

OLÉ

TABLEROS BOARDS

PAN CON TOMATE - 10

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

JAMÓN SERRANO RESERVA - 24

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

CABRA - 22

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

TORTILLA DE PATATAS - 21

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

TABLA DE QUESOS - 37

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

TABLA DE IBÉRICOS - 40

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

TAPAS SMALL PLATES TO SHARE

ACEITUNAS ALIÑADAS - 8

marinated australian olives - VE, GF, DF

ACEITUNAS FRITAS - 14

cheese stuffed fried olives - V

OSTRAS - 38/72

pacific oysters (6/12) w/ cava vinegar, salmon roe, chives, lemon & olive oil - GF, DF

PATATAS BRAVAS - 15

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

WAGYU CECINA - 22

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 - 18

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

PINCHO CORDERO - 23

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

ANCHOVETTA - 15

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

CEVICHE DE ATÚN - 22

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

CALAMARES - 23

calamari, fennel salt, aioli - LG, DF

ALBONDIGAS - 24

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 - 20

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

CHORIZO A LA PLANCHA - 22

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

GAMBAS A LA PARRILLA - 24

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

OLÉ

PAELLAS

MARISCO - 64

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

POLLO - 57

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

VERDURAS - 52

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

MIXTA - 70

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

PRINCIPALES LARGER PLATES

CATALAN FLATBREAD - 34

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

PESCADO - 47

grilled barramundi, grilled broccolini, prawn bisque w/ lemon - GF, DF

CAZUELA DE MARISCOS - 53

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 - 46

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 - 15

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

BROCCOLINI CON ROMESCO - 15

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

ENSALADA VERDE - 12

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

CHIPS - 13

smoked paprika salt, aioli - VEO, LG, DF

VERDURAS ASADAS - 16

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

POSTRES DESSERTS

CHURROS - 15

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

CREMA CATALANA - 16

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