



TAPAS BAR & KITCHEN



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 🐂 | 10.50
ADD JAMÓN SERRANO OR MANCHEGO | 6
Toasted kalamata olive bread, crushed tomato, fresh garlic & evoo 🍷🍷

HALIBUT & SHRIMP CEVICHE | 21
Cilantro, lime 🍷

SPICY OCTOPUS CEVICHE | 21
Mango, habanero, avocado, onion & cucumber 🍷

CEVICHE DUO | 30
Selection of above ceviches served with toasted French bread 🍷

BOQUERONES FILET | 10.50
Toast, small white fish filet, avocado, piquillo peppers

MARINATED OLIVE MIX 🍷 | 10

BLACK TRUFFLE POTATO CHIPS 🍷🍷🍷 | 10

HOT TAPAS

PAPAS BRAVA 🐂 | 14
Tomato, spicy pimenton 🍷🍷🍷

TORTILLA ESPAÑOLA | 12
Traditional "Potato & Egg Tart" Roasted garlic, tomato & goat cheese served warm with greens 🍷🍷

4 DATILES RELLENOS | 14
Medjool dates, Cabrales blue cheese, applewood bacon & cider glaze 🍷

4 CROQUETAS DE QUESO Y JAMÓN 🐂 | 15
Jamón Serrano, chorizo & Manchego cheese

CALAMARES FRITOS | 21
Paprika, piquillo peppers, garlic aioli, piquillo coulis

GAMBAS AL AJILLO | 19
5 Jumbo Shrimp, roasted garlic, chile arbol & white wine 🍷

GRILLED PULPO ROMESCO | 29
Octopus, chorizo, kale, shallots, chickpeas, romesco hazelnut sauce 🍷

ALBÓNDIGAS AL JERÉZ CON CHORIZO | 15
Beef, pork & chorizo meatballs, Sherry & garlic sauce

2 LAMB SLIDERS | 18
Manchego, caramelized onions & mustard on French bread & served with greens 🍷

SPANISH SALCHICHAS A LA PLANCHA | 20
Sautéed merguez, longaniza, riojano & morcilla sausage with caramelized onions flambéed table-side in brandy & cider glaze 🍷

QUESO FUNDIDO | 16
ADD CHORIZO | 4.50
Manchego & goat cheese served with toasted crostini 🍷🍷

BAKED EMPANADA DUO | 18
Choice of 2 beef or 2 wild mushroom 🍷 or 2 Manchego cheese & chorizo

BRUSSEL SPROUTS A LA BARCELONA | 18
ADD CHORIZO | 4.50

Roasted brussel sprouts, balsamic reduction, garlic aioli 🍷🍷
GARLIC MANCHEGO MASHED POTATOES 🍷🍷 | 12

2 PINCHOS DE VEGETABLE | 10
Flame grilled skewers of seasonal vegetables marinated in sofrito, Moorish spices & basted with chimi-aioli 🍷🍷🍷

FUEGO BUFFALO WINGS | 15
Crispy chicken wings tossed in a bold, spicy Buffalo sauce served with carrots & creamy dipping sauce

COCA ESPAÑOLA 🐂 | 17
Spanish-style artisan flatbread topped with slow-braised short rib, cheese, onions, micro greens & a savory house finish

COCA DE LA CASA | 15
Crisp Spanish-style artisan flatbread layered, rich tomato sauce, melted cheese, & pizza-inspired toppings

DAILY BAKED BREAD | 9.50
Your choice of Kalamata olive loaf or French bread; served with homemade aioli & Andalusian tomato sauce (serves 2) 🍷🍷

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 🍷

NOTE: DUE TO LIMITED SEATING CAPACITY, TABLES ARE LIMITED TO A 2-HOUR DINING TIME. A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE. WATER IS GLADLY SERVED UPON REQUEST. PRICES ARE SUBJECT TO CHANGE DURING SPECIAL EVENTS.

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 🍷🍋



www.oletapasbarlbc.com



TAPAS BAR & KITCHEN

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

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 66

*Lobster & Ibérico Pork Belly Paella ADD 19

MEAT PAELLA "RUPESTRE" 🍷 S 40 | F 62

Pork tenderloin, grilled sausages, chicken, lamb & flat iron steak 🍷

TRADITIONAL PAELLA VALENCIANA 🍷 S 40 | F 69

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

SEAFOOD PAELLA "MARINERA" S 42 | F 70

Clams, shrimp, salmon, mussels & calamari 🍷

MUSHROOM & ROASTED GARLIC PAELLA 🍷🍋🍋 S 35 | F 56

> 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 🍷🍋 S 27

CORDERO Lamb, honey, mint 🍷 S 28

POLLO Chicken, herbs 🍷 S 25

CARNE Flat iron, garlic, herbs, pepper 🍷 S 26

CARNES Y PESCADOS

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

16 HOUR BRAISED RIOJA SHORT RIBS* S 35

Rioja red wine & chimichurri - Garlic Manchego mashed potatoes

MEAT PAELLA BURRITO S 19

Chorizo riojano, chicken, pork & saffron bomba rice rolled into a flour tortilla

VALENCIANA PAELLA BURRITO 🍷 S 21

Mussels, clams, calamari, shrimp, chicken, grilled sausages & saffron bomba rice rolled into a flour tortilla

SALMÓN CON CHORIZO* S 30

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

PINCHOS DE POLLO A LA BRASA S 27

Elegant and authentic marinated mini chicken skewers served with Manchego Mashed Potatoes

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

🍋 = VEGETARIAN

🍷 = GLUTEN FREE

🍋 = VEGAN

🍷 = OLÉ FAVORITES

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



TAPAS BAR & KITCHEN



HAPPY HOUR

— OPEN - 7 PM —

50% OFF

SELECTED TAPAS ONLY.

HAPPY HOUR IS AVAILABLE ONLY WHEN SEATED AT THE BAR TOP OR ON THE PATIO.

HAPPY HOUR DRINKS

House Red Wine	7
House White Wine	7
House Rosé Wine	7
Seltzers	7
Domestic Beer	7
Import Beer	8
Red Sangria	8
White Sangria	8
House Margarita	9
Whiskey Sour	9
House Paloma	9
House Gin & Tonic	9
Choice of House Rum, Vodka, Gin, Whiskey, or Tequila, served with your choice of mixer.	9

*Premium mixers excluded.

COLD TAPAS

PAN CON TOMATE 🍷	10.50
ADD JAMÓN SERRANO OR MANCHEGO	6
Toasted kalamata olive bread, crushed tomato, fresh garlic & evoo 🌱🌱	
HALIBUT CEVICHE	21
Cilantro, lime 🍋	
MARINATED OLIVE MIX 🍋	10
BLACK TRUFFLE POTATO CHIPS 🌱🌱🍋	10

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Choice of 2 beef or 2 wild mushroom 🌱 or 2 Manchego cheese & chorizo	
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Roasted brussel sprouts, balsamic reduction, garlic aioli 🌱🌱	
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AFTER DINNER

DRINKS + DULCE + QUESO

DULCE

Limón Helado 🐂 | 12
A refreshing house-made frozen lemon delight, fresh citrus & creamy lechera, served in its own lemon shell & topped w/ mint 🌱 | 🌱

Sangria Pear | 13
A tender pear poached in our red sangria, served with house-made creamy lemon helado & fresh mint

Flourless Chocolate Cake | 16
Caramel gelato, candied citrus 🌱 | 🌱

Basque Cheesecake **SERVES 2** | 16
Orange, vanilla, mascarpone, cream cheese, Licor 43 🌱 | 🌱

Authentic Spanish Flan 🌱 | 10

Crema Catalana | 14
Chocolate & espresso creme, caramelized crust 🌱 | 🌱

Churros con Chocolate 🐂 | 16
Cooked golden brown & dusted in sugar & orange zest; served with a cup of rich hot chocolate 🌱

"The Madrid" Churros Con Chocolate 🐂 | 30
Serves 3-6; served with a with a bottle of Licor 43 infused vanilla whipped cream & a cup of rich hot chocolate flambéed table-side with orange brandy 🌱

AFTER DINNER DRINKS

ALL COFFEE OFFERINGS AVAILABLE IN DECAF

Fresh Brewed Olé Blend | 4.50
Cafe Moto's "Olé Blend"

Café Solo | 4.50
Strong espresso shot

Café Americano | 4.50
Single espresso & hot water

Café con Hielo | 4.50
Short iced Americano

Cappuccino / Cortado | 5.50
Double shot of espresso topped with steamed milk froth

Café Bombón | 6.50
Sticky sweet condensed milk topped by a shot of espresso

QUESO

Serves 2-4, served with olives, garlic confit, black truffle potato chips, hazlenuts, dried fruit & bread

Platter de Quesos | 29.50
Manchego, Mahón, Cabrales & Crottin 🌱

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