

BY THE GLASS

WHITE

	GLS	BTL
2016 I ANGUSDEI Rias Baixes, Spain Albariño	14	85
2018 I CRAGGY RANGE TE MUNA Martinborough, New Zealand Sauvignon Blanc	20	100

RED

2015 I COSTERS DEL PRIOR Priorat, Spain Gamacha	16	90
2017 I TWO HAND "ANGEL'S SHARE" Barossa, Australia Shiraz	16	90

BEERS

PERONI DRAUGHT *Italy*

Half Pint	12
Full Pint	15

COCKTAILS

SANGRIA Red Wine, Vermouth, Rum, Orange Juice <i>Glass</i>	9
<i>Half jug</i>	25
<i>Full jug</i>	45
MARGARITA Tequilla, Lime, Cointreau	16
PISCO SOUR Pisco, Angostura, Lime, Egg White	16
MARTINI Gin, Dry Vermouth	16
GIN & TONIC Gin, Tonic	16
NEGRONI Gin, Campari, Rosso Vermouth	16

OLA SURPRISE TASTING MENU 5 COURSE SET \$118++



DINNER SERVICE ONLY

TAPAS

GAZPACHO "OLA" (V) Cold Tomato Soup, Raspberry Vinegar And "Tobiko"	12	BEETROOT CARPACCIO (V) Burrata Cheese, Balsamic Vinaigrette, Truffle Honey, Hazelnuts	24
CEVICHE Marinated Wild Fish, Lime, Chili, Canchita Add Fried Baby Calamari	25 7	GRILLED OCTOPUS Toasted Bread Crumbs "Migas", Smoked Chili Mayo, Grapes	28
JAMON "5J" 36 Months Aged Iberico Ham, "Cinco Jotas"	48	HOKKAIDO SCALLOP Marinated Sliced Scallops, Saffron Vinaigrette, Almonds, Cherry Tomatoes	32
GAMBAS Mashed Potato And Garlic Chips	26	HUEVO A LA FLAMENCA Organic Egg, Country Tomato Sauce, Pork Chorizo, Green Asparagus	24
CALAMARI Crispy Baby Calamari, Yuzu Aioli, Sansho Pepper	26	QUAIL Grilled Quail with Romesco Sauce, Lentil Salad, Roasted Vegetables	26

- All the fish that we serve is sustainable -

#olarestaurantsg #olacocinadelmar

 olarestaurantsg  olacocinadelmar <https://ola.kitchen>

Service charge and prevailing government taxes apply

SIGNATURE PAELLAS AND PASTAS

20 mins of preparation,
portioned as an individual main course

BLACK FIDEUA

Squid Ink "Noodle Paella", Crispy Barramundi And Baby Calamari, Romesco Aioli

35

THE NEW "OLA" PAELLA

Spanish Saffron Rice, Cherry Tomatoes, Fresh Herb Aioli

With Tiger Prawns

38

With Boston Lobster

52

SPANISH PORK PAELLA

Spanish Saffron Rice, Grilled Pork, Piquillo Peppers, Cauliflower

38

PASTA CON TOMATES

Linguine Pasta, Fresh Tomato Sauce, Clam Stock, White Wine, Sundried Tomatoes

With Seafood of the Day

35

With Boston Lobster

52

MAIN COURSES

BASQUE SEAFOOD SOUP

"Marmitako de Mariscos", Tomatoes, White Wine, Green Capsicum

38

WILD MARKET FISH

A la Plancha, Green "Mojo" Sauce, Couscous, Pistachios

43

SUCKLING PIG

Suckling Pig With Apple Purée And Green Salad

Loin (subject to availability)

45

Leg

68

CHARCOAL JOSPER GRILL

LANGOUSTINES "A LA BRASA"

Crab and Brandy Sauce, Crispy Red Quinoa

52

IBERICO PORK

Grilled "Plumilla" Pork, Beans Stew, Cherry Tomatoes, Fennel

42

RIBEYE STEAK

Basil Pesto, Mashed Potatoes, Jerusalem Artichoke Salad, Haricot Verts

AUS WESTHOLME WAGYU (MBS 5)



62

NZ GRASSFED OCEAN BEEF

50

- All the fish that we serve is sustainable -

#olarestaurantsg #olacocinadelmar

 olarestaurantsg  olacocinadelmar <https://ola.kitchen>

Service charge and prevailing government taxes apply