

TAPAS BAR & RESTAURANT



AUTHENTIC SPANISH TAPAS

OUR FAMILY

In the Summer of 2013, Olé Olé opened it's doors with the vision of bringing authentic freshly prepared Tapas, exceptional service, and a taste of Spain to Lincoln.

Steered by Amador and Alison, both with decades of experience in hospitality, and supported by their three children; Coralia, Amador Jr. and Luis, the Olé Olé Family continues to be passionate about food and great service all set within a welcoming, warm and relaxed atmosphere.

LUNCH SPECIAL FOR TWO

Available 12noon to 2pm ~ £28.95

Cesta de Pan con Ali-Oli (v) Locally sourced artisanal bread boule by 'Vines Bakery' with picos (breadsticks) and ali-oli dip.

Plus your choice of Four Tapas Dishes marked (L) from the Main Menu Lunch Special available from 12noon to 2pm

Please note: Lunch time special is not available on Saturdays and Sundays. Also not available Valentines Day, Mothers day, Fathers Day, Easter Weekend, during bank holiday Monday/Weekends and the month of December.

BREAD~OLIVES

£5.95

Cesta de Pan con Ali-Oli (v) Locally sourced artisanal bread boule by 'Vines Bakery' with picos (breadsticks) and ali-oli dip.

Pan sín Gluten (gf) Gluten free bread and ali-oli dip.	£3.95
Aceitunas Aliñadas (vg) (gf) Marinated Spanish olives.	£4.35

SHARING BOARDS

Pan Tumaca (vg) Toasted bread topped with a chunky tomato, garlic and olive oil salsa.	£7.25	Tosta de Boq Toasted bread, and a tomato a
Pan Catalan con Jamón Iberico Toasted bread with cured Iberico ham served with a tomato, garlic and olive oil salsa.	£10.95	Surtido Mixto Selection of cur
Tabla de Jamón		
Iberico y Queso Manchego (gf) Cured Iberico ham and traditional Manchego cheese.	£11.95	

£7.25	Tosta de Boquerones	£9.95
	Toasted bread, topped with marinated anchovies	
	and a tomato and garlic salsa.	
£10.95	Surtido Mixto (gf)	£13.95
	Selection of cured meats and Manchego cheese.	

Patatas Fritas (vg) (gf) Homemade fried potatoes.
Ali-Oli Sauce (v) (gf)
Bravas Sauce (vg) (gf)

£4.50	Ensalada Mixta (vg) (gf)	£4.25
	Lettuce, tomatoes and onion salad	
£1.50	with a vinaigrette dressing.	
£1.50	Vegan Ali-Oli (vg) (gf)	£1.50



PATATAS

(L)	Patatas Bravas (vg) (gf) Diced, fried potatoes topped with a chilli and tomato sauce.	£5.95
(L)	Patatas Ali-Oli (v) (vg option available) (gf) Diced, fried potatoes with an Ali-Oli sauce.	£5.95
(L)	Patatas Locas (v) (vg option available) (gf) Diced, fried potatoes topped with our bravas and Ali-Oli sauce.	£6.25
	Patatas al Cabrales con Champiñones (v) (gf) Fried potatoes in a mushroom and 'Cabrales' blue cheese sauce.	£7.50
(L)	Patatas Salteadas (gf) Diced fried potatoes sautéed with mixed peppers, onions and Iberico ham.	£7.50
(L)	Tortilla Española (v) (gf) Traditional potato and onion Spanish omelette.	£6.45

VERDURAS

(L)	Champiñones a la Crema con Ajo (v) (gf) Mushrooms in a creamy sauce with garlic and cracked black pepper.	£7.50
(L)	Coliflor al Horno (vg) (gf) Oven Baked Cauliflower in southern Spanish spices, topped with a Quince syrup and roasted almonds.	£6.75
	Pimientos de Padrón (vg) (gf) Padrón peppers fried in olive oil, topped with Maldon salt flakes. Most are sweet but some maybe spicy!	£7.25
(L)	Verduras con Ajo y Pimentón (vg) (gf) Mixed vegetables topped with smoked paprika, fried garlic flakes, extra virgin olive oil and Maldon salt flakes.	£6.50
(L)	Berenjenas con Almendras (v) (vg option available) (gf) Fried aubergines topped with roasted almonds and honey.	£7.50

PAELLA

(L) Paella Vegetariana (vg) (gf) Paella with mixed vegetables.	£7.25
(L) Paella Mixta (gf) Paella with chicken and seafood.	£8.75

LA CROQUETA

	One of Spain's most popular tapas is 'La Croqueta'.	
	We are very proud to make our own selection of cro using a béchamel base (unlike potato croquettes).	quettes
Our croquettes have a melt in the mouth creamy centre and crisp coating, creating "the ultimate comfort food".		
(L) Croquetas Hortelenas (vg) £7.95 Homemade roasted vegetable croquettes served with a Mojo Rojo sauce.		
	(L) Croquetas al Cabrales (v) Homemade Cabrales blue cheese croquettes, served with a side of Quince syrup.	£7.95
	(L) Croquetas de Pollo Homemade chicken croquettes.	£7.95

CARNES

(L) Albondigas Meatballs in a rich tomato sauce.	£7.95
(L) Estofado (gf) Traditional Braised beef, vegetable and potato stew	£7.50
(L) Pollo al Ajillo (gf) Chicken in a garlic and white wine sauce.	£7.95
Pollo a la Riojana (gf) Slow cooked chicken stew with chorizo, rioja wine, onion and garlic.	£8.75
Lagrimas de Pollo Breaded marinated chicken goujons served with an Ali-Oli dip.	£8.95
Pinchos Morunos (gf) Grilled chicken skewers marinated in warm Moroccan spices.	£8.95
(L) Zorza con Patatas (gf) Marinated pork in spicy smoked paprika, garlic and herbs with potatoes.	£7.50
(L) Chorizo al Vino (gf) Traditional Spanish sausage cooked in white wine.	£8.50
(L) Lentejas con Chorizo y Jamón (gf) Slow cooked spanish brown lentils with chorizo and ham.	£7.25
Dátiles con Bacon (gf) Dates stuffed with almond, wrapped in bacon.	£7.95
Fillet de Novillo a la Pimienta (gf) Steak strips cooked in a creamy peppercorn sauce with potatoes.	£12.95
Fillet de Novillo al Cabrales (gf) Steak strips cooked in a Cabrales blue cheese and mushroom sauce with potatoes.	£13.95

DEL MAR

Pescado Adobado Frito (gf) A traditional Andalusian dish of white fish lightly marinated in a blend of spices. The boneless fish is coated in a gluten free flour blend then fried until crispy.	£9.25
Calamares Fritos (gf) Homemade fried squid rings with ali-oli dip.	£8.50
Boquerones en Vinagre con Ajo (gf) Fresh white anchovies marinated in garlic, wine vinegar and olive oil.	£9.50
Gambas al Ajillo con Champiñones (gf) Prawns and mushrooms sautéed with garlic and white wine.	£11.25
Gambas al Ajillo (gf) Sizzling prawns in garlic and brandy with chilli flakes.	£9.95
Lubina a la Espalda (gf) Oven baked seabass cooked with garlic oil and chilli then topped with fried garlic flakes.	£10.45







Snap us on Instagram @oleoletapaslincoln



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