

TAPAS

CEVICHE Marinated Fish with Lime, Chili, Coriander, Red Onions and Sweet Potato Purée (Add fried baby calamari)	25	COGOLLOS (V) Grilled Gem Lettuce, Haricot Verts, Pine Nut Vinaigrette, Manchego Cheese and Radishes	25
GAZPACHO "OLA" (V) Cold Tomato and Cucumber Soup with Raspberry Vinegar and Croutons	9	CARPACCIO Japanese Hamachi, Cherry Tomatoes, Toasted Almonds, Green Pepper and Lime Vinaigrette	34
JAMON IBERICO "5J" 36 months aged Iberico Ham Shoulder "Cinco Jotas" with Catalan toasts	10	CANGREJO Crab and Avocado Salad, Virgin Sauce and Pickles Green Apples	47
CALAMARCITOS Crispy Baby Calamari, Szechuan Peppercorn, Coriander Aioli and Pomelo	26	SALPICON CALIENTE Mixed Seafood "a la plancha", Sherry Vinegar Dressing and Salmon Caviar	34
GAMBAS Tiger Prawns in Roasted Garlic Oil and Dried Chili	26	BROCHETAS Chicken Skewers, Cous Cous, Sun-dried Tomatoes, Mediterranean Spices, Yogurt and Mint Sauce	28
PULPO Grilled Spanish Octopus, Spicy Hummus, Black Olives and Ham Chips	28	TORTILLA ROTA Spanish "Broken" Omelette, Smoked Spanish Cheese, Prawns, Mushroom Oil and Potato Chips	26

"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

Black Ink "Noodle Paella" with Calamari, Smoked Paprika and Piquillo Aioli 42

PAELLA DE PULPO Y CHORIZO

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

PAELLA DE SETAS Y CANGREJO

Mushroom and Soft Shell Crab "Rice Paella", Spanish Chorizo, Chestnut and Romesco Aioli 42

ARROZ AL HORNO

Traditional Iberico Pork Rice "Valencian Style" with Sausages, Roasted Garlic and Tomatoes 42

FIDEUA DE GAMBAS ROJAS

Traditional "Noodle Paella", Crab Sofrito, Spanish Red Gambas "a la plancha" and Piquillo Aioli 45

[#olacocinadelmar](#)



[olacocinadelmar](#)



[olarestaurantsg](#)



[olarestaurant.sg](#)

MAIN COURSES

CERDO AL JOSPER

Charcoal Grilled Iberico Pork, Barley Salad, Smoked Pumpkin Purée and Preserved Lemon Vinaigrette 45

PESCADO DE MERCADO

Market Fish “a la plancha”, Saffron Crushed Potatoes, Pine Nut Salsa, Raisins and Charred Cauliflower 43

STEAK “A LA BRASA”

Charcoal Grilled Wagyu Ribeye Steak {MBS 5}, Romesco Sauce, Dried Bean Stew and Grilled Baby Corn 58

SUQUET “BARCELONA”

Catalan Fisherman’s stew with Sustainable Wild Fish, Clam, Tomatoes and Spanish Saffron 40

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”

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 with Warm Chocolate Sauce and Vanilla Pastry Cream 16

ARROZ CON LECHE

Crema Catalan Rice Pudding with Sangria Compote 16

PISTACHIO

Pistachio and Semolina Cake, Blood Orange Sorbet and Extra Virgin Olive Oil 16

FRAMBUESA

Raspberry Mousse, Pacaharan Jelly, Almond Crumble and Yogurt Sorbet 16

#olacocinadelmar

