

TAPAS

CEVICHE	25	COGOLLOS (V)	22
Marinated Fish with Lime, Chili, Coriander, Red Onions and Sweet Potato Purée (Add fried baby calamari)	7	Grilled Gem Lettuce, Haricot Verts, Pine Nut Vinaigrette, Manchego Cheese and Radishes	
GAZPACHO “OLA” (V)	9	CONCHAS	29
Cold Tomato and Cucumber Soup with Raspberry Vinegar and Croutons		Hokkaido Scallop Carpaccio, Cherry Tomatoes, Toasted Almonds, Green Pepper and Lime Vinaigrette	
JAMON IBERICO “5J”	42	CANGREJO	29
36 months aged Iberico Ham Shoulder “Cinco Jotas” with Catalan toasts		Crab and Avocado Salad, Virgin Sauce and Pickles Green Apples	
CALAMARCITOS	26	SALPICON CALIENTE	28
Crispy Baby Calamari, Szechuan Peppercorn and Coriander Aioli		Mixed Seafood “a la plancha”, Sherry Vinegar Dressing and Salmon Caviar	
GAMBAS	24	BROCHETAS	24
Tiger Prawns in Roasted Garlic Oil and Dried Chili		Chicken Skewers, Cous Cous, Sun-dried Tomatoes, Pomegranate, Yogurt Mint and Cucumber Sauce	
PULPO	28	TORTILLA ROTA	24
Grilled Spanish Octopus, Hummus, Red Mojo and Tonnato Sauce		Spanish “Broken” Omelette, Smoked Spanish Cheese, Prawns, Mushroom Oil and Potato Chips	

“OLA” SIGNATURE PAELLAS (20mins)

PAELLA “MAR Y MUNTANYA”

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

FIDEUA NEGRA CON CALAMARES

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

PAELLA DE PULPO Y CHORIZO

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

PAELLA DE SETAS Y CANGREJO

Mushroom and Soft Shell Crab “Rice Paella”, Spanish Chorizo, Chestnut and Romesco Aioli 38

ARROZ AL HORNO

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

FIDEUA DE GAMBAS ROJAS

Traditional “Noodle Paella”, Crab Sofrito, Spanish Red Gambas “a la plancha” and Piquillo Aioli 42

#olarestaurantsg
 #olacocinadelmar



olacocinadelmar



olarestaurantsg



olarestaurant.sg

MAIN COURSES

CERDO AL JOSPER

Charcoal Grilled Iberico Pork, Barley Salad, Smoked Pumpkin Purée and Preserved Lemon Vinaigrette 38

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 Fish, Clam, Tomatoes and Spanish Saffron 36

PASTA CON TOMATES

Homemade Pasta with Tomato and Chorizo Sauce, Smoked Paprika Oil and Green Peas
With Lobster and Prawns 50 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 15

ARROZ CON LECHE

Vanilla Rice Pudding, compressed Grapes, Raisin compote with Coconut Ice-Cream 15

PISTACHIO

Pistachio and Semolina Cake, Blood Orange Sorbet and Extra Virgin Olive Oil 15

FRAMBUESA

Raspberry Mousse, Pacaharan Jelly, Almond Crumble and Yogurt Sorbet 15

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

#olarestaurantsg
#olacocinadelmar



olacocinadelmar



olarestaurantsg



olarestaurant.sg