

# OLÉ

## TABLEROS BOARDS

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### **PAN CON TOMATE - 14**

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

### **JAMÓN SERRANO RESERVA - 23**

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

### **CABRA - 21**

baked goat cheese, romesco, pine nuts & chives - GFO

### **TORTILLA DE PATATAS - 20**

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

### **TABLA DE QUESOS - 35**

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

### **TABLA DE IBÉRICOS - 39**

jamón ibérico, jamón serrano, wagyu bresaola, guindillas, crusty bread, tomato, garlic, olive oil - GFO, DF

## TAPAS SMALL PLATES TO SHARE

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### **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, salmon roe, chives, lemon & 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

### **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

### **ANCHOVETTA - 15**

white anchovies, blue cheese cream, mint & olive oil - GFO

### **CEVICHE DE ATÚN - 20**

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

### **CALAMARES - 22**

calamari, fennel salt, aioli - LG, DF

### **ALBONDIGAS - 23**

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

### **COSTILLA CORTA - 29**

glazed asado-cut beef short ribs in px 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, guindillas, asparagus w/ fresh herbs - GF, DF

### **GAMBAS A LA PARRILLA - 22**

grilled tiger prawns (3ea) served with saffron aioli & lemon - GF, DF + *add prawn* 8

# OLÉ

## PAELLAS

### **MARISCO - 61**

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

### **POLLO - 54**

chicken, semi-curado chorizo, morcilla, 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, calamari & semi-curado chorizo, green peas, cherry tomato, saffron rice - GF, DF

## PRINCIPALES LARGER PLATES

### **CATALAN FLATBREAD - 33**

topped with caramelized onion, sobrasada, goat cheese & olive oil - VO, DFO

### **PESCADO - 45**

grilled barramundi (200gm), grilled broccolini, prawn bisque w/ lemon - GF, DF

### **CAZUELA DE MARISCOS - 51**

prawns, mussels, clams, barramundi & saffron casserole served with grilled bread - GFO, DF

### **POLLO A LA PLANCHA - 59**

grilled whole chicken, braised chickpeas, ras el hanout, walnut, paprika oil & grilled lemon - GF, DF

### **MEJILLAS DE RES - 63**

braised beef cheeks, mash potato, pickled shallots, rioja jus - GF, DFO

### **EL BISTEC - 45**

chargrilled 300gm mb2+ striploin w/ creamy peppercorn jus - GF, DF

### **CORDERO - 99**

slow roasted whole lamb shoulder w/ lamb jus & grilled lemon - GF, DF

## 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

### **VERDURAS ASADAS - 15**

grilled pumpkin, zucchini & carrot w/ goat cheese &  
olive oil - V, VGO, GF, DFO

## POSTRES DESSERTS

### **CHURROS - 14**

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

### **CREMA CATALANA - 15**

citrus spiked rich custard topped with brûlée - GF

### **TARTA DE QUESO QUEMADA - 17**

cookies & cream basque cheesecake, vanilla ice cream  
& chocolate sauce - V, GF

### **DIGESTIVO - 19**

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