

★ COLD TAPAS ★

- PAN CON TOMATE** 🐂 | 9.50
ADD JAMÓN SERRANO OR MANCHEGO | 6
 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 🌱 | 🌱
- 2 TACOS** | 10
 Choice of chicken, short rib, or shrimp ★
- 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

S - SINGLE SERVING | F - FAMILY SERVING

Family Serving | Serves 4-5 People

- 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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Olé

TAPAS BAR & KITCHEN



BRUNCH MENU



Please Note:



Prices do not include a 3% credit card surcharge or optional gratuity. A 3% fee will be added to all credit card transactions in lieu of raising menu prices due to rising operating costs. A 20% gratuity will be added for parties of 8 or more.

★ OLÈ SHORT RIB & PAPAS | 30 ★

Tender 16-hour braised beef short rib, slow-cooked to perfection, served on top of papas bravas for a rich and flavorful Spanish-inspired dish.

★ BREAKFAST PLATE | 18 ★

Two farm-fresh eggs served with papas bravas, savory Spaniard sausage, crispy bacon, and toasted sourdough bread.



★ BREAKFAST BURRITO | 17 ★

A hearty flour tortilla filled with two farm-fresh eggs, papas bravas, savory Spaniard sausage, crispy bacon, and melted cheese, wrapped to perfection.



★ STEAK & LOBSTER | 42 ★

Perfectly grilled flat iron steak paired with a succulent lobster tail, finished with house aioli, and served alongside creamy Spaniard mashed potatoes.

(Special for a Limited Time Only — Please Ask Your Server)

★ AVOCADO TOAST | 14 ★

Creamy smashed avocado layered over toasted artisan bread, w/ tangy goat cheese & a touch of peach habanero jelly for a subtle sweet heat. Crowned w/ cherry tomatoes, red onions & a perfectly cooked egg.

★ CHURRO WAFFLES | 16 ★

Golden, cinnamon-sugar dusted waffles inspired by the classic churro, finished with a cloud of vanilla-infused whipped cream. Elegantly drizzled with warm, velvety chocolate & garnished with fresh seasonal berries.

★ CHILAQUILES | 17 ★

House-made corn tortilla chips lightly simmered in your choice of bold red or tangy green salsa, layered with rich, authentic flavors. Topped with two farm-fresh eggs. Enhance w/ tender, slow-braised short rib (+6).



★ STEAK & EGGS | 25 ★

Perfectly grilled flat iron steak, expertly seasoned & cooked, served alongside two farm-fresh eggs and toast.

★ SIDES ★

- 1 Egg | 3
- Seasonal Berries | 5
- Papas Brava | 6
- 3 Bacon | 5
- Spanish Sausage | 5

