



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 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 GFA +£1 VG £3

Freshly baked Bread

Bread and dips GFA +£1 V £5.5

Baked Bread with Alioli, Tumaca, olive oil & balsamic vinegar
Extra dips available for £1.5

Olivas GF VG £4.5

Home-marinated olives

Guindillas VG £6.5

Green chillies in tempura

Torreznos GF £4.5

Spanish pork scratchings

Bombones de cabra V £7

Deep fried goat cheese bonbons served with onion marmalade

Jamon Serrano GF £12

15 months cured Iberian Jamon

Queso Manchego £7.5

Manchego cheese served with onion marmalade V GF

Tabla de Ibéricos GF £13.5

Acorn fed Iberian cured meats:
Chorizo, salchichon & lomo

Para compartir ~ Sharing Platters

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

OLE PLATTER £22

Iberico pork croquettes, mushroom croquettes, crispy chicken breast & chorizo lollipops served with bread, olives and alioli

SPANISH BOARD £19

Boquerones, padron peppers, ensaladilla
Manchego tots & Torreznos,
served with bread, olives & tumaca

Tapas de la huerta ~ from the allotment

Patatas Bravas £7.5

Spain's favourite Potatoes, served with spicy tomato sauce and alioli

GF VGA

Verduras fritas £8.5

Aubergine, courgette & pepper deep fried in beer batter served with Agave

GFA +£1 VG

Ensalada de queso de cabra y remolacha £8.5

Mixed leaf salad, crumbled goat cheese, beetroot bites, roasted almonds

VGA GF N D

Champiñones salteados £8

Sautéed mixed mushrooms cooked in white wine, garlic & rosemary

VG GF

Padron peppers £7.5

Spanish sweet peppers

VG GF

Croquetas de Champiñones £8

Bechamel based mushroom croquettes

V D

Alcachofas £11

Seared artichokes with Celeriac purée
salsa verde, crispy kale & roasted almonds

GF N VGA

Tortilla de patata £8.5

Spanish omelette made of potatoes and caramelised onion served with alioli

V GF

ADD MORCILLA FOR £2.5

ADD CHORIZO FOR £2.5

Tapas del mar ~ From the sea

Buñuelos de Bacalao £9.5

Cod marinated in lime, fried in beer batter served with alioli

GFA +£1

Calamares Fritos £9.5

Deep fried crispy calamari served with alioli

D

Gambas al ajillo £9.5

Garlic prawns cooked in olive oil, garlic, paprika & white wine

GF

Vieiras £13.9

Seared scallops served with celeriac purée, parsley oil & crispy kale

Boquerones £7.5

Home-marinated white anchovies

GF

Ensaladilla £7.5

Traditional Spanish salad made of potato, tuna, carrot, egg & mayonnaise

GF

Pulpo £17

Pan fried octopus, served with mojo rojo crushed potatoes, tomatillo & crispy kale

GF

Arroz de marisco £14

Spanish rice made with fresh seafood, sofrito & home-made fish stock

ADD SQUID INK FOR £1

Tapas de la granja / From the farm

Chorizo lollipops £7.5

Deep fried chorizo chunks in saffron tempura served with chorizo mayo

GFA +£1

Banderilla de pollo £10

Marinated chicken skewers served with mojo rojo sauce & crispy garlic

Halal GF

Pintxos de panceta £11

Pork belly bites served with Pedro Ximenez reduction & sweet potato purée

GF

Morcilla £8.5

Spanish black pudding served with carrot ketchup and goat cheese crumble

GF

Croquetas de cerdo iberico £8.5

Iberian pork croquettes

D

Albondigas en salsa £9

Home-made Spanish meatballs (100% beef) served with potato purée

D

Presa Ibérica (20 min) £18.5

Iberian pork shoulder blade served pink, panadera potatoes, Pedro Ximenez & piquillo peppers

GF

Chorizo al vino £9

Chorizo sausages cooked in red wine

GF

FOOD ALLERGIES & INTOLERANCES

GF Gluten free GFA Gluten free option available

V Vegetarian VG Vegan VGA Vegan option available

D Contains dairy N Contains nuts

Please be aware the 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



