

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!!

Aperitivos ~ Nibbles

Bread basket GF* Vegan* £2.95 Freshly baked Bread	Olives GF Vegan £4.50 Marinated Olives in Rosemary	Lomo Ibérico £11.95 24 months cured Ibérico Pork loin
Bread Tumaca & Alioli GF £4.95 Baked Bread with home-made dips	Extra Salsas - Dips: £1.50 Choose from Tumaca, Romesco, Smoked onion Alioli, Jalapeño or saffron alioli.	Manchego & quince £6.50 Manchego Cheese with Quince jelly
Crujiente de queso £5.50 Manchego & Goat Cheese with crispy Filo Pastry sheets	Picos £3.95 Traditional Spanish breadsticks	Charcuterie slate £11.95 Small selection of cured meats.

Para compartir ~ Sharing Platters

(Designed for 2 people as starter, extra person +£4)

All Served with Bread slices, Olives & dips

Ole platter £21.95 Suckling Pig croquettes & Mushroom croquettes, crispy Chicken, Padrón Peppers and Chorizo lollipops served with smoked Onion Alioli.
Charcuterie platter £20.95 Selection of Spanish air cured meats, including Serrano Ham, Fuet, Chorizo, mini Salami sticks served with Tumaca, Olives and Picos.

Tapas de la huerta ~ from the allotment

Patatas Bravas Spain's favourite Potatoes, served with spicy Tomato sauce or Alioli*; Both sauces +£1.50 / Saffron Alioli and Bravas sauce +£2	Allergens: no allergens, egg GF* Vegan*	£5.95
Berenjena frita (Tempura GF available* +£1). Deep fried Aubergine wedges in Beer batter served with Blue Agave.	Allergens: Sulphites, Gluten GF* Vegan*	£6.50
Bombones de cabra Goat's Cheese Bonbons with Onion Marmalade made with Pedro Ximenez reduction	Allergens: Dairy, Sulphites, Gluten (V)	£6.50
Ensalada de espinacas Baby leaf spinach with pear, Picos de Europa "blue cheese*" & pumpkin seeds.	Allergens: Dairy, Nuts GF Vegan*	£6.95
Champiñones al ajillo y Romero Sautéed Garlic Mushroom with Rosemary & White Wine.	Allergens: Sulphites GF Vegan.	£6.95
Padron peppers Spanish sweet peppers with Maldon Sea Salt.	Allergens: no allergens GF Vegan	£6.95
Croquetas de Champiñones Mushroom Croquettes with Ceps Veloute.	Allergens: Egg, Dairy, Celery, Sulphites (V)	£7.50
Tortilla de Patata (made to order 15 min) Mini Spanish Omelette made of Potatoes & caramelised onion, served with a Bread* slice. <u>You can choose between runny, medium or well done</u>	Allergens: Egg GF* (V)	£7.95
Alcachofas Seared Artichokes with Romesco, Salsa Verde and Almonds. Add Serrano ham +£2	Allergens: Sulphites, Almonds GF Vegan	£8.50

www.oletapasbar.co.uk



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

Tapas del mar / From the sea

Buñuelos de Bacalao Cod marinated in Lime, fried in San Miguel beer batter* served with Alioli. GF available +£1	Allergens: Fish, GF*	£7.95
Croquetas de Pescado (Contains pork gelatine) Salmon, Cod and smoked Haddock croquettes with Saffron Alioli.	Allergens: Dairy, Egg, Celery, Fish.	£7.95
Calamares Fritos Deep fried crispy Calamari served with Alioli.	Allergens: Molluscs, milk	£8.95
Gambas al ajillo Garlic Prawns served with crispy Garlic and hot smoked Paprika.	Allergens: Crustaceans, sulphites GF	£8.95
Salmon Curado con remolacha y yoghurt ahumado Home cured Salmon with Maple cooked Beetroot and smoked Yoghurt.	Allergens: Fish, Dairy. GF	£9.95
Aroz de Marisco (made to order 20 min) Saffron seafood Rice with fresh Squid, Prawns and Mussels & Alioli. With squid ink +£1	Allergens: Crustaceans, fish, mollusk GF	£13.95
Pulpo. Triple cooked Octopus with Garlic crushed Potatoes, Mojo Rojo and Salsa Verde.	Allergens: Crustaceans, fish, mollusk, sulphites GF	£16.95

Tapas de la granja / From the farm

Chorizo lollipops Deep fried Chorizo chunks in Saffron tempura* served with Jalapeño alioli. (Tempura GF available* +£1)	Allergens: Egg, Sulphites GF*	£6.95
Croquetas de cochinillo Suckling Pig croquettes served with Alioli	Allergens: Dairy, Egg, Gluten	£7.95
Escalopines de Pollo Halal Crispy Chicken thighs strips served with Smoked Onion Alioli.	Allergens: Milk, Egg, Gluten	£8.50
Albondigas Home-made Spanish meatballs (100% beef) served with potato purée.	Allergens: Milk, Egg, Gluten.	£8.50
Txistorra al Txakoli Basque fresh Chorizo in white wine.	Allergens: Sulphites GF	£8.95
Panceta de cerdo (15 min) Pork belly with Carrot Ketchup, Sour Cream, Roasted Carrots & Pedro Ximenez sauce.	Allergens: Dairy, Sulphites, GF	£9.95
Carrilleras (sous vide 12-15min) Slow roasted Ox cheeks served with Potato Puree, Spring Onion, Seasonal Cabbage and Ox cheek sauce.	Allergens: Dairy, Sulphites GF	£12.95

Paellas



Spain's most famous dish,
Home-made stocks, Sofrito & saffron.
Minimum for 2 people
40min cooking time

24 hours preorder necessary

Vegetable **Vegan** Allergens: Sulphites, Celery **GF** **£30 per 2 people £15 Per person**
Cauliflower, Broccoli, Courgette, Mange tout & Piquillo Peppers.

Chicken Allergens: Sulphites, Celery. **Halal** **GF** **£35 for 2 people £17 Per person**
Chicken, Courgette, Mange tout & Piquillo peppers.

Seafood Allergens: Sulphites, Celery, Crustaceans, Molluscs **GF** **£40 per 2 people £20 Per person**
Tiger Prawns, Prawns, Mussels, Squid, Mange tout & Piquillo Peppers.

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