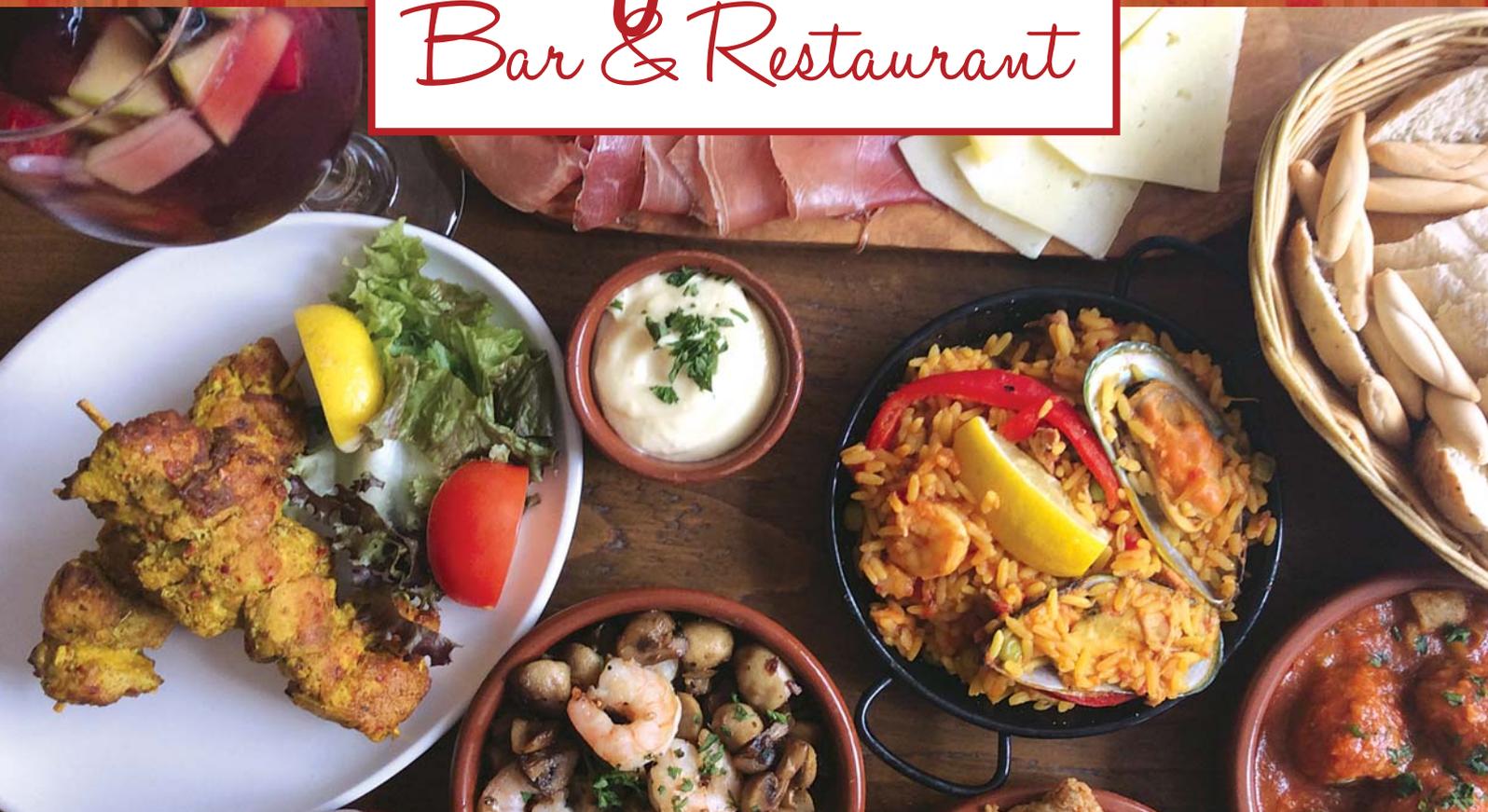


OLEOLE

Tapas   
Bar & Restaurant



Authentic Spanish Tapas

# Pan-Bread

Cesta de Pan con Ali-Oli (v)  
Mixed Bread Basket with Ali-Oli Dip

£2.95

## Tablas-Deli Boards

Great for Sharing

<b>Tabla de Jamón Serrano y Queso Manchego (gf)</b> Spanish cured ham and traditional Manchego cheese	£8.95	<b>Surtido de Quesos (v) (gf)</b> Selection of Spanish cheeses including Manchego, Goats cheese, Tetilla and Cabrales, served with Quince Paste (Membrillo) and Olives	£10.95
<b>Surtido de Embutidos (gf)</b> Selection of Spanish cured meats including Serrano ham, Chorizo, Salchichon, Lomo and Sobrasada	£9.95	<b>Surtido Mixto (gf)</b> Selection of cured meats and Spanish cheese accompanied with olives	£12.95

## Tapas

(L) <b>Aceitunas Aliñadas (v) (gf)</b> Marinated crushed olives	£3.50	<b>Boquerones en Vinagre con Ajo (gf)</b> Fresh white anchovies marinated in garlic, wine vinegar and olive oil	£7.50
(L) <b>Patatas Bravas (v) (gf)</b> Diced potatoes in a chilli and tomato sauce	£3.75	<b>Gambas al Ajillo (gf)</b> Sizzling prawns in garlic with chilly flakes	£7.95
(L) <b>Ensaladilla (gf)</b> Traditional potato, mayonnaise, vegetables and tuna salad	£4.25	<b>Pulpo a la Gallega (gf)</b> Octopus served on a bed of boiled potatoes, sprinkled with sea salt, smoked paprika and drizzled with olive oil	£9.95
(L) <b>Tortilla Española (v) (gf)</b> Traditional potato and onion Spanish omelette	£4.25	<b>Langostinos a la Plancha (gf)</b> Whole grilled king prawns	£9.95
(L) <b>Papas Arrugadas con Mojos (v) (gf)</b> Canarian potatoes served with green and red 'mojo' sauces	£3.95	<b>Dátiles con Bacon (gf)</b> Dates stuffed with almond, wrapped in bacon	£5.50
(L) <b>Patatas al Cabrales con Champiñones (v) (gf)</b> Fried potatoes with mushrooms in a blue cheese sauce from Cabrales	£4.75	(L) <b>Chorizos al Vino (gf)</b> Traditional Spanish sausage cooked in white wine	£4.95
(L) <b>Croquetas de Pollo</b> Home made croquets with chicken	£4.25	(L) <b>Lentejas con Chorizo y Jamon (gf)</b> Slow cooked spanish brown lentils with chorizo and ham	£4.75
(L) <b>Croquetas al Cabrales (v)</b> Home made croquettes with blue cheese from Cabrales	£4.25	(L) <b>Estofado* (gf)</b> Braised beef and vegetable stew in tomato and wine	£5.50
(L) <b>Lentejas Estofadas con Verduras (v) (gf)</b> Slow cooked spanish brown lentils with vegetables	£3.95	(L) <b>Pollo al Ajillo*</b> Chicken in garlic sauce	£4.95
(L) <b>Pimientos del Padron (v) (gf)</b> Peppers from Padron	£4.50	(L) <b>Zorza con Patatas* (gf)</b> Marinated pork in spicy smoked paprika, garlic and herbs	£4.95
(L) <b>Champiñones a la Crema con Ajo (v) (gf)</b> Mushrooms in a creamy sauce with garlic and cracked pepper	£4.50	(L) <b>Albondigas*</b> Meat balls in a rich tomato sauce	£4.95
(L) <b>Verduras Salteadas con Ajo y Pimentón (v) (gf)</b> Sautéed mixed vegetables with smoked paprika and garlic	£3.95	<b>Conejo al Vino Blanco*</b> Rabbit cooked in white wine, onions, garlic and chilli	£5.95
(L) <b>Pescado Adobado Frito</b> Marinated and fried fillets of fish	£5.25	<b>Pinchos Morunos (gf)</b> Chicken skewers marinated with Moroccan spices	£6.50
(L) <b>Paella Mixta (gf)</b> Paella with chicken and seafood	£4.95	<b>Pan Catalan con Jamon</b> Bread with serrano ham, olive oil and tomato with garlic	£6.50
<b>Calamares Fritos</b> Fried squid served with a dip of ali-oli	£6.25	<b>Jamon Serrano (gf)</b> Traditional spanish cured ham	£7.25
<b>Gambas al Ajillo con Champiñones (gf)</b> Prawns and mushrooms in garlic	£6.75	<b>Carrilleras de Buey* (gf)</b> Ox cheeks braised in a rich red wine gravy	£7.25

Dishes marked with (L) are available as part of our Lunch Time Special  
Dishes marked with (v) are suitable for vegetarians. Dishes marked with (gf) are gluten free.  
Tapas dishes marked with a \* are served with fried potatoes

# Platos Principales - Main Meals

<b>Ensalada de la Casa (gf)</b> (vegetariana (v) o con atun) Main course salad with lettuce, tomatoes, onion, roast peppers, white asparagus, boiled egg, served with or without tuna	£8.95	<b>Entrecot (12oz) (gf)</b> Grilled prime cut of British sirloin steak sliced on a wooden board served with sautéed potatoes, onion and Serrano ham	£18.95
<b>Calamares y Gambas Fritas con Patatas</b> Fried squid and king prawns served with ali-oli (garlic mayonnaise) served with home made chunky chips and salad	£16.95	<b>Steak Sauces</b>	
		<b>Salsa a la Pimienta (gf)</b> Creamy peppercorn sauce	£1.50
		<b>Salsa al Cabrales (gf)</b> Creamy blue cheese Cabrales sauce	£1.50

## Paella

<b>Paella Vegetariana (v) (gf)</b> (min. 2 persons) Vegetarian paella cooked with seasonal vegetables	£11.95 per person
<b>Paella de Carne con Chorizo (gf)</b> (min. 2 persons) Paella cooked with chicken, marinated pork and chorizo	£13.95 per person
<b>Paella Mixta (gf)</b> (min. 2 persons) Traditional paella cooked with chicken, fish and seafood	£15.95 per person
<b>Paella de Pescado y Marisco (gf)</b> (min. 2 persons) Paella cooked with fish and seafood	£16.95 per person

**We recommend pre-ordering our Paella dishes  
as they are freshly prepared with an approximate cooking time of 45 minutes**

# Guarniciones - Side Dishes

<b>Plato de Verduras (v) (gf)</b> Steamed mixed vegetables	£2.95	<b>Ensalada mixta (v) (gf)</b> Lettuce, tomatoes and onion salad with a vinaigrette dressing	£3.95
<b>Patatas Fritas (v) (gf)</b> Home made fried potatoes	£2.95	<b>Patatas Salteadas con Cebolla y Jamon Serrano (gf)</b> Sautéed potatoes with onions and Serrano ham	£3.75

# Postres - Desserts

<b>Flan Casero (gf)</b> Traditional home made cream caramel	£3.95	<b>Tarta de la Abuela</b> Grandma's home made dessert with layers of biscuits steeped in brandy coffee, chocolate and creme patisserie	£4.25
<b>Arroz con Leche (gf)</b> Rice pudding, served cold and finished with burned sugar and cinnamon	£3.95	<b>Chocolate con Churros</b> Crispy deep fried dough dipped in sugar, served with a pot of hot chocolate for dipping	£4.50
<b>Macedonia de Frutas (gf)</b> Fresh fruit salad	£3.95	<b>Helado de Requeson con Miel y Almendras (gf)</b> Ice cream with almonds and honey	£4.75

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# Lunch Special

Tapas for 2 people only £16.50

## Cesta de Pan con Ali-Oli

Mixed Bread Basket with Ali-Oli Dip

Plus your choice of 4 Tapas Dishes marked (L) from the Main Menu

# Set Menu A

For a minimum of 4 people ~ £16.50 per person

## Tabla Mixta con Aceitunas Pan y Ali Oli

A deli board of Spanish cured meats including:  
A selection a of Serrano ham, Chorizo, Lomo and Spanish cheeses Manchego and Tetilla, served with marinated cracked olives and a bread basket with ali-oli (garlic dip)

## Surtido de Tapas

A selection of the following Tapas dishes enough for all to share including:

### Albondigas\*

Meat balls in a rich tomato sauce

### Tortilla Española (v) (gf)

Traditional potato and onion Spanish omelette

### Pescado Adobado Frito

Marinated and fried fillets of fish

### Chorizos al Vino (gf)

Traditional Spanish sausage cooked in white wine

### Pollo al Ajillo\* (gf)

Chicken in garlic sauce

### Champiñones a la Crema con Ajo (v) (gf)

Mushrooms in a creamy sauce with garlic and cracked pepper

Tapas dishes can be substituted to accommodate any dietary requirements

# Set Menu B

For a minimum of 4 people ~ £18.95 per person

## Tabla Mixta con Aceitunas Pan y Ali Oli

A deli board of Spanish cured meats including:  
A selection a of Serrano ham, Chorizo, Lomo and Spanish cheeses Manchego and Tetilla, served with marinated cracked olives and a bread basket with ali-oli (garlic dip)

## Surtido de Tapas

A selection of the following Tapas dishes enough for all to share including:

### Paella Mixta (gf)

Paella with chicken and seafood

### Albondigas\*

Meat balls in a rich tomato sauce

### Gambas al Ajillo (gf)

Sizzling prawns in garlic with chilly flakes

### Calamares Fritos

Fried squid served with a dip of ali-oli

### Estofado\* (gf)

Braised beef and vegetable stew in tomato and wine

### Champiñones a la Crema con Ajo (v) (gf)

Mushrooms in a creamy sauce with garlic and cracked pepper

### Croquetas al Cabrales (v)

Home made croquettes with blue cheese from Cabrales

Tapas dishes can be substituted to accommodate any dietary requirements

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