

Hola y Bienvenidos, Welcome to Olé Tapas Bar

We prepare authentic Spanish dishes with our own twist to create our unique take on tradition.
 Our dishes are cooked fresh to order and served as soon as they're ready to experience them at their best.
 We recommend 5-6 tapas dishes for two people sharing, don't worry you can always add more!!

Para picar ~ Nibbles

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| <ul style="list-style-type: none"> ○ Bread basket. GF* Vegan* £2.30
Fresly baked bread ○ Bread Aioli & Tumaca GF* £4.50
Bread with home-made dips ○ Pan Catalan GF* £6.95
Bread with Tumaca & Serrano ham or Manchego, Both +£2 | <ul style="list-style-type: none"> ○ Picos Vegan £3.50
Traditional Spanish breadsticks ○ Olives GF Vegan £3.95
Marinated olives in Rosemary. ○ Crujiente de queso £5.50
Manchego & goat cheese in toffee filo pastry sheets | <ul style="list-style-type: none"> ○ Jamon Iberico (40g) GF* £11.95
36 months cured iberico ham ○ Manchego & quince GF* £6.50
Manchego cheese with quince jelly ○ Charcuterie slate GF* £9.95
Small selection of cured meats and Manchego cheese. |
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Para compartir ~ Sharing Platters

(Designed for 2 - 3 people as starter, extra person +£4)
 All Served with Bread slices, olives & dips

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| Ole platter | £19.95 |
| Suckling pig & Mushroom croquettes, crispy chicken strips, chorizo lollipops, Padron Peppers, served with chorizo mayo. | |
| Charcuterie platter | £19.95 |
| A selection of Spanish air cured meats; Serrano, Chorizo, Salami-Fuet, Manchego, served with Tumaca | |

Tapas de la huerta ~ From the allotment

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| <ul style="list-style-type: none"> ○ Patatas Bravas
Spain's favorite fries, served with spicy tomato sauce or aioli*; Both sauces +£1 ○ Padron peppers
Spanish sweet peppers sautéed in olive oil and Maldon sea salt. ○ Ensalada de espinacas
Baby leaf spinach with pear, Picos de Europa "blue cheese*" & pinenuts. ○ Champiñones al ajillo
Sautéed garlic mushroom with parsley & white wine. ○ Bombones de cabra
Goat's cheese bonbons with onion marmalade made with Pedro Ximenez ○ Berengena frita (Tempura GF available* +£1)
Deep fried aubergine wedges in beer batter served with blue Agave. ○ Croquetas de Champiñones
Mixed wild mushroom croquettes in ceps velouté. ○ Alcachofas en Salsa verde
Seared artichokes in salsa verde with Marcona Almonds*.
ADD Serrano Ham +£1.50 ○ Tortilla de Patata (made to order 15 min)
Mini Spanish omelette made of potatoes & caramelized onion, served with a bread slice. | <p>Allergens: no allergens, egg* GF Vegan* £5.95</p> <p>Allergens: no allergens GF Vegan £6.50</p> <p>Allergens: Dairy, Nuts GF Vegan* £5.95</p> <p>Allergens: Sulphites GF Vegan £6.50</p> <p>Allergens: Dairy (V) £6.50</p> <p>Allergens: Sulphites Vegan GF* £6.50</p> <p>Allergens: Egg, Dairy, Celery, Sulphites (V) £6.50</p> <p>Allergens: Nuts* GF Vegan £7.50</p> <p>Allergens: Egg GF (V) £7.50</p> |
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Tapas del mar / From the sea

- **Boquerones** Allergens: Fish **GF** **£6.50**
 Marinated white anchovies with garlic, parsley & olive oil.
- **Croquetas de Marisco** (Contains pork gelatine) Allergens: Dairy, Egg, Celery, Crustaceans, Mollusks **£6.50**
 Prawn & mussels croquettes.
- **Buñuelos de bacalao** (Tempura **GF** available* +£1) Allergens: Fish **GF*** **£7.50**
 Cod, marinated in lime, fried in San Miguel beer batter* served with aioli
- **Calamares Fritos** Allergens: Mollusks, milk **£8.50**
 Deep fried crispy calamari served with aioli.
- **Gambas al ajillo** Allergens: Dairy, Crustaceans, sulphites **GF** **£8.50**
 Garlic prawns served with potato purée crispy garlic and hot smoked paprika.
- **Arroz Negro** (made to order 20 min) Allergens: Celery, Crustaceans, Mollusks **GF** **£11.95**
 Squid ink rice with fresh squid and prawns served with aioli.
- **Pulpo** Allergens: Mollusks, Egg* **GF** **£14.95**
 Triple cooked octopus with new potatoes, paprika & olive oil with chorizo mayo*.

Tapas de la granja / From the farm

- **Escalopines de Pollo** Allergens: Milk, Egg **£6.50**
 Crispy chicken breast strips served with Chorizo mayo.
- **Chorizo lollipops** Allergens: Milk, Sulphites, Egg **GF*** **£6.50**
 Deep fried chorizo chunks in tempura* served with aioli. (Tempura **GF** available* +£1)
- **Morcilla de Burgos** Allergens: Dairy, Sulphites **GF** **£7.50**
 Spanish Black pudding with blue cheese sauce and Sofrito.
- **Croquetas de Cochinillo** Allergens: Dairy, Egg **£7.50**
 Suckling pig croquettes.
- **Chorizo al vino tinto** Allergens: Milk, Sulphites **GF** **£7.50**
 Mini fresh chorizo slow cooked in red Rioja wine.
- **Albondigas** Allergens: Milk, Egg **£8.50**
 Home-made Spanish meatballs 100% beef served with potato purée.
- **Panceta de cerdo** (made to order 15-17min) Allergens: Dairy, Sulphites **GF** **£9.95**
 Pork belly with apple puree, roasted peppers & sherry sauce.
- **Carrilleras** (sous vide 12-15min) Allergens: Dairy, Sulphites **GF** **£11.95**
 Slow roasted Ox cheeks served with truffle potato puree and minty mange tout.

Paellas



Spain's most famous dish,
Home-made stocks, Sofrito & saffron.
Minimum for 2 people

ONLY by 24h preorder

Vegetable

Vegan Allergens: Sulphites, Celery **GF**

Cauliflower, broccoli, courgette, mange tout & Piquillo peppers.

£30.00 for 2 people, £15 each extra person

Chicken

Allergens: Sulphites, Celery **GF**

Chicken, courgette, mange tout & Piquillo peppers.

£35.00 for 2 people, £17 each extra person

Seafood

Allergens: Sulphites, Celery, Crustaceans, Molluscs **GF**

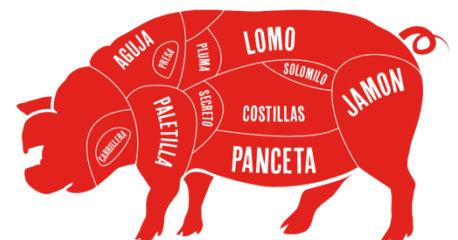
Tiger prawns, prawns, mussels, squid & Piquillo peppers.

£40.00 for 2 people, £20 each extra person

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private functions up to 40 people

www.oletapasbar.co.uk



If you have any allergy or intolerance,
notify a member of staff, we are happy to help.