



OLÉ

SET MENUS

FOR THE TABLE

DEGUSTACIÓN - 69PP **(MIN 2 PPL)**

PAN CON TOMATE

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

ACEITUNAS FRITAS

cheese stuffed fried olives - V

PINCHO CORDERO

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

COLIFLOR FRITA

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

PATATAS BRAVAS

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

POLLO A LA PLANCHA

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

ENSALADA VERDE

mixed leaf salad, house dressing
VE, GF, DF

+ **CHURROS 5PP**

FESTIVAL - 89PP **(MIN 2 PPL)**

JAMÓN SERRANO RESERVA

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

CROQUETAS DEL DÍA

croquetas of the day

WAGYU CECINA

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

TORTILLA DE PATATAS

our famous spanish omelette,
guindillas, crusty bread, tomato,
olive oil - V, GFO, DF

TORREZNOS

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

MIXTA PAELLA

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

BROCCOLINI CON ROMESCO

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

+ **CHURROS 5PP**

V - Vegetarian / VO - Vegetarian Option / VE - Vegan / VEO - Vegan Option /
LG - Low Gluten / GF - Gluten Free / GFO - Gluten Free Option/Bread Available /
DF - Dairy Free / DFO - Dairy Free Option