

# OLÉ

## BANQUET MENUS



SAVOUR CHEF'S SELECTION OF SHARE-STYLE DISHES,  
& EXPERIENCE DINING THE SPANISH WAY. ¡OLÉ!

### DEGUSTACIÓN | 69PP

MIN 2 PEOPLE

#### PAN CON TOMATE

sourdough, tomato, garlic, olive oil VE

#### ACEITUNAS ALIÑADAS

mixed spanish olives VE, GF



#### COLIFLOR FRITA

fried cauliflower, yogur de romero V

#### CHORIZO

grilled txistorra, spanish onion & tomato  
relish GF, DF

#### PATATAS BRAVAS

traditional potatoes with brava sauce  
GF, DF

#### POLLO

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

#### ENSALADA VERDE

mixed leaf salad, house dressing VE

#### ADD CHURROS +5PP

### FESTIVAL | 89PP

MIN 2 PEOPLE

#### JAMÓN SERRANO

muñoz rojo serrano, olive oil GF, DF

#### PAN CON TOMATE

sourdough, tomato, garlic, olive oil VE

#### CROQUETAS

mixed mushrooms, béchamel, aioli V

#### PINCHO

lamb rump skewer, chimichurri GF, DF

#### PAELLA MIXTA

chicken, king prawns,  
calamari, chorizo, peas,  
cherry tomatoes, saffron rice GF, DF



#### BROCCOLINI

grilled broccolini, romesco, pistachio VE

#### TARTA DE SANTIAGO

warm almond tart, berry coulis,  
vanilla ice cream 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.