

OLÉ

BANQUET MENUS



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 & 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



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.

OLÉ

BANQUET MENUS



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



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