

## Tapas Calientes (Hot Tapas)

- Chorizo a la Plancha \*** 6.00  
- Grilled Spanish Sausage
- Cochinillo Barcelona \*** 6.50  
- Pork Tenderloin, Portobello Mushrooms  
Mushroom Crème, Almonds
- Papas a la Ole \*** 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** 5.00  
- Chickpeas and Chorizo
- Boleros \*** 7.50  
- Steak Tips with Red Peppers, Olive Oil and Garlic  
\*\*With Portobello Mushrooms add \$1.00
- Pollo al Ajillo \*** 6.00  
- Garlic Chicken
- Boquerones \*** 6.00  
- Fried Baby Sardines
- Caldo a la Importancia \*** 6.00  
- Chorizo, Chicken, Bacon, Chick Peas, White Beans
- Paella Valenciana \*** 8.00  
- Seafood and Chorizo Saffron Rice
- Paella Mediterránea \*** 7.00  
- Chicken and Chorizo Saffron Rice
- Arroz Ole \*** 5.00  
- Chick Peas, White Beans and Rice
- Cazuela de Mariscos \*** 8.00  
- Seafood Casserole
- Banderillas \*** 8.00  
- Scallops with Garlic and Saffron
- Champiñones "Borbon" \*** 4.75  
- Mushrooms in Garlic
- Salinas en España \*** 7.00  
- Fish fillet cured in Azafrán Onion Sauce
- Las Reinas de España** 4.50  
- Imported Spanish Olives Mixed
- Almohadas Reales \*** 7.00  
- Lobster Stuffed Ravioli
- El Trio de Cervantes \*** 7.50  
- Pork, Beef, and Chicken Grilled on Skewer
- Caldo Gallego** 6.00  
- Spanish Style Soup with Ham, Pork and Chick Peas
- Calamares \*** 8.00  
- Breaded Fried Calamari
- Mejillones Ole \*** 7.00  
- Imported Greenshell Mussels on the Half Shell
- Puerto Bello** 6.00  
- Sauteed Portobello Mushrooms
- Beso Flamenco \*** 7.00  
- Roasted Red Pepper, Shrimp,  
Saffron and Ali Oli



## Tapas Frias (Cold Tapas)

- Tortilla Española \*** 6.00  
- Classic Spanish Omelet with Eggs, Potatoes and Onions and Chorizo
- Malagueña** 6.00  
- Rice, Carrots, Scallions, Parsley, Cilantro, Sweet Peas, Olive Oil and Alioli Sauce
- Noche Sevillana \*** 6.00  
- Lettuce, Imported Cheese, Tomatoes, Olives, Onions and Red Peppers
- Recordando al Quijote \*** 5.00  
- Lettuce, Chorizo, Chicken, Onion, Red Peppers, Tomato and Cheese
- Viva Toledo \*** 7.00  
- Serrano Ham, Cheese and Olives
- Ceviche Flamenco \*** 8.00  
- Shrimp, Onion, Tomato and Scallions cured in Lemon juice
- Alicante \*** 7.00  
- Pasta from Spain, Chorizo, Shrimp, Olive Oil and Alioli Sauce
- De La Mancha \*** 8.00  
- Imported Manchego Sheep Cheese and Spanish Serrano Ham

## Platos Ole

- Los Reyes Magos \*** 15.00  
Tapas Sampler Steak tips, Garlic Chicken, Chorizo, Baby Potatoes
- Suspiros del Mar \*** 18.00  
Seafood Tapa Sampler Shrimp, Imported Greenshell 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
- Casquitos de Guayaba** 5.00  
Guava Crystals over Cheese
- Nubes con Crema** 5.00  
Cream Puffs
- Cielo Español** 5.00  
Cookie Dough Ice cream, Papaya in syrup, Whipped Cream, and Imported Spanish Cookie

\*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 Ole is proud to bring this tradition to your table."

[www.oletapas.info](http://www.oletapas.info)