

OUR FAMILY

In the Summer of 2013, Olé Olé opened it's doors with the vision of bringing authentic freshly prepared Tapas, exceptional service, and a taste of Spain to Lincoln.

Steered by Amador and Alison, both with decades of experience in hospitality, and supported by their three children; Coralía, Amador Jr. and Luis, the Olé Olé Family continues to be passionate about food and great service all set within a welcoming, warm and relaxed atmosphere.

BREAD~OLIVES

Cesta de Pan con Ali-Oli (v) Bread Basket with Ali-Oli dip	£4.15	Aceitunas Aliñadas (v) (vg) (gf) Marinated Spanish Olives	£4.35
Pan sin Gluten (gf) Gluten free Bread	£3.25		

SHARING BOARDS

Pan Tumaca (v) (vg) Toasted bread topped with a chunky tomato, garlic and olive oil salsa	£7.25	Tosta de Boquerones Toasted bread, topped with marinated anchovies and a tomato and garlic salsa	£9.95
Pan Catalan con Jamon Toasted bread with Serrano ham served with a tomato, garlic and olive oil salsa	£10.95	Surtido Mixto (gf) Selection of cured meats and Manchego cheese	£13.95
Tabla de Jamón Serrano y Queso Manchego (gf) Spanish cured ham and traditional Manchego cheese	£11.95		

LUNCH SPECIAL FOR TWO

Available 12noon to 2pm ~ £25.95

Cesta de Pan con Ali-Oli
Bread Basket with Ali-Oli Dip

Plus your choice of Four Tapas Dishes marked (L) from the Main Menu

Lunch Special available from 12noon to 2pm

Please note: Lunch time special is not available on Saturdays and Sundays.
Also not available Valentines Day, Mothers day, Fathers Day, Easter Weekend,
during bank holiday Monday/Weekends and the month of December.

EXTRAS

Patatas Fritas (v) (vg) (gf) Homemade fried potatoes	£3.50
Ali-Oli Sauce (v) (gf)	£1.25
Bravas Sauce (v) (vg) (gf)	£1.25
Ensalada Mixta (v) (vg) (gf) Lettuce, tomatoes and onion salad with a vinaigrette dressing	£4.25
Vegan Ali-Oli (v) (vg) (gf)	£1.25

DESSERTS

Helado con Miel y Almendras (v) (vg) (gf) Ice cream with almonds and honey	£6.45
Tarta de la Abuela (v) Grandma's home made dessert with layers of biscuits steeped in brandy coffee, chocolate and creme patisserie	£6.75
Chocolate con Churros (v) Crispy deep fried dough dipped in sugar, served with a pot of hot chocolate for dipping	£6.25
Why not add fresh strawberries	£1.95
Sorbete de Limon (v) (vg) (gf) Lemon Sorbet	£4.75
Tarta de Queso al Horno (v) Oven baked Spanish cheesecake served with a mixed berry coulis (hot or cold)	£6.75
Arroz con Leche (v) (vg) (gf) A homemade rice pudding cooked with lemon zest and cinnamon traditionally served cold topped with cinnamon and caramelised sugar.	£5.25

TAPAS

(L) Patatas Bravas (v) (vg) (gf) Diced, fried potatoes topped with a chilli and tomato sauce.	£5.45	(L) Albondigas Meatballs in a rich tomato sauce	£7.50
(L) Patatas Ali-Oli (v) (gf) Diced, fried potatoes with an Ali-Oli sauce.	£5.60	(L) Estofado (gf) Traditional Braised beef, vegetable and potato stew.	£7.50
(L) Patatas Locas (v) (gf) Diced, fried potatoes topped with our bravas and Ali-Oli sauce.	£5.75	(L) Pollo al Ajillo (gf) Chicken in a garlic and white wine sauce.	£7.95
Patatas al Cabrales con Champiñones (v) (gf) Fried potatoes in a mushroom and 'Cabrales' blue cheese sauce.	£7.50	Pollo a la Riojana (gf) Slow cooked chicken stew with chorizo, rioja wine, onion and garlic.	£8.75
(L) Tortilla Española (v) (gf) Traditional potato and onion Spanish omelette.	£6.45	Lagrimas de Pollo Breaded marinated chicken goujons served with an Ali-Oli dip.	£8.75
(L) Champiñones a la Crema con Ajo (v) (gf) Mushrooms in a creamy sauce with garlic and cracked black pepper.	£7.50	(L) Zorza con Patatas (gf) Marinated pork in spicy smoked paprika, garlic and herbs with potatoes.	£7.50
(L) Coliflor al Horno (vg) (gf) Oven Baked Cauliflower in southern Spanish spices, topped with a Quince syrup and roasted almonds.	£6.50	(L) Chorizo al Vino (gf) Traditional Spanish sausage cooked in white wine.	£7.95
Pimientos de Padrón (v) (vg) (gf) Padrón peppers fried in olive oil, topped with Maldon salt flakes. Most are sweet but some maybe spicy!	£7.50	(L) Lentejas con Chorizo y Jamon (gf) Slow cooked spanish brown lentils with chorizo and ham.	£7.25
(L) Verduras con Ajo y Pimentón (v) (vg) (gf) Mixed seasonal vegetables topped with smoked paprika, fried garlic flakes and a drizzle of garlic oil.	£5.75	Dátiles con Bacon (gf) Dates stuffed with almond, wrapped in bacon.	£7.95
(L) Berenjenas con Almendras (v) (vg) (gf) Fried aubergines topped with roasted almonds and honey.	£7.50	Fillet de Solomillo al la Pimienta (gf) Steak strips cooked in a creamy peppercorn sauce with potatoes.	£10.95
(L) Paella Vegetariana (v) (vg) (gf) Paella with mixed vegetables.	£6.55	Fillet de Solomillo al Cabrales (gf) Steak strips cooked in a Cabrales blue cheese and mushroom sauce with potatoes.	£11.25
(L) Paella Mixta (gf) Paella with chicken and seafood.	£7.50	(L) Pescado Adobado Frito (gf) Marinated and fried fillets of fish.	£8.25
(L) Croquetas Hortelenas (v) (vg) Homemade roasted vegetable croquettes served with a Mojo rojo sauce.	£6.75	Calamares Fritos (gf) Fried squid served with an Ali-Oli dip.	£8.50
(L) Croquetas al Cabrales (v) Homemade Cabrales blue cheese croquettes, served with a side of Quince Syrup.	£7.85	Boquerones en Vinagre con Ajo (gf) Fresh white anchovies marinated in garlic, wine vinegar and olive oil.	£9.50
(L) Croquetas de Pollo Homemade chicken croquettes.	£7.50	Pulpo a la Gallega (gf) Octopus served on a bed of boiled potatoes, sprinkled with sea salt, smoked paprika and drizzled with olive oil.	£16.25
		Gambas al Ajillo con Champiñones (gf) Prawns and mushrooms sautéed with garlic and white wine.	£11.25
		Gambas al Ajillo (gf) Sizzling prawns in garlic and brandy with chilli flakes	£9.75
		Lubina a la Espalda (gf) Oven baked seabass cooked with garlic oil and chilli then topped with fried garlic flakes.	£10.15