

Tapas Calientes (Hot Tapas)

- Chorizo a la Plancha *** 6.25
- Grilled Spanish Sausage
- Cochinillo Barcelona *** 6.75
- Pork Tenderloin, Portobello Mushrooms
Mushroom Crème, Almonds
- Papas a la Olé** 5.00
- Baby Potatoes with Homemade Garlic Mayonnaise
- Gambas al Ajillo *** 8.00
- Garlic Shrimp
- Pechugas Andalucía *** 7.00
- Stuffed Chicken Breast in Béchamel Sauce
- Garbanzos y Chorizos** 6.75
- Chickpeas and Chorizo
- Boleros *** 7.75
- Steak Tips with Red Peppers, Olive Oil and Garlic
**With Portobello Mushrooms add \$1.00
- Pollo al Ajillo *** 6.25
- Garlic Chicken**With Mushrooms add \$1.00
- Boquerones *** 6.00
- Fried Baby Sardines
- Patatas Bravas *** 5.75
- Crisp Fried Potatoes
- Paella Valenciana *** 8.00
- Seafood and Chorizo Saffron Rice
- Paella Mediterránea *** 7.00
- Chicken and Chorizo Saffron Rice
- Arroz Olé** 5.50
- Chick Peas, White Beans and Rice
- Cazuela de Mariscos *** 8.00
- Seafood Casserole
- Croquetas de Pollo** 7.50
- Chicken Croquettes
- Banderillas *** 8.50
- Scallops with Garlic and Saffron
- Champiñones "Borbon" 5.00**
- Mushrooms in Garlic
- Salinas en España *** 7.00
- Fish fillet cured in Azafrán Onion Sauce
- Almohadas Reales *** 8.50
- Lobster Stuffed Ravioli
- Empanadas *** 6.50
- Turnovers, Pork, Chicken, Shrimp, Cheese & Olives,
Fish (pick two)
- Caldo Gallego** 6.50
- Spanish Style Soup with Ham, Pork and Chick Peas
- Calamares *** 8.00
- Breaded Fried Calamari
- Tigres *** 8.00
- Stuffed Mussels (mildly spicy)
- Puerto Bello** 6.00
- Sauteed Portobello Mushrooms
- Beso Flamenco *** 8.50
- Roasted Red Pepper, Shrimp,
Saffron and Ali Oli



Olé



- Berenjena Salteada** 7.00
- Sauteed Eggplant w/ Red Pepper, Olive Oil, Onions, Garlic,
- Manchego Caliente** 8.00
- Fried Imported Manchego Cheese

Tapas Frías (Cold Tapas)

- Tortilla Española *** 6.00
- Classic Spanish Omelet with Eggs, Potatoes and Onions and Chorizo
- Las Reinas de España** 4.50
- Imported Spanish Olives Mixed
- Noche Sevillana *** 6.50
- Lettuce, Imported Cheese Tomatoes, Olives, Onions and Red Peppers
- Recordando al Quijote *** 6.50
- Lettuce, Chorizo, Chicken, Onion, Red Peppers, Tomato and Cheese
- Ceviche Flamenco *** 8.00
- Shrimp, Onion, Tomato and Scallions cured in Lemon juice
- De La Mancha *** 8.00
- Imported Manchego Sheep Cheese and Spanish Serrano Ham

Platos Olé

- Los Reyes Magos *** 19.75
Tapas Sampler - Steak tips, Garlic Chicken, Chorizo, Baby Potatoes
- Suspiros del Mar *** 20.50
Seafood Tapas Sampler - Shrimp, Stuffed Mussels, Tilapia fillet with Onion Sauce

Paella (Classic Saffron Rice from Spain)

- Valenciana *** 20.00
Meat, Poultry and Seafood
- Mediterránea *** 18.00
Chicken

Postres (Desserts)

- Flan *** 5.00 Spanish Custard
- Churros** 4.00
Cinnamon Sticks
- Nubes con Crema** 5.00 Cream Puffs
- Cielo Español** 5.00
Cookie Dough Ice cream, Papaya in syrup, Whipped Cream, and Imported Spanish Cookie
- Arroz Con Leche** 5.00 Rice Pudding

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

"Alfonso X "The Wise", Spanish King of Castile and León from 1252 to 1284, ordered during his reign that all inns across the country offer small bites of food while serving wine. He believed this would promote good health. The food was served on a saucer used as a lid (Tapa) on the top of glasses. The Tapas tradition was born. Today Olé is proud to bring this tradition to your table."