

# OLÉ OLÉ



TAPAS BAR & RESTAURANT



**AUTHENTIC SPANISH TAPAS**



# OUR FAMILY

In the Summer of 2013, Olé Olé opened it's doors with the vision of bringing authentic freshly prepared Tapas, exceptional service, and a taste of Spain to Lincoln.

Steered by Amador and Alison, both with decades of experience in hospitality, and supported by their three children; Coralia, Amador Jr. and Luis, the Olé Olé Family continues to be passionate about food and great service all set within a welcoming, warm and relaxed atmosphere.

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## LUNCH SPECIAL FOR TWO

Available 12noon to 2pm ~ £33.50

### Cesta de Pan con Ali-Oli (v)

Locally sourced artisanal bread boule by 'Vines Bakery' with picos (breadsticks) and ali-oli dip.

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

Lunch Special available from 12noon to 2pm

Please note: Lunch time special is not available on Saturdays and Sundays. Also not available Valentines Day, Mothers day, Fathers Day, Easter Weekend, during bank holiday Monday/Weekends and the month of December.

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## BREAD~OLIVES

### Cesta de Pan con Ali-Oli (v)

Locally sourced artisanal bread boule by 'Vines Bakery' with picos (breadsticks) and ali-oli dip.

£6.75

### Pan sín Gluten (gf)

Gluten free bread and ali-oli dip.

£4.25

### Aceitunas Aliñadas (vg) (gf)

Marinated Spanish olives.

£5.05

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## SHARING BOARDS

### Pan Tumaca (vg)

Toasted bread topped with a chunky tomato, garlic and olive oil salsa.

£8.50

### Tosta de Boquerones

Toasted bread, topped with marinated anchovies and a tomato and garlic salsa.

£11.65

### Pan Catalan con Jamón Iberico

Toasted bread with cured Iberico ham served with a tomato, garlic and olive oil salsa.

£12.80

### Surtido Mixto (gf)

Selection of cured meats and Manchego cheese.

£16.50

### Tabla de Jamón

#### Iberico y Queso Manchego (gf)

Cured Iberico ham and traditional Manchego cheese.

£13.95

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## SIDES

### Patatas Fritas (vg) (gf)

Homemade fried potatoes.

£4.95

### Ensalada Mixta (vg) (gf)

Lettuce, tomatoes and onion salad with a vinaigrette dressing.

£4.99

### Ali-Oli Sauce (v) (gf)

£1.75

### Vegan Ali-Oli (vg) (gf)

£1.75

### Bravas Sauce (vg) (gf)

£1.75

# TAPAS

## PATATAS

- (L) **Patatas Bravas** (vg) (gf) £6.95  
Diced, fried potatoes topped with a chilli and tomato sauce.
- (L) **Patatas Ali-Oli** (v) (vg option available) (gf) £6.95  
Diced, fried potatoes with an Ali-Oli sauce.
- (L) **Patatas Locas** (v) (vg option available) (gf) £7.30  
Diced, fried potatoes topped with our bravas and Ali-Oli sauce.
- Patatas al Cabrales con Champiñones** (v) (gf) £8.75  
Fried potatoes in a mushroom and 'Cabrales' blue cheese sauce.
- (L) **Patatas Salteadas** (gf) £8.75  
Diced fried potatoes sautéed with mixed peppers, onions and Iberico ham.
- (L) **Tortilla Española** (v) (gf) £7.55  
Traditional potato and onion Spanish omelette.

## VERDURAS

- (L) **Champiñones a la Crema con Ajo** (v) (gf) £8.75  
Mushrooms in a creamy sauce with garlic and cracked black pepper.
- (L) **Coliflor al Horno** (vg) (gf) £7.90  
Oven Baked Cauliflower in southern Spanish spices, topped with a Quince syrup and roasted almonds.
- Pimientos de Padrón** (vg) (gf) £8.50  
Padrón peppers fried in olive oil, topped with Maldon salt flakes. Most are sweet but some maybe spicy!
- (L) **Verduras con Ajo y Pimentón** (vg) (gf) £7.60  
Mixed vegetables topped with smoked paprika, fried garlic flakes, extra virgin olive oil and Maldon salt flakes.
- (L) **Berenjenas con Almendras** (v) (vg option available) (gf) £8.75  
Fried aubergines topped with roasted almonds and honey.

## PAELLA

- (L) **Paella Vegetariana** (vg) (gf) £8.50  
Paella with mixed vegetables.
- (L) **Paella Mixta** (gf) £10.25  
Paella with chicken and seafood.

## LA CROQUETA

One of Spain's most popular tapas is 'La Croqueta'. We are very proud to make our own selection of croquettes using a béchamel base (unlike potato croquettes). Our croquettes have a melt in the mouth creamy centre and crisp coating, creating "the ultimate comfort food".

- (L) **Croquetas Hortelenas** (vg) £8.75  
Homemade roasted vegetable croquettes served with a Mojo Rojo sauce.
- (L) **Croquetas al Cabrales** (v) £8.75  
Homemade Cabrales blue cheese croquettes, served with a side of Quince syrup.
- (L) **Croquetas de Pollo** £8.75  
Homemade chicken croquettes.

## CARNES

- (L) **Albondigas** £8.95  
Meatballs in a rich tomato sauce.
- (L) **Estofado** (gf) £8.75  
Traditional Braised beef, vegetable and potato stew.
- (L) **Pollo al Ajillo** (gf) £8.95  
Chicken in a garlic and white wine sauce.
- Pollo a la Riojana** (gf) £9.95  
Slow cooked chicken stew with chorizo, rioja wine, onion and garlic.
- Lagrimas de Pollo** £10.25  
Breaded marinated chicken goujons served with an Ali-Oli dip.
- Pinchos Morunos** (gf) £10.25  
Grilled chicken skewers marinated in warm Moroccan spices.
- (L) **Zorza con Patatas** (gf) £8.25  
Marinated pork in spicy smoked paprika, garlic and herbs with potatoes.
- (L) **Chorizo al Vino** (gf) £9.95  
Traditional Spanish sausage cooked in white wine.
- (L) **Lentejas con Chorizo y Jamón** (gf) £8.50  
Slow cooked spanish brown lentils with chorizo and ham.
- Dátiles con Bacon** (gf) £8.75  
Dates stuffed with almond, wrapped in bacon.
- Fillet de Novillo a la Pimienta** (gf) £14.50  
Steak strips cooked in a creamy peppercorn sauce with potatoes.
- Fillet de Novillo al Cabrales** (gf) £15.45  
Steak strips cooked in a Cabrales blue cheese and mushroom sauce with potatoes.

## DEL MAR


- Pescado Adobado Frito** (gf) £10.75  
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.
- Calamares Fritos** (gf) £9.95  
Homemade fried squid rings with ali-oli dip.
- Boquerones en Vinagre con Ajo** (gf) £10.95  
Fresh white anchovies marinated in garlic, wine vinegar and olive oil.
- Gambas al Ajillo con Champiñones** (gf) £12.95  
Prawns and mushrooms sautéed with garlic and white wine.
- Gambas al Ajillo** (gf) £11.25  
Sizzling prawns in garlic and brandy with chilli flakes.
- Lubina a la Espalda** (gf) £11.95  
Oven baked seabass cooked with garlic oil and chilli then topped with fried garlic flakes.






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