

Aperitivos ~ Nibbles

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| <ul style="list-style-type: none"> ○ Bread basket. GF* Vegan* £2.00
Fresly baked bread ○ Bread Aioli & Tumaca GF* £4.00
Bread with home-made dips Pan Catalan GF* £6.50
Bread with Tumaca & Serrano ham or Manchego, Both +£1 | <ul style="list-style-type: none"> Almendras GF Vegan nuts £3.00
Roasted Almonds in olive oil ○ Picos Vegan £3.00
Traditional Spanish breadsticks ○ Olives GF Vegan £3.00
Marinated Olives | <ul style="list-style-type: none"> ○ Jamon Iberico (40g) GF £8.50
36 months cured iberico ham ○ Manchego & quince £5.50
Manchego cheese with quince jelly Charcuterie slate £8.50
Small selection of cured meats and Manchego cheese. |
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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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| Vegetarian platter
Mushroom croquettes, fried aubergine, goat's cheese lollipops, served with blue Agave dip. | £14.95 |
| Meat platter
Suckling pig & Serrano croquettes, crispy chicken strips, chorizo lollipops, served with chorizo mayo. | £14.95 |
| Fish platter
White anchovies, smoked salmon, seafood croquettes, calamari, served with Aioli. | £15.95 |
| ○ Charcuterie platter
A selection of Spanish air cured meats; Serrano, Chorizo, Salami-Fuet, Manchego, served with Tumaca | £15.95 |
| Olé Platter
Selection of croquettes, chorizo lollipops, crispy chicken strips, served with chorizo mayo. | £18.95 |

Tapas de la huerta ~ from the allotment

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| ○ Patatas Bravas
Spain's favorite fries, served with spicy tomato sauce or aioli; Both sauces +£1 | Allergens: no allergens GF Vegan* £4.95 |
| ○ Padron peppers
Spanish sweet peppers sautéed in olive oil and Maldon sea salt. | Allergens: no allergens GF Vegan £4.95 |
| Crujiente de queso
Filo toffee pastry sheets with goat's cheese and Manchego cheese blend. | Allergens: Soy, dairy (V) £5.50 |
| ○ Croquetas de Champiñones
Mixed wild mushroom croquettes in ceps velouté. | Allergens: Egg, Dairy, Celery, Sulphites (V) £5.50 |
| ○ Champiñones al ajillo
Sautéed garlic mushroom with parsley & white wine. | Allergens: Sulphites GF Vegan £5.95 |
| ○ Alcachofas en Salsa verde
Seared artichokes in salsa verde with Marcona Almonds. ADD Serrano Ham +£2 | Allergens: Nuts* GF Vegan £5.95 |
| ○ Alcachofas en Salsa Cabrales
Confit artichokes in blue cheese sauce. ADD Black back bacon +£2 | Allergens: Dairy GF (V) £5.95 |
| ○ Chupachus de cabra
Goat's cheese lollipops with onion marmalade made with Pedro Ximenez | Allergens: Dairy (V) £5.95 |
| ○ Ensalada de espinacas
Baby leaf spinach with pear, Picos de Europa "blue cheese*" & pinenuts. | Allergens: Dairy, Nuts GF Vegan* £5.95 |
| Berengena frita
Deep fried aubergine wedges in beer batter served with blue Agave | Allergens: Sulphites Vegan £6.50 |
| ○ Tortilla de Patata (made to order 15 min)
Mini Spanish omelette made of potatoes & caramelized onion | Allergens: Egg GF* (V) £6.50 |
| ○ Arroz con vegetales al Azafran (made to order 20 min)
Saffron rice with courgette, broccoli & cauliflower. Add artichokes £3 | Allergens: Celery, Sulphites GF Vegan £7.50 |

Deals

Only one offer at the time per table*
View T&C on our website / Qr code

Lunch – Early dinner offer

25% off **Max £5Pp**
Tuesday to Thursday
12pm-15pm & 5'oclock

TipSy TaPas

Friday, Saturday & Sunday 12pm-4pm
£20Pp bottomless glass for 90 min along
Tapas – minimum 3 tapas
Paellas – minimum 2 people

Tapas del mar / From the sea

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| ○ Boquerones
Marinated white anchovies with garlic, parsley & olive oil. | Allergens: Fish GF | £5.50 |
| ○ Croquetas de Marisco
Prawn & mussels croquettes. | (Contains pork gelatine) Allergens: Dairy, Egg, Celery, Crustaceans, Mollusks | £5.95 |
| ○ Salmon ahumado
Smoked salmon with green pepper & apple vinaigrette. | Allergens: Fish GF | £6.50 |
| Calamares Fritos
Deep fried crispy calamari served with green aioli. | Allergens: Mollusks | £6.95 |
| Buñuelos de bacalao
Cod, marinated in lime, garlic and olive oil, fried in San Miguel beer batter served with aioli*. | Allergens: Fish | £6.95 |
| ○ Gambas al ajillo
Garlic prawns served with potato purée crispy garlic and hot smoked paprika. | Allergens: Crustaceans, sulphites GF | £7.95 |
| ○ Arroz Negro (made to order 20 min)
Squid ink rice with fresh cuttlefish and prawns served with aioli.
ADD seared octopus +£8 -- 2x tiger prawns +£5 – fried baby squid* +£4 | Allergens: Celery, Crustaceans, Mollusks GF* | £8.95 |
| Langostinos a la plancha
Griddled king prawns with garlic, parsley & olive oil. | Allergens: Crustaceans GF | £9.50 |
| ○ Pulpo
Triple cooked octopus with new potatoes, paprika & olive oil with chorizo mayo*. | Allergens: Mollusks, Egg* GF | £9.95 |

Tapas de la granja / From the farm

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| ○ Croquetas de Jamón
Serrano ham croquettes. | Allergens: Dairy, Egg | £5.50 |
| ○ Escalopines de Pollo
Crispy chicken breast strips served with Chorizo mayo. | Allergens: Milk, Egg | £5.50 |
| Chorizo lollipops
Deep fried chorizo chunks in tempura served with pear aioli. | Allergens: Milk, Sulphites, Egg* | £5.95 |
| ○ Albondigas
Home-made Spanish meatballs 100% beef served with potato purée. | Allergens: Milk, Egg | £6.50 |
| ○ Morcilla de Burgos
Spanish Black pudding with blue cheese sauce and apple purée. | Allergens: Dairy, Sulphites GF | £6.50 |
| ○ Chorizo al vino tinto
Mini fresh chorizo slow cooked in red Rioja wine. | Allergens: Milk, Sulphites GF | £6.95 |
| ○ Chistorra a la sidra
Fresh fast cured chorizo slow cooked in Spanish cider. | Allergens: Milk, Sulphites GF | £6.95 |
| Panceta de cerdo (made to order 15-17min)
Pork belly with crispy rind, apple puree, roasted peppers & jus. | Allergens: Dairy, Sulphites GF | £8.50 |
| ○ Carrilleras (sous vide 12-15min)
Slow roasted Ox cheeks served with potato purée and mange tout. | Allergens: Sulphites GF | £8.50 |
| ○ Secreto Iberico
Acorn feed pork shoulder served with new potatoes, piquillo & jus. | Allergens: no allergens GF | £9.95 |

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