



FLAMENCO MENU

PREORDER FORM



Please choose from the following options (both served with Bread, Alioli and Olives):

4 Tapas of your choice

Or

1 Tapa of your choice and 1 Main Course (from Main section)

£26.95 per person

THE MEAT TAPA

Ham Croquettes

Croquettes made with homemade bechamel and Serrano ham, served with alioli.

Ole Meatballs

Handmade beef meatballs with pine nuts, parsley and garlic, cooked in spicy tomato sauce.

Chorizo a La Sidra

Chorizo cooked in cider.

Chicken Al Ajillo

Twice cooked chicken thighs finished with cabanil diced potatoes and fresh parsley.

Patatas a La Riojana

Diced potato cooked with soft chorizo Rosario. Finished with garlic and parsley.

THE FISH TAPA

Fish Croquettes

Croquettes made with homemade bechamel and mixed fish, served with alioli.

Mussels with Cream or Chorizo

Fresh mussels cooked in white wine and cream.

Pulpo y Chorizo

Braised octopus with chorizo and alioli.

Calamari a La Andaluza

Handcut calamari served andalucian style with mojo picon and alioli.

Ensalada Russa

Traditional potato salad with tuna, capers, gherkins and mayonnaise.

Garlic Prawns

Peeled Black Tiger Prawns cooked in white wine, garlic and chilli.

THE VEGGIE TAPA

Bravas (vg)

Fried cubed potatoes with spicy tomato sauce.

Patatas Cabanil (vg)

Twice cooked diced potatoes. Finish in Spanish olive oil with a generous kick of roast garlic, white wine and parsley.

Aubergine

Thin aubergine slices fried and drizzled with honey and cumin seeds.

Cheese Croquettes

Croquettes made with cheese, homemade bechamel, served with alioli.

Padrón Peppers(vg)

Spanish grilled baby green peppers cooked with Maldon sea salt.

Tortilla

Free range egg and potato baked omelette.

Garlic Mushrooms (vg)

Pan fried garlic mushroom finished with spinach and a sunflower seed brittle

Fried Brie (v)

Breaded brie with honey and black sesame seeds.

Our dishes are prepared in areas where allergenic ingredients are present. We cannot guarantee that dishes are 100% free of these ingredients. Some dishes may contain traces of nuts, wheat, gluten and other allergenic ingredients. As much as it may not be mentioned in our dishes, sesame seeds and other allergens may be used as decoration. Please let us know if you have any allergies as we will try and accommodate your needs. Please ask your server for more information.

10% discretionary s/c will be added to the total bill.



MAIN COURSE



OLE OLE PAELLA

Our paellas are cooked to order for every table using the best rice, traditional method and ingredients resulting in an authentic Spanish experience. This however means that it does take at least 35 minutes for every paella to be cooked, depending on how busy we are. Any of our colleagues will be happy to check with the kitchen on estimated time, upon request. We hope that you will agree it is worth the wait. Choose a few tapas for the table while we make your paella.

We believe that Ole Ole paella is a true taste of Spain and well worth the extra few minutes.

PAELLA SELECTION

(for 2 People or more)

Price per person. Allow at least 35 minutes of cooking time.

Vegetarian Paella (vg)

Traditional paella made with seasonal vegetables.

Chicken Paella

Traditional Spanish dish made with paella rice, chicken marinated in garlic, lemon and parsley.

Chicken & Chorizo Paella

Traditional Spanish dish made with paella rice, chicken marinated in garlic, chorizo, lemon and parsley.

Seafood Paella

Traditional Spanish dish made with paella rice, mussels, prawns, and squid.

SALADS

El Cabrón Salad

Goat's cheese, spinach, walnut, apple and caramelised shallots. Tossed with rocket leaves and Ole house dressing.

Ole Salad

Cherry tomatoes, cucumber, olives, green and yellow peppers. Tossed with rocket leaves and Ole house dressing.

Tapa

To Share

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