

OLÉ OLÉ

The logo for 'OLÉ OLÉ' is set against a light wood-grain background. The word 'OLÉ' is written in a large, stylized font with a color gradient from red to yellow. To the right of the first 'OLÉ' is a circular bullfighting target symbol with a red center and a black bull's head silhouette. To the left of the second 'OLÉ' is a silhouette of a flamenco dancer in a red dress with white polka dots.

TAPAS BAR & RESTAURANT



AUTHENTIC SPANISH TAPAS

BREAD~OLIVES

Perfect to order while you decide

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

£3.25

(L) Aceitunas Aliñadas (v) (gf)
Marinated Spanish olives

£3.75

DELI BOARDS

Great for sharing as a starter

Pan Catalan con Jamon £7.95

Bread with serrano ham, olive oil and tomato with garlic

Tabla de Jamón Serrano y

Queso Manchego (gf) £9.95
Spanish cured ham and traditional Manchego cheese

Surtido de Embutidos (gf) £10.95
Selection of Spanish cured meats including Serrano ham, Chorizo and Salchichon

Surtido de Quesos (v) (gf) £12.95

Selection of Spanish cheeses including Manchego, Goats cheese and Cabrales, served with Quince Paste (Membrillo)

Surtido Mixto (gf) £13.95
Selection of cured meats and Spanish cheese

TAPAS

(L) Patatas Bravas (v) (gf) £4.50
Diced, fried potatoes in a chilli and tomato sauce

(L) Patatas Salteadas con Cebolla y Jamon Serrano (gf) £5.25
Sautéed potatoes with onions and Serrano ham

(L) Patatas Ali-Oli (v) (gf) £4.50
Diced, fried potatoes in Ali-Oli sauce

(L) Patatas al Cabrales con Champiñones (v) (gf) £5.95
Fried potatoes with mushrooms in a blue cheese sauce from Cabrales

(L) Tortilla Española (v) (gf) £5.25
Traditional potato and onion Spanish omelette

(L) Ensaladilla (gf) £5.25
Traditional potato, mayonnaise, vegetables and tuna salad. (v) when served without tuna

(L) Champiñones a la Crema con Ajo (v) (gf) £5.75
Mushrooms in a creamy sauce with garlic and cracked pepper

(L) Verduras Salteadas con Ajo y Pimentón (v) (gf) £4.75
Sautéed mixed vegetables with smoked paprika and garlic

(L) Pimientos del Padron (v) (gf) £5.50
Peppers from Padron

(L) Lentejas Estofadas con Verduras (v) (gf) £5.25
Slow cooked spanish brown lentils with vegetables

(L) Berenjenas con Almendras (v) (gf) £5.75
Fried aubergines topped with roasted almonds and honey

(L) Paella Vegetariana (v) (gf) £5.75
Paella with mixed vegetables

(L) Paella Mixta (gf) £6.25
Paella with chicken and seafood

(L) Croquetas al Cabrales (v) £5.50
Home made croquettes with blue cheese from Cabrales

(L) Croquetas de Pollo £5.50
Home made croquets with chicken

(L) Pollo al Ajillo £6.25
Chicken in garlic sauce

Pinchos Morunos (gf) £7.95
Chicken skewers marinated with Moroccan spices

(L) Albondigas £6.25
Meat balls in a rich tomato sauce

(L) Estofado (gf) £6.75
Braised beef, vegetable and potato stew in tomato and wine

(L) Zorza con Patatas (gf) £6.25
Marinated pork in spicy smoked paprika, garlic and herbs with potatoes

(L) Chorizos al Vino (gf) £6.25
Traditional Spanish sausage cooked in white wine

(L) Lentejas con Chorizo y Jamon (gf) £5.95
Slow cooked spanish brown lentils with chorizo and ham

Dátiles con Bacon (gf) £6.75
Dates stuffed with almond, wrapped in bacon

Costillas con Chimichurri £7.95
Twice cooked pork belly topped with 'chimichurri' sauce (garlic, white wine and herbs)

Conejo al Vino Blanco* £7.25
Rabbit cooked in white wine, onions, garlic and chilli with potatoes

(L) Pescado Adobado Frito (gf) £6.25
Marinated and fried fillets of fish

Calamares Fritos (gf) £6.95
Fried squid served with a dip of ali-oli

Boquerones en Vinagre con Ajo (gf) £8.25
Fresh white anchovies marinated in garlic, wine vinegar and olive oil

Pulpo a la Gallega (gf) £12.95
Octopus served on a bed of boiled potatoes, sprinkled with sea salt, smoked paprika and drizzled with olive oil

Gambas al Ajillo con Champiñones (gf) £8.25
Prawns and mushrooms in garlic

Gambas al Ajillo (gf) £8.95
Sizzling prawns in garlic and brandy with chilly flakes

Langostinos a la Plancha (gf) £12.95
Whole grilled king prawns

SIDES

Patatas Fritas (v) (gf) £3.25
Home made fried potatoes

Ensalada mixta (v) (gf) £4.25
Lettuce, tomatoes and onion salad with a vinaigrette dressing

MAINS

Calamares y Gambas Fritas con Patatas (gf) £20.95
Fried squid and king prawns
served with ali-oli (garlic mayonnaise)
served with home made chunky chips and salad

Entrecot (12oz) (gf) £20.95
Grilled prime cut of British sirloin steak sliced
on a wooden board served with sautéed potatoes,
onion and Serrano ham

STEAK SAUCES

Salsa a la Pimienta (gf)
Creamy peppercorn sauce

£2.25

Salsa al Cabrales (gf)
Creamy blue cheese Cabrales sauce

£2.25

PAELLA

Paella Vegetariana (v) (gf) (min. 2 persons) £14.75 per person
Vegetarian paella cooked with seasonal vegetables

Paella de Carne con Chorizo (gf) (min. 2 persons) £16.95 per person
Paella cooked with chicken, marinated pork and chorizo

Paella Mixta (gf) (min. 2 persons) £17.95 per person
Traditional paella cooked with chicken, fish and seafood

Paella de Pescado y Marisco (gf) (min. 2 persons) £18.95 per person
Paella cooked with fish and seafood

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

DESSERTS

Flan Casero (gf) £4.50
Traditional home made cream caramel

Arroz con Leche (gf) £4.75
Rice pudding, served cold and finished
with burned sugar and cinnamon

Macedonia de Frutas (gf) £4.50
Fresh fruit salad

**Helado de Queson
con Miel y Almendras (gf)** £5.75
Ice cream with almonds and honey

Tarta de la Abuela £5.50
Grandma's home made dessert with layers
of biscuits steeped in brandy coffee, chocolate
and creme patisserie

Chocolate con Churros £5.50
Crispy deep fried dough dipped in sugar,
served with a pot of hot chocolate for dipping

Tarta de Santiago £5.95
Light almond tart served with creme patissiere

Sorbete de Limón (gf) £5.25
Lemon sorbet served in a whole lemon

LUNCH SPECIAL

Tapas for 2 people only £19.95

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 ~ £19.95 per person

To start

A deli board with a selection of Serrano ham, Chorizo and Manchego cheese served with marinated Spanish olives and a bread basket with ali-oli (garlic dip)

To follow

Surtido de Tapas

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

Calamares Fritos

Fried squid served with a dip of ali-oli

Albondigas

Meat balls in a rich tomato sauce

Tortilla Española (v) (gf)

Traditional potato and onion Spanish omelette

Paella Mixta (gf) (Vegetarian option available)

Paella with chicken and seafood

Chorizos al Vino (gf)

Traditional Spanish sausage cooked in white wine

Patatas Bravas (v) (gf)

Diced, fried potatoes in a chilli and tomato sauce

Tapas dishes can be substituted to accommodate any dietary requirements

SET MENU~B

For a minimum of 4 people ~ £22.95 per person

To start

A deli board with a selection of Serrano ham, Chorizo and Manchego cheese served with marinated Spanish olives and a bread basket with ali-oli (garlic dip)

Gambas al Ajillo (gf)

Sizzling prawns in garlic with chilly flakes

To follow

Surtido de Tapas

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

Zorza con Patatas (gf)

Marinated pork in spicy smoked paprika, garlic and herbs with potatoes

Albondigas

Meat balls in a rich tomato sauce

Estofado (gf)

Braised beef, vegetable and potato stew in tomato and wine

Paella Mixta (gf) (Vegetarian option available)

Paella with chicken and seafood

Pescado Adobado Frito

Marinated and fried fillets of fish

Patatas Bravas (v) (gf)

Diced, fried potatoes in a chilli and tomato sauce

Tapas dishes can be substituted to accommodate any dietary requirements

LUNCH SPECIAL

Tapas for 2 people only £19.95

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

Plus your choice of 4 Tapas Dishes from below

Aceitunas Aliñadas (v) (gf)
Marinated Spanish olives

Patatas Bravas (v) (gf)
Diced potatoes in a chilli and tomato sauce

Patatas Salteadas con Cebolla y Jamon Serrano (gf)
Sautéed potatoes with onions and Serrano ham

Patatas Ali-Oli (v) (gf)
Diced, fried potatoes in Ali-Oli sauce

Patatas al Cabrales con Champiñones (v) (gf)
Fried potatoes with mushrooms in a blue cheese sauce from Cabrales

Tortilla Española (v) (gf)
Traditional potato and onion Spanish omelette

Ensaladilla (gf)
Traditional potato, mayonnaise, vegetables and tuna salad. (v) when served without tuna

Champiñones a la Crema con Ajo (v) (gf)
Mushrooms in a creamy sauce with garlic and cracked pepper

Verduras Salteadas con Ajo y Pimentón (v) (gf)
Sautéed mixed vegetables with smoked paprika and garlic

Pimientos del Padron (v) (gf)
Peppers from Padron

Lentejas Estofadas con Verduras (v) (gf)
Slow cooked spanish brown lentils with vegetables

Berenjenas con Almendras (v) (gf)
Fried aubergines topped with roasted almonds and honey

Paella Vegetariana (v) (gf)
Paella with mixed vegetables

Paella Mixta (gf)
Paella with chicken and seafood

Croquetas al Cabrales (v)
Home made croquettes with blue cheese from Cabrales

Croquetas de Pollo
Home made croquets with chicken

Pollo al Ajillo
Chicken in garlic sauce

Albondigas
Meat balls in a rich tomato sauce

Estofado (gf)
Braised beef, vegetable and potato stew in tomato and wine

Zorza con Patatas (gf)
Marinated pork in spicy smoked paprika, garlic and herbs with potatoes

Chorizos al Vino (gf)
Traditional Spanish sausage cooked in white wine

Lentejas con Chorizo y Jamon (gf)
Slow cooked spanish brown lentils with chorizo and ham

Pescado Adobado Frito (gf)
Marinated and fried fillets of fish

SET MENU~A

For a minimum of 4 people ~ £19.95 per person

To start

A deli board with a selection of Serrano ham, Chorizo and Manchego cheese served with marinated Spanish olives and a bread basket with ali-oli (garlic dip)

To follow

Surtido de Tapas

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Calamares Fritos

Fried squid served with a dip of ali-oli

Albondigas

Meat balls in a rich tomato sauce

Tortilla Española (v) (gf)

Traditional potato and onion Spanish omelette

Paella Mixta (gf) (Vegetarian option available)

Paella with chicken and seafood

Chorizos al Vino (gf)

Traditional Spanish sausage cooked in white wine

Patatas Bravas (v) (gf)

Diced, fried potatoes in a chilli and tomato sauce

Tapas dishes can be substituted to accommodate any dietary requirements

SET MENU~B

For a minimum of 4 people ~ £22.95 per person

To start

A deli board with a selection of Serrano ham, Chorizo and Manchego cheese served with marinated Spanish olives and a bread basket with ali-oli (garlic dip)

Gambas al Ajillo (gf)

Sizzling prawns in garlic with chilly flakes

To follow

Surtido de Tapas

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

Zorza con Patatas (gf)

Marinated pork in spicy smoked paprika, garlic and herbs with potatoes

Albondigas

Meat balls in a rich tomato sauce

Estofado (gf)

Braised beef, vegetable and potato stew in tomato and wine

Paella Mixta (gf) (Vegetarian option available)

Paella with chicken and seafood

Pescado Adobado Frito

Marinated and fried fillets of fish

Patatas Bravas (v) (gf)

Diced, fried potatoes in a chilli and tomato sauce

Tapas dishes can be substituted to accommodate any dietary requirements
