

# Olé Fiesta Brunch



Saturday & Public Holidays



ADULT: \$380 + 10%  
KIDS: \$228 + 10% (4-9 years old)

## WELCOME COUVERT

House marinated Spanish olives, alioli potato & soup

## STARTERS FOR SHARING

- Spanish Iberico ham Joselito Gran Reserva 48 months air-dried with tomato bread
- Deep-fried Padrón peppers with Romesco sauce
- Smoked salmon and egg salad
- "Gambas al Ajillo" sizzling garlic prawns
- Grilled octopus with paprika and alioli
- Sautéed chorizo with garlic and chives



## MAIN CHOOSE ONE

- Traditional Spanish seafood paella (minimum 2 persons)
- Iberico pork, mushrooms & chorizo paella (minimum 2 persons)
- Fish of the day
- Roasted suckling pig "Segovia Style"
- Grilled baby lamb chops
- Beef tenderloin with cheese and red wine sauce



## DESSERT CHOOSE ONE

- Pear confit in red wine
- Traditional caramel pudding
- Spanish Churros with hot chocolate
- "Leche Frita" infused & deep-fried milk pudding with toffee

Tea / coffee



## FREE FLOW OPTIONS (FOR 2 HOURS)

<b>Non-Alcoholic Beverage</b>	<b>\$88</b>
Soft Drinks, Juices & Fresh Lime Soda	
<b>Standard Alcoholic Beverage</b>	<b>\$150</b>
Cava & Sangria	
<b>Upgraded Alcoholic Beverage</b>	<b>\$188</b>
House White & Red Wine, Cava & Sangria	

## BRUNCH COCKTAILS

- Olive Oil Bloody Mary \$68
- Negroni \$60
- Olé Bellini \$60
- Tio Jito \$60

## BRUNCH MOCKTAILS

- Mango Sunset \$50
- Virgin Strawberry and Cucumber Mojito \$55
- Apple and Ginger Punch \$55
- Virgin Mary \$50

10% service charge