

Aperitivos / Nibbles

Bread basket	GF available	✓ £2	Bread basket with Tumaca & aioli	✓ £3.95
Olives		✓ £2.95	Picos (Spanish breadsticks)	✓ £1.95
Iberico ham (50g)		✓ £7.95	Manchego Cheese & Quince (80g)	✓ £4.95

Sharing Platters

Vegetarian Platter	£12.95
Crunchy cheese bites, mushroom croquettes, tempura veg, asparagus, olives & bread slices	
Meat Sharing platter	£12.95
Chorizo lollipops, Serrano croquettes, crispy chicken strips, chorizo mayo, olives & bread slices	
Fish Sharing platter	£13.95
Boquerones, smoked salmon, seafood croquettes, calamari served with Aioli	
Charcuterie Platter	£14.95
A selection of Spanish air cured meats; Serrano, Chorizo, Salami, fuet, Manchego, Tumaca & Olives	
Olé Platter	£15.95
Chorizo lollipops, crispy chicken, a selection of croquettes, served with olives & bread slices	



Crujiente de queso		£4.50
Filo toffee pastry sheets with goat's cheese and Manchego cheese blend.		
Ensalada de lechuga, tomate, cebolla y pepino	GF	✓ £3.50
Mixed leaf salad with onion, tomato & cucumber		
Ensalada de espinacas con queso azul y piñones	GF	✓ £5.95
Baby leaf spinach with pear, Picos de Europa "blue cheese" & pinenuts.		
Esparragos Cojonudos	GF	✓ £5.50
White Asparagus with green pepper & courgette vinaigrette, served with mayo		
Croquetas de Champinones		£4.50
Mushroom croquettes in ceps velote.		
Patatas Bravas	GF	✓ £4.50
Spain's favorite fries, served with spicy tomato sauce or aioli		
Padron peppers	GF	✓ £4.50
Spanish sweet peppers sautéed in olive oil and Maldon sea salt.		
Verduras en tempura		✓ £6.95
Seasonal veg in tempura served with sherry & soy dressing		
Arroz con vegetales al Azafran (made to order 15-17min)	GF	✓ £7.50
Saffron rice with courgette, broccoli & cauliflower		
Tortilla de Patata (made to order 10-12min)		£6.50
Mini Spanish omelette made of potatoes & caramelized onion		

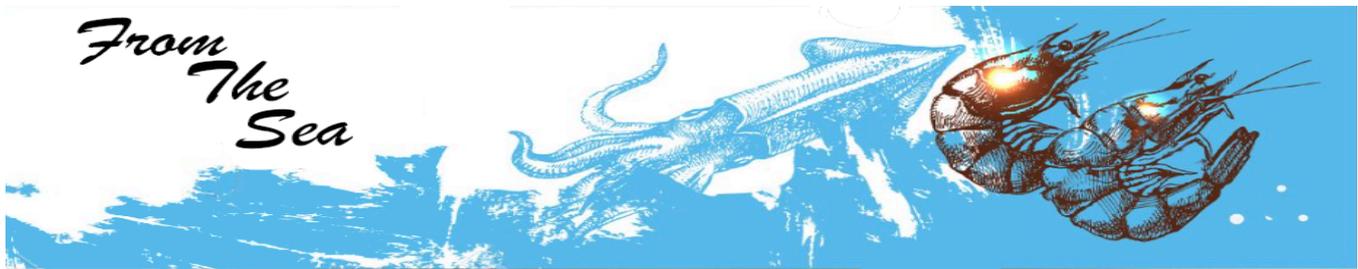


Vegan



Can be Vegan

GF Gluten free



Boquerones	GF	£5.50
Marinated white anchovies with garlic, parsley & olive oil.		
Salmon Ahumado	GF	£5.95
Smoked salmon with green pepper honey vinaigrette served with salad garnish		
Croquetas de Marisco		£4.50
Seafood croquettes made with prawns & mussels		
Calamares Fritos		£6.95
Deep fried crispy calamari served with green aioli.		
Fritos de bacalao		£6.95
Marinated Cod in lime, garlic and olive oil, fried in San Miguel beer batter and aioli.		
Gambas al ajillo	GF	£7.50
Garlic prawns served with potato purée crispy garlic and hot smoked paprika.		
Arroz Negro (made to order 15-17min)	GF	£8.50
Squid ink rice with fresh cuttlefish and prawns served with aioli.		
Vieiras	GF	3x £9.50 4x £12.50
Seared scallops served with cauliflower purée & Serrano crisps		



Croquetas de Jamón		£4.50
Serrano ham croquettes.		
Txistorra	GF	£5.95
Fast cured chorizo from northern Spain		
Chorizo lollipops		£5.50
Deep fried chorizo chunks in tempura served with pear aioli.		
Crujiente de Pollo		£5.50
Crispy chicken breast strips served with Chorizo mayo.		
Albondigas en salsa		£6.50
Home made meatballs served with potato puree.		
Lomo de cerdo	GF	£6.50
Griddled pork loin with garlic & olive oil, served with Picos de Europa blue cheese sauce		
Chorizo al vino tinto	GF	£6.50
Mini fresh chorizo slowed cooked in red Rioja wine.		
Morcilla de Burgos		£6.50
Spanish Black pudding with blue cheese sauce and apple puree		
Carrilleras	GF	£7.95
Ox cheek served with creamy mash potato & minty mange tout		
Panceta de cerdo (made to order 15-17min)	GF	£8.50
Pork belly with crispy rind, apple puree, roasted peppers & Jus		



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