

Feliz Navidad

SET MENU ~ A

For a minimum of 4 people sharing ~ £27.50 per person
includes all starters and tapas dishes to share

STARTERS

Cesta de Pan con Ali-Oli (v)

Bread basket with Ali-Oli dip

Aceitunas Aliñadas (vg) (gf)

Marinated Spanish Olives

Surtido de Navidad (gf)

A premium selection of Spanish cured meats and Manchego cheese

Croquetas de Cangrejo

Traditional homemade crab meat croquettes

TAPAS TO SHARE

Berenjenas Gratinadas (v)

Breaded aubergine, topped with spicy tomato sauce and melted cheese

Costillar con Chimichurri (gf)

Twice cooked pork belly, served with our homemade chimichurri sauce

Suprema con Manzana Picante (gf)

Chicken supreme glazed with apple and chilli sauce, served on a bed of sliced potatoes, onions and peppers

Tortilla Campesina (v) (gf)

Traditional Spanish omelette with potato, mixed Mediterranean vegetables and Manchego cheese

Paella Mixta (gf)

The National dish of Spain
Paella with chicken and seafood

Albondigas

One of our classics
Homemade meatballs in a rich tomato sauce, serves with fried potatoes

Gambas al Ajillo con Champinones (gf)

Sautéed prawns and mushrooms with garlic and white wine

DESSERT PLATTER

Add a delicious trio of dessert ~ £2.50 per person

Tarta de la Abuela

Grandma's homemade dessert with layers of biscuits steeped in brandy and coffee, chocolate and crème patisserie

Tarta de Santiago (gf)

A traditional Galician almond tart, from the city of Santiago de Compostela

Leche Frita

A very traditional Spanish dessert which literally translates to 'Fried milk'
Set custard flavoured with lemon, orange, and cinnamon, deep fried and served with vanilla ice cream

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TAPAS BAR & RESTAURANT

Food allergies and intolerances information is available on request.
Dishes marked with (vg) are vegan. Dishes marked with (v) are vegetarian. Dishes marked with (gf) are gluten free.

Feliz Navidad

SET MENU ~ B

For a minimum of 4 people sharing ~ £30.95 per person
includes all starters and tapas dishes to share

STARTERS

Cesta de Pan con Ali-Oli (v)

Bread basket with Ali-Oli dip

Aceitunas Aliñadas (vg) (gf)

Marinated Spanish Olives

Surtido de Navidad (gf)

A premium selection of Spanish cured meats
and Manchego cheese

Croquetas de Cangrejo

Traditional Spanish homemade fresh crab croquettes

TAPAS TO SHARE

Dorada con Mojo Verde (gf)

Oven baked sea bream fillet,
topped with a parsley and garlic Mojo,
served on a bed of sliced potatoes with onions and peppers

Costillar con Chimichurri (gf)

Twice cooked pork belly,
served with our homemade chimichurri sauce

Cordero a la Cazadora (gf)

Slow cooked lamb in a rich Rioja wine
and Mediterranean vegetable sauce, served with fried potatoes

Lomo al Pedro Ximenez (gf)

Sliced roast pork loin
served with a Pedro Ximenez (sweet sherry) jus

Puerros Gratinados (v) (gf)

Baked leeks in a creamy bechamel sauce
topped with grilled cheese

Coliflor al Horno (vg) (gf)

Oven baked cauliflower in southern Spanish spices,
topped with a quince syrup and roasted almonds

Pescado Adobado Frito (vg) (gf)

A traditional Andalusian dish of white fish
lightly marinated in a blend of spices.
The boneless fish is coated in a gluten free flour blend,
then fried until crispy

DESSERT PLATTER

Add a delicious trio of dessert ~ £2.50 per person

Tarta de la Abuela

Grandma's homemade dessert with layers of biscuits
steeped in brandy and coffee, chocolate and crème patisserie

Tarta de Santiago (gf)

A traditional Galician almond tart,
from the city of Santiago de Compostela

Leche Frita

A very traditional Spanish dessert
which literally translates to 'Fried milk'
Set custard flavoured with lemon, orange, and cinnamon,
deep fried and served with vanilla ice cream



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