



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  | 18
Manchego, Mahón, Cabrales & Crottin 

PLATTER DE QUESOS & CHARCUTERIE | 34
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 | 18
Cilantro, lime 

SPICY OCTOPUS CEVICHE | 19
Mango, habanero, avocado, onion & cucumber 

CEVICHE DUO | 24
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
TORRES black truffle premium exported Spanish potato chips

HOT TAPAS

PAPAS BRAVA  | 14
ADD CHICKEN | 5
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 | 19
Paprika, piquillo peppers, garlic aioli, piquillo coulis

GAMBAS AL AJILLO | 17
5 Jumbo Shrimp, roasted garlic, chile arbol & white wine 

GRILLED PULPO ROMESCO | 24
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 | 17
Sautéed merguez, longaniza, riojano & morcilla sausage with caramelized onions flambéed table-side in brandy & cider glaze 

QUESO FUNDIDO | 16
ADD CHORIZO | 2.50
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 | 2.50
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 | 10
Moorish spiced chicken, mango relish, corn tortilla 

2 Short Rib Tacos  | 11
Braised short rib, chimichurri, onion, cilantro, corn tortilla

2 Shrimp Tacos | 12
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



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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 39 | F 62

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

TRADITIONAL PAELLA VALENCIANA



S 39 | F 69

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

SEAFOOD PAELLA "MARINERA"

S 42 | F 69

Clams, shrimp, salmon, mussels & calamari 🍷

MUSHROOM & ROASTED GARLIC PAELLA



S 29 | F 54

ADD GRILLED ZUCCHINI, YELLOW SQUASH &

BELL PEPPERS

| 5

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 🍷🍋

| 27

CORDERO Lamb, honey, mint 🍷

| 28

POLLO Chicken, herbs 🍷

| 25

CARNE Flat iron, garlic, herbs, pepper 🍷

| 26

CARNES Y PESCADOS

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

16 HOUR BRAISED RIOJA SHORT RIBS*

| 35

Rioja red wine & chimichurri - Garlic Manchego mashed potatoes

MEAT PAELLA BURRITO

| 19

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*

| 30

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

PINCHOS DE POLLO A LA BRASA

| 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 UPON REQUEST



= OLÉ FAVORITES

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



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AFTER DINNER

DRINKS + DULCE + QUESO

DULCE

Limón Helado 🐮 | 10
A refreshing house-made frozen lemon delight, fresh citrus & creamy lechera, served in its own lemon shell & topped w/ mint 🌱 | 🍷

Sangria Pear | 10
A tender pear poached in our red sangria, served with house-made creamy lemon helado & fresh mint 🌱 | 🍷 | 🍷

Flourless Chocolate Cake | 10
Caramel gelato, candied citrus 🌱 | 🍷

Basque Cheesecake | 10
Orange, vanilla, mascarpone, cream cheese, Licor 43 🌱 | 🍷

Authentic Spanish Flan 🌱 | 10

Crema Catalana | 10
Chocolate & espresso creme, caramelized crust 🌱 | 🍷

Churros con Chocolate 🐮 | 10
Cooked golden brown & dusted in sugar & orange zest; served with a cup of rich hot chocolate 🌱

"The Madrid" Churros Con Chocolate 🐮 | 27
Serves 3-6; served 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, hazelnuts, dried fruit & bread.

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

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