

# TAPAS

<b>GAZPACHO “OLA” (V)</b> Cold Tomato and Cucumber Soup with Raspberry Vinegar and Croutons	9	<b>CHISTORRA</b> Pork and Paprika Sausage Stew, Spanish cider, lentil Salad	22
<b>GAMBAS</b> Tiger Prawns in Roasted Garlic Oil and Dried Chili	24	<b>PIQUILLOS</b> Stuffed Piquillo Peppers with Codfish Brandade, Vizcaina Sauce and crispy wild rice	22
<b>CEVICHE</b> Marinated Fish with Lime, Chili, Coriander, Red Onions and Sweet Potato Purée (Add fried baby calamari)	26	<b>OCTOPUS</b> Grilled Spanish Octopus, Confit potatoes, Spanish Saffron and fresh oregano	28
<b>CALAMARCITOS</b> Crispy Baby Calamari, Spiced Herb Aioli and Pickled Green Chili	26	<b>BURRATA (V)</b> Burrata Cheese and Kale salad, Aged Balsamico, Oranges and toasted almonds	28
<b>JAMON IBERICO “5J”</b> 36 Months Aged Iberico Ham Shoulder “Cinco Jotas” with Catalan toasts	43	<b>QUAIL</b> Crispy Skin Quail, “Escabeche” dressing, and Heirloom Carrots	30

## “OLA” PAELLAS AND HOME MADE PASTAS

*Our Signature Paellas takes 20 min of preparation and are portioned as an individual main course*

### FIDEUA NEGRA CON CALAMARES

Black Ink “Noodle Paella” with Calamari, Smoked Paprika and Piquillo Aioli 38

### PAELLA “MAR YMUNTANYA”

Traditional Spanish “Rice Paella” with Chick Peas, Pork Sausages and Saffron With  
Lobster and Prawns 50                      OR                      With seafood of the day 38

### PAELLA DE PULPO Y CHORIZO

Spanish Octopus and Pork Sausage “Rice Paella” with Aioli Sauce and Mediterranean Spices 42

### PAELLA DE CERDO

Traditional Iberico Pork Rice “Valencian Style” with Sausages, Roasted Garlic and Tomatoes 38

### PASTA CON CANGREJO Y CIGALAS

Pasta with Langoustines, Prawns, Bay Leafs, Crab and Brandy Stew 50

### PASTA CON TOMATES

Pasta with Tomato and Chorizo Sauce, smoke Paprika Oil and Green Peas  
With Lobster and Prawns 50                      OR                      With Seafood of the Day 38

Service Charge and Prevailing GST Apply

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# MAIN COURSES

## WILD MARKET FISH

Creamy Cous Cous, Sundried Tomatoes, Crispy Garlic and Watercress 43

## WESTHOLME STEAK “A LA BRASA”

Charcoal Grilled Wagyu Ribeye Steak {MBS 5}, Salsa verde, Potato Puree and Rocket Salad 58

## AUSTRALIAN LANGOUSTINES

“A la plancha”, with Cava and Shallot Vinaigrette, Red quinoa, Ham Chips and Apple Puree 50

## SUQUET “BARCELONA”

Catalan Fisherman’s stew with Sustainable Fish, Clam, Tomatoes and Spanish Saffron 38

## COCHINILLO “OLA”

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

## CHURROS

Spanish Churros, Warm Chocolate Sauce, Pastry Cream 15

## ARROZ CON LECHE

Vanilla Rice Pudding, Elderflower, Strawberries 15

## PERAS

Red Wine Poached Pear, Lemon Granita and Vanilla Ice Cream 15

## “OLA” CHOCOLATE CAKE

Flourless chocolate cake, Hazelnut Ice Cream, Raspberry Sauce 15

**\*ALL the fish that we serve is “Sustainable”**

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