/ almond praline - V

TARTA DE QUESO QUEMADA - 17

okinawa brown sugar baked cheesecake, brûlée'd crust, chantilly cream, fresh berries - V, GF

DIGESTIVO - 19

vanilla ice cream with your choice of pedro ximénez sherry / tia maria / frangelico / tromba cafeto café tequila