

### Aperitivos ~ Nibbles

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| <ul style="list-style-type: none"> <li> <b>Bread basket.</b> GF* Vegan* £2.00<br/>Fresly baked bread</li> <li> <b>Bread Aioli &amp; Tumaca</b> GF* £4.00<br/>Bread with home-made dips</li> <li><b>Pan Catalan</b> GF* £6.50<br/>Bread with Tumaca &amp; Serrano ham or Manchego, Both +£1</li> </ul> | <ul style="list-style-type: none"> <li> <b>Picos</b> Vegan £3.50<br/>Traditional Spanish breadsticks</li> <li> <b>Olives</b> GF Vegan £3.50<br/>Marinated Olives</li> </ul> | <ul style="list-style-type: none"> <li> <b>Jamon Iberico</b> (40g) GF £8.95<br/>36 months cured iberico ham</li> <li> <b>Manchego &amp; quince</b> £5.95<br/>Manchego cheese with quince jelly</li> <li><b>Charcuterie slate</b> £8.95<br/>Small selection of cured meats and Manchego cheese.</li> </ul> |
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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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| <b>Vegetarian platter</b>  | <b>£16.50</b> |
| Mushroom croquettes, fried aubergine, goat's cheese bonbons, Padron peppers, served with blue Agave dip. |               |
| <b>Meat platter</b>  | <b>£16.50</b> |
| Suckling pig & Serrano croquettes, crispy chicken strips, chorizo lollipops, served with chorizo mayo.   |               |
| <b>Fish platter</b>  | <b>£16.50</b> |
| Marinated white anchovies, seafood croquettes, calamari, served with Aioli.                              |               |
| <b>Charcuterie platter</b>   | <b>£18.50</b> |
| 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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| <b>Patatas Bravas</b>  | Allergens: no allergens GF Vegan*            | <b>£4.95</b> |
| Spain's favorite fries, served with spicy tomato sauce or aioli; <b>Both sauces +£1</b>    |  |              |
| <b>Padron peppers</b>  | Allergens: no allergens GF Vegan             | <b>£4.95</b> |
| Spanish sweet peppers sautéed in olive oil and Maldon sea salt.                            |  |              |
| <b>Crujiente de queso</b>  | Allergens: Soy, dairy (V)                    | <b>£5.50</b> |
| Filo toffee pastry sheets with goat's cheese and Manchego cheese blend.                    |  |              |
| <b>Croquetas de Champiñones</b>  | Allergens: Egg, Dairy, Celery, Sulphites (V) | <b>£5.95</b> |
| Mixed wild mushroom croquettes in ceps velouté.  |  |              |
| <b>Champiñones al ajillo</b>   | Allergens: Sulphites GF Vegan                | <b>£5.95</b> |
| Sautéed garlic mushroom with parsley & white wine.   |  |              |
| <b>Alcachofas en Salsa verde</b>   | Allergens: Nuts* GF Vegan                    | <b>£5.95</b> |
| Seared artichokes in salsa verde with Marcona Almonds. <b>ADD Serrano Ham +£1.50</b>       |  |              |
| <b>Bombones de cabra</b>   | Allergens: Dairy (V)                         | <b>£5.95</b> |
| Goat's cheese bonbons with onion marmalade made with Pedro Ximenez                         |  |              |
| <b>Ensalada de espinacas</b>   | Allergens: Dairy, Nuts GF Vegan*             | <b>£5.95</b> |
| Baby leaf spinach with pear, Picos de Europa "blue cheese*" & pinenuts.                    |  |              |
| <b>Berengena frita</b>   | Allergens: Sulphites Vegan GF*               | <b>£6.50</b> |
| Deep fried aubergine wedges in beer batter served with blue Agave. (Tempura GF available*) |  |              |
| <b>Tortilla de Patata</b> (made to order 15 min)   | Allergens: Egg GF* (V)                       | <b>£6.50</b> |
| Mini Spanish omelette made of potatoes & caramelized onion, served with a bread* slice.    |  |              |

## Paellas



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

Friday & Saturday only available until 5.30pm  
(Very busy time, very small kitchen)

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| <b>Vegetable vegan</b> Allergens: Sulphites, Celery                          | <b>GF</b> | <b>£13.50</b> Per person |
| Cauliflower, broccoli, courgette, mange tout & Piquillo peppers.             |           |                          |
| <b>Chicken</b> Allergens: Sulphites, Celery                                  | <b>GF</b> | <b>£14.50</b> Per person |
| Chicken, courgette, mange tout & Piquillo peppers.                           |           |                          |
| <b>Seafood</b> Allergens: Sulphites, Celery, Crustaceans, Molluscs           | <b>GF</b> | <b>£16.50</b> Per person |
| Tiger prawns, prawns, mussels, squid, mange tout & Piquillo peppers.         |           |                          |
| <b>Mixta</b> Allergens: Sulphites, Celery, Crustaceans, Molluscs             | <b>GF</b> | <b>£17.50</b> Per person |
| Tiger prawns, courgette, chicken, prawns, mussels, squid & Piquillo peppers. |           |                          |

# Tapas del mar / From the sea

○ <b>Boquerones</b> Marinated white anchovies with garlic, parsley & olive oil.	Allergens: Fish <b>GF</b>	<b>£5.95</b>
○ <b>Croquetas de Marisco</b> Prawn & mussels croquettes.	(Contains pork gelatin) Allergens: Dairy, Egg, Celery, Crustaceans, Mollusks	<b>£6.50</b>
<b>Calamares Fritos</b> Deep fried crispy calamari served with green aioli.	Allergens: Mollusks, milk	<b>£6.95</b>
<b>Buñuelos de bacalao</b> Cod, marinated in lime, garlic and olive oil, fried in San Miguel beer batter served with aioli*. (Tempura <b>GF</b> available*)	Allergens: Fish <b>GF*</b>	<b>£6.95</b>
<b>Txopitos</b> Deep fried baby squid served with lemon & green alioli.	Allergens: Fish, mollusk	<b>£7.50</b>
○ <b>Gambas al ajillo</b> Garlic prawns served with potato purée crispy garlic and hot smoked paprika.	Allergens: Crustaceans, sulphites <b>GF</b>	<b>£7.95</b>
○ <b>Arroz Negro</b> (made to order 20 min) Squid ink rice with fresh cuttlefish and prawns served with aioli. ADD -- 2x tiger prawns +£5 – fried baby squid* +£4	Allergens: Celery, Crustaceans, Mollusks <b>GF*</b>	<b>£8.95</b>
<b>Langostinos a la plancha</b> Griddled king prawns with garlic, parsley & olive oil.	Allergens: Crustaceans <b>GF</b>	<b>£9.50</b>
○ <b>Pulpo</b> Triple cooked octopus with new potatoes, paprika & olive oil with chorizo mayo*.	Allergens: Mollusks, Egg* <b>GF</b>	<b>£9.95</b>

# Tapas de la granja / From the farm

○ <b>Escalopines de Pollo</b> Crispy chicken breast strips served with Chorizo mayo.	Allergens: Milk, Egg	<b>£5.50</b>
○ <b>Croquetas de Jamón</b> Serrano ham croquettes.	Allergens: Dairy, Egg	<b>£5.95</b>
<b>Chorizo lollipops</b> Deep fried chorizo chunks in tempura served with pear aioli. (Tempura <b>GF</b> available*)	Allergens: Milk, Sulphites, Egg* <b>GF*</b>	<b>£5.95</b>
○ <b>Albondigas</b> Home-made Spanish meatballs 100% beef served with potato purée.	Allergens: Milk, Egg	<b>£7.00</b>
○ <b>Chistorra a la sidra</b> Fresh fast cured chorizo slow cooked in Spanish cider.	Allergens: Milk, Sulphites <b>GF</b>	<b>£6.95</b>
○ <b>Morcilla de Burgos</b> Spanish Black pudding with blue cheese sauce and Sofrito	Allergens: Dairy, Sulphites <b>GF</b>	<b>£7.50</b>
○ <b>Chorizo al vino tinto</b> Mini fresh chorizo slow cooked in red Rioja wine.	Allergens: Milk, Sulphites <b>GF</b>	<b>£7.50</b>
○ <b>Pollo Bravo</b> Our crispy chicken strips with Bravas sauce & Manchego cheese melt in the oven <b>ADD Serrano Ham +£1.50</b>	Allergens: Milk, Egg	<b>£7.95</b>
<b>Panceta de cerdo</b> (made to order 15-17min) Pork belly with crispy rind, apple puree, roasted peppers & jus.	Allergens: Dairy, Sulphites <b>GF</b>	<b>£8.95</b>
○ <b>Carrilleras</b> (sous vide 12-15min) Slow roasted Ox cheeks served with potato purée and mange tout.	Allergens: Sulphites <b>GF</b>	<b>£8.95</b>
○ <b>Secreto Iberico</b> Acorn feed pork shoulder served with new potatoes, piquillo & jus.	Allergens: no allergens <b>GF</b>	<b>£9.95</b>

We will be lunching new Breakfast menu soon

Keep an eye on our weekdays offers

Please follow us in your favorite social media channel

We still are doing Take away's and caterings

[www.oletapasbar.co.uk](http://www.oletapasbar.co.uk)

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