

# New years eve menu



3 course set menu **£44.95** per person

## De Primero (to start)

Everyone will receive a selection of the following starters to share.

★★★★  
Freshly baked  
Manchego cheese  
puffers topped with  
Ibérico Ham.



★★★★  
Vol-au-vent filled with  
smoked salmon and  
fresh chives.



★★★★  
Tosta topped with slow  
cooked pulled pork  
folded through a rich  
homemade barbecue  
sauce.

★★★★  
Our home-made  
aubergine tapenade  
served on a crispy rustic  
bread.



## De Segundo (to follow, main tapas)

A variety of the following, ideal for sharing

★★★★  
Succulent beef rib slow cooked in natural juices  
served with a deep rich gravy.



★★★★  
Oven baked sea bass fillet crowned with a smooth  
prawn mousseline and topped with parsley breadcrumbs.



★★★★  
Succulent grilled Iberian pork steak, served with a  
lively Criolla sauce on the side.



★★★★  
Crispy boneless skin-on chicken thighs paired with a  
gently spiced sauce for just the right touch of heat.



★★★★  
Roasted Mediterranean vegetable medley (parrillada  
de verduras).



★★★★  
Traditional Spanish style sliced potatoes (patatas  
panaderas), baked with sliced onions and peppers.



## Para Terminar (to finish)

to finish the night, a trio to share

★★★★  
A golden crisp chocolate and  
hazelnut croquette, served hot  
with a rich melting centre.



★★★★  
Traditional Spanish leche frita  
(fried set custard), lightly crisp on  
the outside, served with roasted  
almonds and drizzled with honey.



★★★★  
Luxurious white chocolate truffles  
with pistachio and infused with  
Licor 43 (Spanish Orange Liquor).



Allergens: vegetarian, vegan, gluten free, contains fish/seafood, contains dairy, contains nuts.  
For other allergens, please, consult a member of our staff.

# OLÉ • OLÉ