

## TAPAS

<b>CEVICHE</b> Marinated Sustainable NZ Wild Fish with Lime, Chili and Red Onions (Add fried baby calamari)	24 8	<b>PARRILLADA DE VERDURAS (V)</b> Grilled Vegetables "al Jospes" with Green Mojo, Scamorza Cheese and Chimichurri	28
<b>GAZPACHO "OLA" (V)</b> Cold Tomato and Cucumber Soup with Raspberry Vinegar	8	<b>CARPACCIO</b> Thinly sliced and Marinated Salmon, green pepper confit and Classic Tartar Garnish	34
<b>JAMON IBERICO "5J"</b> 36 months aged Iberico Ham Shoulder "Cinco Jotas" with Catalan toasts	45	<b>CONCHAS</b> Hokkaido Scallops "a la plancha" with Fregola Sarda, sundried tomatoes and yogurt sauce	34
<b>CALAMARCITOS</b> Crispy Baby Calamari, White Onion Purée and Black Ink Sauce	25	<b>TXANGURRO</b> Traditional Basque Crab stew with Brandy, onion purée and Scrambled Organic Eggs	28
<b>GAMBAS</b> Tiger Prawns in Roasted Garlic Oil and Dried Chili	25	<b>PINCHOS MORUNOS</b> Pork and Vegetable Skewers, Cous Cous Tabouleh and Adobo Sauce	26
<b>PULPO</b> Grilled Spanish Octopus, Puy Lentil Salad, Roasted Leeks and Catalan "Romesco"	24	<b>AGUACATE (V)</b> Avocado Salad with Mushroom Duxelle, "Salmorejo" Dressing and Croutons	28

### "OLA" SIGNATURE PAELLAS (20 mins)

#### PAELLA "MAR Y MUNTANYA"

Traditional Spanish "Rice Paella" with Chick Peas, Pork Sausages and Saffron  
With Lobster and Prawns 56 OR With seafood of the day 42

#### FIDEUA NEGRA CON CALAMARES

Squid Ink "Noodle Paella" with Calamari, Smoked Paprika and Piquillo Aioli Sauce 40

#### PAELLA DE PULPO Y CHORIZO

Spanish Octopus and Pork Sausage "Rice Paella" with Aioli Sauce and Mediterranean Spices 45

#### PAELLA DE LANGOSTINOS CON TOMATES

Tiger Prawn and Charred Tomato "Rice Paella" with Pork Sausage and Fresh Herb Aioli 42

#### PAELLA DE POLLO "ESTILO VALENCIANO"

"Chicken and Rice Paella" with Haricot Verts, Fava Beans, Chick Peas, Rosemary and Spanish Saffron 38

#### FIDEUA DE PESCADO DE MERCADO CON SETAS

Traditional "Noodle Paella" with NZ Wild Fish, Grilled Vegetables and Mushroom Sauce 42

**#olacocinadelmar**  
**#danielchavez**

Service Charge and Prevailing GST Apply

# MAIN COURSES

## PESCADO DE MERCADO

NZ Wild Fish "a la Plancha", Smoked Eggplant Purée, Seasonal tomato salad and Pickled Japanese Cucumber 40

## CORDERO ROSTIDO CON SALSA DE PEDRO XIMENEZ

Roasted Welsh Lamb with Heirloom Baby Carrots, Mediterranean Spices, Red Wine and Sherry Sauce 45

## BUEY A LA BRASA

Grilled Westholme Rib Eye Steak ( MBS 5), Topinambour Purée, Charred Gem Lettuce and Mushroom Vinaigrette 56

## SUQUET "BARCELONA"

Catalan Fisherman's stew with NZ Wild Fish, Hokkaido Scallops, Tomatoes and Spanish Saffron 38

## PASTA CON TOMATES

Homemade Pasta with Tomato and Chorizo Sauce, Smoked Paprika Oil and Green Peas  
With Lobster and Prawns 56 OR With seafood of the day 36

## COCHINILLO "OLA"

Whole Roasted Suckling Pig with Orange Caramel and Sweet & Sour Sauce  
Leg Confit (40 mins) 66 OR Roasted Loin (45 mins) 48

## CHEESE ▪ DESSERTS

### QUESOS

"OLA" Spanish Cheese Selection with Quince Paste and Crystal Bread 24

### MOUSSE DE ARROZ CON LECHE

Vanilla Rice Pudding "Mousse" with Grapes, Raisins and Coconut Sorbet 15

### CHURROS

Spanish Churros with Warm Chocolate Sauce and Vanilla Pastry Cream 15

### PEANUT

Dark Chocolate Cake, Concord Grape Jelly and Peanut Ice Cream 15

### FRUTAS "OLA"

Sautéed Bananas with Spanish Brandy, Crème Catalan Ice Cream and Oranges 15

**\*All the fish that we serve is "Line Caught" and "Certified Sustainable"**

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