



TAPAS BAR & KITCHEN



HAPPY HOUR

— OPEN - 7 PM —

50% OFF ALL TAPAS
ALL TAPAS ARE HALF OFF

TACOS INSPIRED BY THE FLAVORS OF SPAIN

ADD 1 MORE TACO TO MAKE IT A TRIO +3.50

2 Chicken Tacos | 8.50

Moorish spiced chicken, mango relish, corn tortilla

2 Short Rib Tacos | 9.50

Braised short rib, chimichurri, onion, cilantro, corn tortilla

2 Shrimp Tacos | 10.50

Garlic shrimp, chipotle crema, cabbage mix, corn tortilla

LIBATIONS

BEER, WINE & WELLS

\$7 BEERS

\$7 WINES

Celeste Verdejo

Baskoli Txakoli Rosé

Sangre de Toro Garnacha

\$8 SANGRIAS

Traditional Red or White

\$8 WELL DRINKS

CRAFT COCKTAILS

Olé Margarita

Blanco tequila, agave nectar, lime

Barbacoa Margarita

Blanco tequila infused with pineapple & serrano peppers, lime, chorizo garnish

Tamarindo Margarita

Tamarindo infused tequila, lemon, agave nectar

Smoked Spanish Old Fashioned

Spanish brandy, rye whiskey, aroma of cinnamon

Andalusian Pear

Vodka, Marie Brizard Pear liqueur, cucumber, lemon

Oaxacan Flower

Mezcal, Aperol, lime, St-Germain Elderflower, rose water

Original Mojito

Rum, mint, lime

\$10 CRAFT COCKTAILS

All Cocktails. All Night Every Sunday

Note

DUE TO CAPACITY, WE HAVE A 2 HOUR TABLE TIME LIMIT
20% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE
WATER GLADLY SERVED UPON REQUEST

JOURNEY THROUGH SPAIN

5-COURSE DINNER FOR TWO 99!

INCLUDES \$15 OFF ANY WINE BOTTLE (\$45 OR MORE) OR \$10 OFF ANY PITCHER OF SANGRIA

FIRST COURSE (CHOOSE ONE)

Halibut & Shrimp Ceviche

Cilantro, lime

Albóndigas al Jerez con Chorizo

Beef, pork & chorizo meatballs, Sherry & garlic sauce

Tortilla Española

"Potato & Egg Tart" Roasted garlic, tomato & goat cheese

Boquerones Filet

Toast, small white fish filet, avocado, piquillo peppers

THURSDAY DATE NIGHT

Shared Journey Menu Just \$40 Per Person
beverage discount not included

SECOND COURSE (CHOOSE ONE)

Spanish Salchichas a la Plancha

Sausages flambéed table-side in brandy & cider glaze

Dátiles Rellenos

Medjool dates, Cabrales blue cheese & applewood bacon

Papas Brava

Tomato, spicy pimentón

THIRD COURSE

Croquetas de Queso y Jamón

Jamón Serrano, chorizo & Manchego cheese

FOURTH COURSE (CHOOSE TWO)

16-Hour Braised Rioja Short Ribs

Rioja red wine & chimichurri - Garlic Manchego mashed potatoes - Grilled vegetable skewers

Salmón con Chorizo

Salmón topped with roasted chorizo Riojano & served over sautéed red kale, chickpeas, shallots & white wine

OR

Paella Valenciana for Two

Mussels, clams, calamari, shrimp, chicken, grilled sausages

DESSERT COURSE

Crema Catalana

Chocolate & espresso creme with caramelized crust

CHARCUTERIE OF SPAIN

SERVES 2-4, ALL PLATTERS SERVED WITH SPANISH OLIVES, GARLIC CONFIT, BLACK TRUFFLE POTATO CHIPS, HAZELNUTS, SEASONAL DRIED FRUIT & TOASTED BREAD

PLATTER DE QUESOS | 29.50
Manchego, Mahón, Cabrales & Crottin

PLATTER DE QUESOS & CHARCUTERIE | 44
Manchego, Crottin, jamón serrano, lomo de bellota & chorizo

COLD TAPAS

- PAN CON TOMATE** 🍷
ADD JAMÓN SERRANO OR MANCHEGO
Toasted kalamata olive bread, crushed tomato, fresh garlic & evoo 🌱 | 🌱
- HALIBUT & SHRIMP CEVICHE** | 19
Cilantro, lime 🌱
- SPICY OCTOPUS CEVICHE** | 18
Mango, habanero, avocado, onion & cucumber 🌱
- CEVICHE DUO** | 28
Selection of above ceviches served with toasted French bread 🌱
- BOQUERONES FILET** | 9.50
Toast, small white fish filet, avocado, piquillo peppers
- MARINATED OLIVE MIX** 🌱 | 9.50
- BLACK TRUFFLE POTATO CHIPS** 🌱 | 🌱 | 🌱 | 9.50

HOT TAPAS

- PAPAS BRAVA** 🍷 | 13
Tomato, spicy pimenton 🌱 | 🌱 | 🌱
- TORTILLA ESPAÑOLA** | 9
Traditional "Potato & Egg Tart" Roasted garlic, tomato & goat cheese served warm with greens 🌱 | 🌱
- 4 DATILES RELLENOS** | 13
Medjool dates, Cabrales blue cheese, applewood bacon & cider glaze 🌱
- 4 CROQUETAS DE QUESO Y JAMÓN** 🍷 | 14
Jamón Serrano, chorizo & Manchego cheese
- CALAMARES FRITOS** | 20
Paprika, piquillo peppers, garlic aioli, piquillo coulis
- GAMBAS AL AJILLO** | 17
Shrimp, roasted garlic, chile arbol & white wine 🌱
- GRILLED PULPO ROMESCO** | 27.50
Octopus, chorizo, kale, shallots, chickpeas, romesco hazelnut sauce 🌱
- ALBÓNDIGAS AL JERÉZ CON CHORIZO** | 12
Beef, pork & chorizo meatballs, Sherry & garlic sauce
- 2 LAMB SLIDERS** | 15
Manchego, caramelized onions & mustard on French bread & served with greens 🌱
- SPANISH SALCHICHAS A LA PLANCHA** | 19
Sautéed merguez, longaniza, riojano & morcilla sausage with caramelized onions flambéed table-side in brandy & cider glaze 🌱
- QUESO FUNDIDO** | 15
ADD CHORIZO | 4.50
Manchego & goat cheese served with toasted crostini 🌱 | 🌱
- BAKED EMPANADA DUO** | 16
Choice of 2 beef or 2 wild mushroom 🌱 or 2 Manchego cheese & chorizo
- BRUSSEL SPROUTS A LA BARCELONA** | 17
ADD CHORIZO | 4.50
Roasted brussel sprouts, balsamic reduction, garlic aioli 🌱 | 🌱
- GARLIC MANCHEGO MASHED POTATOES** 🌱 | 🌱 | 10.50
- 2 PINCHOS DE VEGETABLE** | 9
Flame grilled skewers of seasonal vegetables marinated in sofrito, Moorish spices & basted with chimi-aioli 🌱 | 🌱 | 🌱
- DAILY BAKED BREAD** | 8.50
Your choice of Kalamata olive loaf or French bread; served with homemade aioli & Andalusian tomato sauce (serves 2) 🌱 | 🌱

PAELLA

MADE WITH SAFFRON, BOMBA RICE & HOME-MADE LOBSTER STOCK

PAELLA FRIDAYS until 8pm & PAELLA SUNDAYS all night
1/2 OFF ALL PAELLAS

S - SINGLE SERVING | F - FAMILY SERVING

- DIVIDIDA-ANY TWO PAELLAS* COOKED IN ONE PAN** | F 63
*Lobster & Ibérico Pork Belly Paella ADD 19
- MEAT PAELLA "RUPESTRE"** 🍷 | S 36 | F 59
Pork tenderloin, grilled sausages, chicken, lamb chop & flat iron steak 🌱
- TRADITIONAL PAELLA VALENCIANA** 🍷 | S 38 | F 66
Mussels, clams, calamari, shrimp, chicken & grilled sausages 🌱
- SEAFOOD PAELLA "MARINERA"** | S 39 | F 68
Clams, shrimp, salmon, mussels & calamari 🌱
- MUSHROOM & ROASTED GARLIC PAELLA** 🌱 | 🌱 | 🌱 | S 32 | F 54
> ADD GRILLED CHICKEN | 14

MAKE ANY PAELLA SPICY OR BLACK ADD 6.50
LOBSTER TAIL basted in garlic aioli ADD 26.50
IBÉRICO PORK BELLY ADD 8

BROCHETAS

FLAME GRILLED SKEWER, MOORISH SPICES

- MAR Y TIERRA** Shrimp, Beef 🌱 🍷 | 26.50
- CORDERO** Lamb, honey, mint 🌱 | 27.50
- POLLO** Chicken, herbs 🌱 | 24
- CARNE** Flat iron, garlic, herbs, pepper 🌱 | 25

CARNES Y PESCADOS

DISHES WITH * ARE SIZED AS MAIN COURSE & SERVED WITH GRILLED VEGETABLE SKEWERS

- 16 HOUR BRAISED RIOJA SHORT RIBS*** | 33
Rioja red wine & chimichurri - Garlic Manchego mashed potatoes
- MEAT PAELLA BURRITO** | 18
Chorizo riojano, chicken, pork & saffron bomba rice rolled into a flour tortilla
- VALENCIANA PAELLA BURRITO** 🍷 | 21
Mussels, clams, calamari, shrimp, chicken, grilled sausages & saffron bomba rice rolled into a flour tortilla
- SALMÓN CON CHORIZO*** | 29.50
Salmón topped with roasted chorizo Riojano & served over sautéed red kale, chickpeas, shallots & white wine 🌱

Consuming raw or undercooked meats, poultry, seafood, eggs or shellfish may increase your risk of food-borne illnesses

NOTE: Credit card transactions will be subject to a 3% fee

PLEASE LET YOUR SERVER KNOW IF YOU WOULD LIKE CERTAIN ITEMS VEGETARIAN, VEGAN OR GLUTEN FREE

🌱 = VEGETARIAN

🌾 = GLUTEN FREE

🌱 = VEGAN

🍷 = OLÉ FAVORITES



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TAPAS BAR & KITCHEN



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SANGRIA AND BEER

TRADITIONAL

13 | 38 | 80

Classic Red Wine Sangria
Blend of hard liquor, spices

Sangria Blanca
Blend of hard liquor, apples, cinnamon

SPECIALTY

14 | 42 | 90

Classic Sangria Royal
Classic red wine sangria + Licor 43, orange brandy

Blanca Sangria Royal
Sangria blanca + Licor 43, orange brandy

Cava Sangria
Sangria, bubbles

CRAFT SANGRIAS

A craft cocktail on sangria concept

13 | 18 Flight

Red Zin
Brandy + lemon + strawberry + red zin

Blood Orange
Cachaça, lime + Estrella

Pear Cider
Vodka, elderflower + cider

White Peach
White wine + brandy + peach

PORRONES

Perfect to pass around Ask for live demonstration

Classic Red Wine Sangria | 24

Garabato | 24
White wine, beer, bubbles

Calimocho | 24
Red wine, coke

NON-ALCOHOLIC DRINKS

Hibiscus Cucumber Sparkler | 9
Hibiscus + cucumber + agave + lemon

Berry Mule | 9
Strawberry + blueberry + lime + ginger beer

WATER

Flat Mineral Water | 7

Sparkling Mineral Water | 7

DRAFT BEERS

	Pacífico		Space Dust		Michelob Ultra
	Estrella		Modelo		Firestone Walker
	Hazy Sculpin		Sculpin		\$7 Import \$8 Domestic

CRAFT COCKTAILS

REFRESHING

Sangarita | 15
Hand-crafted margarita topped with classic red wine sangria

Andalusian Pear | 16
Vodka, Marie Brizard Pear liqueur, cucumber, lemon

Spanish Sour | 17
Bourbon, Disaronno, egg white, lemon, float of Rioja Spanish red wine

Pepino Tonica | 14
Cucumber tonic, gin, cucumber

Elder Smash | 16
Vodka, gin, St-Germain Elderflower liqueur, lemon, muddled cucumber & basil

Cocktails below can be made with your choice of: peach, strawberry, passionfruit, mango or blueberry purées +2

Original Mojito | 15
Rum, mint, lime

Chilean Mojito | 16
Pisco, mint, lime

Caipirinha | 15
Cachaça, sugar, muddled lime

Spicy Paloma | 16
Blanco tequila, agave syrup, lime, Ancho Reyes Chile Poblano Verde liqueur, citrus soda

El Matador Margarita | 15
Blanco tequila, cucumber, lime, mint

Watermelon Margarita | 15
Watermelon & cucumber infused tequila, lemon, agave syrup

Tamarindo Margarita | 15
Tamarindo infused tequila, lemon, agave nectar

Barbacoa Margarita | 16
Blanco tequila infused with pineapple & serrano peppers, lime, chorizo garnish

Hibiscus Cucumber Margarita | 15
Blanco tequila, hibiscus, cucumber, agave syrup, lemon

STRAIGHT

Smoked tableside with aged barrel wood +3

Spanish Old Fashioned | 17
Inspired by the Traditional Old Fashioned...using Spanish brandy, rye whiskey, aroma of cinnamon

Ibérico Old Fashioned | 18
House-made Jamón ibérico-fat washed rye whiskey, Torres orange brandy, walnut bitters

Latin Old Fashioned | 18
Herradura Anejo tequila, agave syrup, orange bitters, muddled caramelized lime

Caramelized Fig Old Fashioned | 18
Woodford Reserve bourbon, caramelized fig

SMOKEY

Oaxacan Flower | 15
Mezcal, Aperol, lime, St-Germain Elderflower liqueur, rose water

Mezcal Old Fashioned | 16
Illegal Joven mezcal, bitters

Mezcal Negroni | 17
Firme Ensemble Mezcal, Campari, vermouth

PITCHERS

Serves 6+

Barbacoa Margarita | 95

Original Mojito | 90

Caipirinha | 95

El Matador Margarita | 95

Olé Margarita | 90

Sangarita | 95

DEDICATED TO PROVIDING THE TRUE ESSENCE OF SPANISH CULTURE, MUSIC AND CUISINE SINCE 1987
OLÉ TAPAS BAR & KITCHEN | LONG BEACH | WWW.OLETAPASBARLBC.COM

WINE FLIGHTS

WINE FLIGHTS 2 OZ POURS EACH

B L A N C O	The Crisper Side 21 Stoneleigh, Sauvignon Blanc , Marlborough, NZ Pazo das Bruxas, Albariño , Rías Baixas, ESP Celeste, Verdejo , Rueda, ESP
T I N T O	A Vision of Tempranillo 🍷 22 Celeste Crianza, Tempranillo , Ribera del Duero, ESP Marqués de Riscal Reserva, Tempranillo , Rioja, ESP Campo Viejo Gran Reserva, Tempranillo , Rioja, ESP
T I N T O	Deep. Bold. Reds. 26 Justin, Cabernet Sauvignon , Paso Robles, CA Trivento Golden Reserve, Malbec , Mendoza, ARG Gran Coronas, Cabernet Sauvignon , Penedès, ESP
B L E N D	Curated Pairings 29 Poema, Cava, Brut , Penedès, ESP Gundlach Bundschu, Gewürztraminer , Sonoma Coast, CA Argyle, Pinot Noir "Reserve," Willamette Valley, OR GR 174, Red Blend , Priorat, ESP

DESSERT SHERRY 2 OZ POURS

Sandeman Superior Medium Dry	15
Osborne Cream	13
González Byass Pedro Ximenez	14
 Dessert Sherry Flight 1 OZ POURS EACH	19

PORT 2 OZ POURS

Graham's Six Grappe	14
Croft Ruby	14
Taylor Fladgate 20 yr	19
 Port Flight 1 OZ POURS EACH	22

Explore Your Way Through the World of Wines!

LIKE TO PLAY IT SAFE OR ARE YOU A RISK-TAKER?

Our flights are a fun way to explore regions, varietals and styles of wine, sherry and port.

Taste and compare 3-4 styles side by side **CHEERS!**



= **OLÉ FAVORITES**



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Note

20% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE | CREDIT CARD TRANSACTIONS WILL BE SUBJECT TO A 3% FEE

Government Warning: According to the Surgeon General, women should not drink alcoholic beverages during pregnancy due to the risk of birth defects.

WINES BY THE GLASS AND BOTTLE

At OLÉ TAPAS BAR AND KITCHEN, we do all that we can to bring you the true essence of Spanish culture with food, music and wine. Wine has been an integral part of the food and life within this amazing and diverse country for over 3,000 years. Each wine on this list helps to tell the story of Spain and enhance your experience so feel free to be adventurous!

BUBBLES

Poema Cava, Brut , 🍷 Penedès, ESP	11 42	Poema, Cava, Brut Rosé , Catalonia, ESP	11 42
Schramsberg, Blanc de Blancs , Napa Valley, CA	80	House Champagne	125
Moët & Chandon Rosé Impérial, Brut , Champagne, FR	350		

ROSÉ

Baskoli Txakoli, Rosé , 🍷 Txakolina, ESP	14 48	Rimat, Rosé , Costers del Segre, ESP	40
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VINO BLANCOS

Maso Poli, Pinot Grigio , Trentino, Italy	15 54	San Simeon, Chardonnay , 🍷 Monterey, CA	13 48
Pazo das Bruxas, 🍷 Albariño , Rias Baixas, ESP	16 60	Stag's Leap Aveta, Sauvignon Blanc , Napa Valley, CA	92
Duckhorn, Chardonnay , Napa Valley, CA	17 66	Txomin Etxaniz, Hondarrabi-Zuri , Getariako Txakolina, ESP	14 52
Stoneleigh, Sauvignon Blanc , 🍷 Marlborough, NZ	14 52	Chalk Hill, Chardonnay , Sonoma Coast, CA	50
Fonte by Aveleda, White Blend , Vinho Verde, Portugal	12 42	Gundlach Bundschu, Gewürztraminer , Sonoma Coast, CA	16 60
Cakebread, Chardonnay , Napa Valley, CA	100	Celeste, Verdejo , Rueda, ESP	15 54

VINOS TINTOS

Celeste Crianza, Tempranillo , Ribera del Duero, ESP	20 78	Bodega Numanthia, Tempranillo , Toro-Castilla y Leon, ESP	130
Sangre de Toro, Garnacha , Catalunya, ESP	13 45	Gran Coronas, Cabernet Sauvignon , Penedès, ESP	16 60
Daou, Cabernet Sauvignon , Paso Robles, CA	16 60	Salmos, Cariñena/ Garnacha/Syrah , Priorat, ESP	92
San Simeon, Cabernet Sauvignon , Paso Robles, CA	65	Marqués de Riscal 🍷 Reserva, Tempranillo , Rioja, ESP	15 54
Imperial Gran Reserva, Tempranillo , Rioja, ESP	185	Grans Muralles, Cariñena/ Garnacha , Conca de Barbera, ESP	215
Altos Ibéricos Crianza, Tempranillo , Rioja, ESP	17 66	Mas La Plana, Cabernet Sauvignon , Penedès, ESP	180
Campo Viejo Gran Reserva, Tempranillo , Rioja, ESP	17 65	Muga Prado Enea Gran Reserva, Tempranillo , Rioja, ESP	170
Trivento Golden Reserve, Malbec , Mendoza, ARG	15 54	Paraduxx, Proprietary Red , Napa Valley, CA	150
Justin, Cabernet 🍷 Sauvignon , Paso Robles, CA	18 68	Heitz Cellar 2016, Cabernet Sauvignon , Napa Valley, CA	135
Tinto Pesquera, Tempranillo , Ribera del Duero, ESP	115	Duckhorn, Cabernet Sauvignon , Napa Valley, CA	150

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