

BEVERAGES

WHITE WINE

2019 I CUNE VERDEJO

La Rioja Alta | Spain | Verdejo

16 75

RED WINE

2016 I CUNE CRIANZA

La Rioja Alta | Spain | Tempranillo Blend

18 85

2019 I TWO HANDS ANGEL'S SHARE

McLaren Vale | Australia | Shiraz

19 90

BEERS

STAROPRAMEN DRAUGHT

Czech Republic

HALF PINT 10

FULL PINT 14

CORONA EXTRA 355 ML

Mexico

10

SANGRIA

Red Wine, Vermouth, Rum, Orange Juice

Glass 10

Half Jug 39

Full Jug 75

GAZPACHO (V)

Cold Tomato and Cucumber Soup, Tobiko

GAMBAS

Prawns in Garlic Oil, Dried Chilli, Potato Purée, Garlic Chips

BABY CALAMARI

Baby Squid, Smoked Chilli Aioli, Candied citrus Chilli Flakes

CEVICHE OLA

Marinated Fish in Lime Juice, Chilli, Red Onions, Sweet Potato

JAMON IBERICO

36 Months Aged Iberico Ham, "CINCO JOTAS" Crystal Bread, Freshly Grated Tomatoes

COCKTAILS

PISCO SOUR

Pisco, Angostura, Lime, Egg White

18

CHILCANO

Pisco, Ginger Ale, Fresh Lime, Amargo Bitters

18

PALOMA

Tequila, Grapefruit, Soda

18

MARGARITA

Tequila, Triple Sec, Salt

18

OLA G & T

Gin, Tonic

18

"OLA" NEGRONI

Mezcal, Campari, Vermouth

18

TAPAS

10

BURRATA CHEESE

Heirloom Tomatoes, Kale, Aged Sherry Vinegar
Toasted Almonds, Spanish Anchovies

28

29

TORTILLA ROTA

Egg Omelette, Crispy Red Quinoa, Manchego Cheese,
Lemon Butter Sauce

28

28

CRAB SALAD

Green Apples, Lime, Basil Oil, Fine Herbs,
Roasted Apple Purée

26

29

GRILLED SPANISH OCTOPUS

Black Olive Mayo, Chimichurri Sauce, Crispy Lentils

30

50

PIMIENTOS DE PADRÓN

Grilled Spanish Padrón Peppers, Light Hummus,
Smoked Paprika Oil

24

ALL FISH SERVED ARE SUSTAINABLY SOURCED

All prices are subject to 10% service charge and prevailing government tax

SIGNATURE PSELLAS AND FIDEUAS "PROMOTION"

20 Mins of Preparation

THE SEAFOOD PSELLA

Bomba Rice, Spanish Saffron, Potatoes, Tomato Sofrito, Parsley Aioli

With Seafood

39/74

With Sustainable Fish

39/74

BLACK PSELLA

45/82

Bomba Rice, Squid Ink, Scallops, Japanese Baby Prawns, Chick Peas, Parsley Aioli

IBERICO PORK PSELLA

39/74

Bomba Rice, Spanish Saffron, Tomato Sofrito, Cauliflower, Lemon Aioli

SPANISH PRAWNS FIDEUA

52/98

Traditional Noodle Paella, Spanish Carabinero Prawns, Black Ink Sauce, Smoked Chilli Aioli

"MAR Y MUNTANYA" FIDEUA

42/80

Traditional Noodle Paella, Tomato Sofrito, Spanish Pork, Calamari, Smoked Chilli Aioli

MAIN COURSES

FISH AND SEAFOOD

PESCADO

39

Crispy Skin Fish, Artichokes "A La Plancha", Green Olive Sauce

CAZUELA

39

Traditional Seafood Stew "Mediterranean Style", Tomatoes, White Wine, Dry Sherry, Almonds

RED CARABINERO PRAWNS

52

Egg Fettuccine Pasta, Light Tomato Sauce, Pork Chorizo Sausage, Garlic Chips

MEATS

SUCKLING PIG

Roasted "Spanish Style", Potato Purée, Mixed Salad, Sweet & Sour Sauce

LOIN

74

LEG

68

ORGANIC CHICKEN

34

Spanish Lentil Stew, Chimichurri Sauce, Green Asparagus, Cauliflower, Pickled Radishes Salad

AUS RIB EYE STEAK

66

Oyster Mushrooms "a la plancha", Smoked Cheese, Truffle Vinaigrette, Gem Lettuce Salad with Potato Fries

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