

HOLA Y BIENVENIDOS, Welcome to Ole Tapas Bar

We prepare authentic Spanish dishes with our own twist to create our unique take on tradition

Our food is freshly made and served right away, so you can taste it at its absolute best

We suggest 2-3 tapas per person, don't worry you can always add more!!

APERITIVOS ~ NIBBLES

Bread Basket VG GFA +£1 £3
Freshly baked bread

Bread & dips V GFA +£1 £5.5
Bread with Alioli, tumaca,
olive oil & balsamic vinegar
Extra dips available for £1.5

Olivas GF VG £4.5
Home – marinated olives

Pintxo de txaka £6.5
King crab meat, grated egg, prawn,
served on a slice of bread

Guindillas VG £4.5
Green chillies in tempura

Jamón Serrano GF £12.5
15 months cured Iberian Jamon

**Manchego & Mahon cheese con
mermelada de cebolla** GF V £7.5
Manchego & Mahon Cheese served with
onion marmalade

PARA COMPARTIR ~ SHARING PLATTERS

(Designed for 2 people as a starter, max. 5pp, extra person +£5)

Ole Platter £22.5 V

Iberico pork croquettes, mushroom
croquettes, chicken skewers, green chillies.
in tempura & chorizo lollipops, served with
a honey-garlic glaze, olives and bread

Fish Platter £24.5

Baby squid, boquerones, king prawns
& mussels all deep fried served with
Lemon alioli and home-made chilli sauce

TAPAS DE LA HUERTA ~ FROM THE ALLOTMENT

Patatas Bravas VGA GF £7.5
Spain's favourite potatoes, served with spicy tomato sauce and Alioli

Verduras fritas VG GFA +£1 £7.5
Aubergine, courgette & peppers deep fried in beer batter served with hot honey

Ensalada de queso de cabra y remolacha VGA GF N V £8.5
Mixed leaf salad, crumbled goat cheese, beetroot bites, candied walnuts

Setas a la plancha VG GF £9.5
Sautéed wild mushrooms cooked in white wine, garlic & rosemary

Padron peppers VG GF £7.5
Spanish sweet peppers with Maldon Sea Salt

Croquetas de champiñones V V £8.2
Bechamel based mushroom croquettes

Flor de alcachofa VGA GFA +£1 N £11.5
Deep fried Artichokes with Jerusalem artichoke purée, Salsa Verde and Almonds

Tortilla de patata V GF £9.5
Spanish omelette made of potatoes and caramelised onion served with alioli

• **TORTILLA DE TXISTORRA** £10.9
Basque chorizo tortilla

• **TORTILLA DE MORCILLA** £10.9
Spanish black pudding tortilla

TAPAS DEL MAR ~ FROM THE SEA

Buñuelos de bacalao GFA +£1	£8.9
Cod marinated in lime, fried in beer batter served with black alioli	
Vieiras GF D	£14.5
Seared scallops, celeriac purée, parsley oil, artichoke crisps	
Calamares fritos D GFA	£9.5
Deep fried crispy Cajun Calamari served with black alioli	
Langostinos con gabardina GFA +£1	£10.9
Deep fried tiger prawns in black tempura glazed with home-made mango chilli sauce	
Gambas al ajillo GF	£9.9
Garlic prawns, paprika, crispy garlic	
Arroz de marisco (20 min) GF	£14.5
Rice made with fresh seafood, sofrito and home-made fish stock	
Mejillones al vapor GF	£12.5
Fresh mussels cooked in white wine sauce, garlic and shallots	

TAPAS DE LA GRANJA ~ FROM THE FARM

Chorizo lollipops GFA +£1	£7.5
Deep fried Chorizo chunks in Saffron tempura served with chorizo mayo	
Croquetas de cerdo Ibérico D	£8.5
Iberian pork croquettes	
Pincho de pollo Halal GF	£9.9
Marinated chicken skewers served with a honey-garlic glaze	
Albóndigas en salsa D	£9.2
Home-made Spanish meatballs (100% beef) served with potato purée	
Bocados de panceta GF D	£12
Pork belly bites served with Jerusalem artichoke purée, Pedro Ximenez reduction & apple gel	
Costilla de ternera (20 min) GF D	£16
Slow roasted beef rib served with sweet potato puree, sweet potato crisps & jus	
Filete de ternera GF	£13.9
Sirloin steak served pink, confit potatoes & chimichurri	

CHEF'S SIGNATURE DISHES

HERB CRUSTED LAMB £22.5 GF D

Served with sweetcorn purée, silver skin onions, rainbow carrots & lamb jus

TUNA STEAK £18.9 GF

Served with fresh Mediterranean salad

PAN FRIED DUCK BREAST £23.5 GFA

Served with crispy duck bonbons & cherry three ways

-MADE TO ORDER 20MIN-

FOOD ALLERGIES & INTOLERANCES

V vegetarian VG vegan

VG&A vegan option available GF gluten free

GFA gluten free available N contains nuts

D contains dairy

Please be aware that we cannot guarantee our dishes are free from allergens. Please ensure you notify a member of staff of any allergies or intolerances you have before you order