

# OLÉ<sup>®</sup> OLÉ



TAPAS BAR & RESTAURANT



**AUTHENTIC SPANISH TAPAS**

# OUR FAMILY

In the Summer of 2013, Olé Olé opened its 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.

## BREAD~OLIVES

<b>Cesta de Pan con Ali-Oli (v)</b> Locally sourced artisanal bread boule by 'Vines Bakery' with picos (breadsticks) and ali-oli dip.	£5.95	<b>Pan sin Gluten (gf)</b> Gluten free bread and ali-oli dip.	£3.95
		<b>Aceitunas Aliñadas (vg) (gf)</b> Marinated Spanish olives.	£4.35

## SHARING BOARDS

<b>Pan Tumaca (vg)</b> Toasted bread topped with a chunky tomato, garlic and olive oil salsa.	£7.25	<b>Tosta de Boquerones</b> Toasted bread, topped with marinated anchovies and a tomato and garlic salsa.	£9.95
<b>Pan Catalan con Jamon</b> Toasted bread with Serrano ham served with a tomato, garlic and olive oil salsa.	£10.95	<b>Surtido Mixto (gf)</b> Selection of cured meats and Manchego cheese.	£13.95
<b>Tabla de Jamón</b> <b>Serrano y Queso Manchego (gf)</b> Spanish cured ham and traditional Manchego cheese.	£11.95		

## 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.

## EXTRAS

<b>Patatas Fritas (vg) (gf)</b> Homemade fried potatoes.	£4.50
<b>Ali-Oli Sauce (v) (gf)</b>	£1.50
<b>Bravas Sauce (vg) (gf)</b>	£1.50
<b>Ensalada Mixta (vg) (gf)</b> Lettuce, tomatoes and onion salad with a vinaigrette dressing.	£4.25
<b>Vegan Ali-Oli (vg) (gf)</b>	£1.50

## DESSERTS

<b>Helado con Miel y Almendras (v) (gf)</b> Ice cream with almonds and honey.	£6.45
<b>Tarta de la Abuela (v)</b> Grandma's home made dessert with layers of biscuits steeped in brandy coffee, chocolate and creme patisserie.	£6.75
<b>Chocolate con Churros (v) (vg option available)</b> Crispy deep fried dough dipped in sugar, served with a pot of hot chocolate for dipping.	£6.25
<b>Why not add fresh strawberries</b>	£1.95
<b>Sorbete de Limon (vg) (gf)</b> Lemon Sorbet.	£5.25
<b>Tarta de Queso al Horno (v)</b> Oven baked Spanish cheesecake (served hot or cold) topped with a mixed berry coulis.	£6.75
<b>Arroz con Leche (v) (gf)</b> A homemade rice pudding cooked with lemon zest and cinnamon traditionally served cold topped with cinnamon and caramelised sugar.	£5.25

# TAPAS

(L) <b>Patatas Bravas</b> (vg) (gf)	£5.95	(L) <b>Albondigas</b>	£7.95
Diced, fried potatoes topped with a chilli and tomato sauce.		Meatballs in a rich tomato sauce.	
(L) <b>Patatas Ali-Oli</b> (v) (vg option available) (gf)	£5.95	(L) <b>Estofado</b> (gf)	£7.50
Diced, fried potatoes with an Ali-Oli sauce.		Traditional Braised beef, vegetable and potato stew.	
(L) <b>Patatas Locas</b> (v) (vg option available) (gf)	£6.25	(L) <b>Pollo al Ajillo</b> (gf)	£7.95
Diced, fried potatoes topped with our bravas and Ali-Oli sauce.		Chicken in a garlic and white wine sauce.	
<b>Patatas al Cabrales con Champiñones</b> (v) (gf)	£7.50	<b>Pollo a la Riojana</b> (gf)	£8.75
Fried potatoes in a mushroom and 'Cabrales' blue cheese sauce.		Slow cooked chicken stew with chorizo, rioja wine, onion and garlic.	
(L) <b>Patatas Salteadas</b> (gf)	£6.95	<b>Lagrimas de Pollo</b>	£8.95
Diced fried potatoes sautéed with mixed peppers, onions and Serrano ham.		Breaded marinated chicken goujons served with an Ali-Oli dip.	
(L) <b>Tortilla Española</b> (v) (gf)	£6.45	<b>Pinchos Morunos</b> (gf)	£8.95
Traditional potato and onion Spanish omelette.		Grilled chicken skewers marinated in warm Moroccan spices.	
(L) <b>Champiñones a la Crema con Ajo</b> (v) (gf)	£7.50	(L) <b>Zorza con Patatas</b> (gf)	£7.50
Mushrooms in a creamy sauce with garlic and cracked black pepper.		Marinated pork in spicy smoked paprika, garlic and herbs with potatoes.	
(L) <b>Coliflor al Horno</b> (vg) (gf)	£6.75	(L) <b>Chorizo al Vino</b> (gf)	£8.50
Oven Baked Cauliflower in southern Spanish spices, topped with a Quince syrup and roasted almonds.		Traditional Spanish sausage cooked in white wine.	
<b>Pimientos de Padrón</b> (vg) (gf)	£8.25	(L) <b>Lentejas con Chorizo y Jamon</b> (gf)	£7.25
Padrón peppers fried in olive oil, topped with Maldon salt flakes. Most are sweet but some maybe spicy!		Slow cooked spanish brown lentils with chorizo and ham.	
(L) <b>Verduras con Ajo y Pimentón</b> (vg) (gf)	£5.75	<b>Dátiles con Bacon</b> (gf)	£7.95
Mixed vegetables topped with smoked paprika, fried garlic flakes, extra virgin olive oil and Maldon salt flakes.		Dates stuffed with almond, wrapped in bacon.	
(L) <b>Berenjenas con Almendras</b> (v) (vg option available) (gf)	£7.50	<b>Fillet de Novillo a la Pimienta</b> (gf)	£12.95
Fried aubergines topped with roasted almonds and honey.		Steak strips cooked in a creamy peppercorn sauce with potatoes.	
		<b>Fillet de Novillo al Cabrales</b> (gf)	£13.95
		Steak strips cooked in a Cabrales blue cheese and mushroom sauce with potatoes.	

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(L) <b>Paella Vegetariana</b> (vg) (gf)	£6.55
Paella with mixed vegetables.	
(L) <b>Paella Mixta</b> (gf)	£8.50
Paella with chicken and seafood.	

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## LA CROQUETA

One of Spain's most popular tapas is 'La Croqueta'. We are very proud to make our own selection of croquettes using a béchamel base (unlike potato croquettes). Our croquettes have a melt in the mouth creamy centre and crisp coating, creating "the ultimate comfort food".


(L) <b>Croquetas Hortelenas</b> (vg)	£7.95
Homemade roasted vegetable croquettes served with a Mojo Rojo sauce.	
(L) <b>Croquetas al Cabrales</b> (v)	£7.95
Homemade Cabrales blue cheese croquettes, served with a side of Quince syrup.	
(L) <b>Croquetas de Pollo</b>	£7.95
Homemade chicken croquettes.	

<b>Pescado Adobado Frito</b> (gf)	£10.25
A traditional Andalusian dish of white fish lightly marinated in a blend spices. The boneless fish is coated in a gluten free flour blend then fried until crispy.	
<b>Calamares Fritos</b> (gf)	£8.50
Homemade fried squid rings with ali-oli dip.	
<b>Boquerones en Vinagre con Ajo</b> (gf)	£9.50
Fresh white anchovies marinated in garlic, wine vinegar and olive oil.	
<b>Gambas al Ajillo con Champiñones</b> (gf)	£11.25
Prawns and mushrooms sautéed with garlic and white wine.	
<b>Gambas al Ajillo</b> (gf)	£9.95
Sizzling prawns in garlic and brandy with chilli flakes.	
<b>Lubina a la Espalda</b> (gf)	£10.45
Oven baked seabass cooked with garlic oil and chilli then topped with fried garlic flakes.	




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