



FLAMENCO MENU



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

3 Tapas of your choice
Or
1 Tapa of your choice and Paella to share
£26.95 per person

THE MEAT TAPA

- Ham Croquettes**
Croquettes made with homemade bechamel and Serrano ham, served with alioli.
- Chorizo a La Sidra** extra £1.00
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 Spanish chorizo. Finished with garlic and parsley.
- Chorizo Tortilla** extra £1.00
Free range egg and potato baked omelette with Spanish chorizo.

THE FISH TAPA

- Fish Croquettes**
Croquettes made with homemade bechamel and mixed fish, served with alioli.
- Mussels Cream or Chorizo** extra £1.50
Fresh mussels cooked in white wine and cream.
- Pulpo y Chorizo** extra £2.00
Braised octopus with chorizo and alioli.
- Calamari a La Andaluza** extra £1.50
Handcut calamari served andalucian style with mojo picon and alioli.
- Ensalada Russa**
Traditional potato salad with tuna, capers, gherkins and mayonnaise.
- Garlic Prawns**  extra £2.00
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.

extra £1.00 pp

Seafood Paella

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

extra £2.00 pp

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