



# OLÉ

ROCHESTER  
TAPAS BAR AND RESTAURANT

## TAPAS MENU

### VEGETARIANS

#### OLE OLIVES

VE £4.50

Marinated Spanish Manzanilla Olives.

#### PAN CON ALIOLI

VE £4.75

Homemade Artisan bread with extra virgin olive oil served with our creamy Alioli.

#### PAN CON TOMATE

VE £6.50

Our house-baked artisan bread with fresh tomato a drizzle of extra virgin olive oil, fine herbs and sea salt.

#### TORTILLA ESPAÑOLA

VE £7.50

Classic Spanish potato & onion omelette.

#### TABLA DE QUESOS

VE £16.95

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

#### ENSALADA DE REMOLACHA

VE £9.50

Roasted beetroot with candied walnuts, artisan manchego cheese and fresh oranges.

#### PIMIENTO PADRON

V £6.95

Lightly pan-fried padron pepper finished with salt flakes.

#### PATATAS BRAVAS

VE £7.25

Crispy potatoes with our homemade spicy brava sauce and signature alioli.

#### ZANAHORIAS ASADAS CON QUESO DE CABRA Y

#### NUECES

VE £9.50

Roasted Carrots caramelized with goat cheese, honey and almond flakes, served with romesco sauce (Contains almonds).

#### CHAMPIÑONES

#### AL AJILLO

V £8.00

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

#### PISTO MANCHEGO OLÉ

V £9.50

A rustic vegetable stew from La Mancha, gently cooked in olive oil and finished with a silky white cream of tofu, almonds and coconut milk.



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### MEAT

#### CROQUETAS DE JAMON

##### IBERICO

£9.95

Iberico ham croquettes.

#### PINCHO DE POLLO

£9.95

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

#### TABLA DEHESA

£16.95

A tasting board of Spanish flavours: acorn-fed Iberian chorizo, lomo and salchichón, paired with Serrano ham, crunchy breadsticks and pickles.

#### ALBONDIGAS

£9.95

Beef meatballs in a traditional Spanish rich tomato sauce.

#### MORCILLA DE BURGOS

£8.95

Spanish black pudding with piquillo peppers.

#### CHICHARRONES A LA

£10.50

##### GADITANA

Crispy belly pork andalucian recipe With Pico de Gallo on top.

#### CHORIZO A LA SIDRA

£9.50

Spanish chorizo slowly simmered in cider.

### SEAFOOD

#### LANGOSTINOS BRAVOS £12.95

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

#### CAMARONES CON SALSA DE COCO Y CURRY £11.95

Coconut Curry Shrimp – Tender prawns in a creamy coconut curry infused with Latin flavor, ginger, and lime.

#### CALAMARES A LA ANDALUZA

£11.00

Crispy fresh squid rings with alioli & lemon.

#### PULPO A LA GALLEGA £14.95

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

#### BOQUERONES MARINADOS

£9.50

Delicate fillets cured in vinegar and olive oil, with garlic and parsley.

A refreshing Andalusian classic.

### FISH MAIN

#### LUBINA A LA VIZCAYA CON CALAMARES £24.95

Delicate sea bass in a rich Basque Vizcaína sauce, served with tender calamari and roasted pumpkin purée. A smoky-sweet Northern Spain classic.