



OLÉ

R O C H E S T E R
TAPAS BAR AND RESTAURANT

TAPAS MENU

VEGETARIANS

OLE OLIVES **VE** £4.50

marinated Spanish Manzanilla Olives

PAN CON TOMATE **VE** £ 5.95

Toasted bread with fresh tomato, extra virgin olive oil, and fine herbs

TABLA DE QUESOS **V** £ 10.95

A selection of full-flavored Spanish cheeses: Mahon: mild cows milk, Artisan Manchego semi-cured sheeps milk Papoyo: goats milk cheese, served with quince jelly and picos

BETROOT SALAD **V** 8.95

betroot salad with chicory leaf, oranges, halloumi cheese and walnut (Contains Walnuts)

PIMIENTO PADRON **VE** £ 6.50

Lightly pan-fried padron pepper finished with salt flakes

PATATAS BRAVAS **V** £6.50

Crispy potatoes with brava sauce and Ole Alioli

ZANAHORIAS ASADAS CON QUESO DE CABRA Y NUECES

V £ 8.95

Roasted Carrots caramelized with goat cheese, honey and almond flakes (Contains almonds)

CHAMPINONES AL AJILLO **V**

£ 7.95

Mushrooms sauteed with garlic in olive oil, white wine and fine herbs

SEAFOOD

LANGOSTINOS BRAVOS £12.95

Sizzling king prawns (5) in olive oil with white wine, garlic and red chili

CALAMARES £ 10.95

Deep-fried calamari with alioli

PULPO A LA GALLEGA £ 14.95

Grilled octopus on a bed of potatoes with smoked paprika and extra virgin olive oil

MEAT

CROQUETAS DE JAMON

IBERICO £ 9.95

Iberico ham croquettes

TABLA DE IBERICOS £ 15.95

Selection of 100% acorn-fed Bellota Ibericos: chorizo, lomo, salchichon and serrano ham

ALBONDIGAS £ 9.95

Beef meatballs in a traditional Spanish rich tomato sauce

PINCHO DE POLLO £ 9.95

Marinated chicken thigh skewers with peppers and onions, served with romesco sauce (Contains almonds)

MORCILLA DE BURGOS £ 8.95

Spanish black pudding with piquillo peppers

CHICHARRONES A LA

GADITANA £ 9.95

Crispy belly pork andalucian recipe

CHORIZO AL VINO £ 8.50

Smoked spicy Spanish chorizo in Rioja Red Wine