

BEVERAGES

WHITE WINE

2019 I CUNE VERDEJO

La Rioja Alta I Spain I Verdejo

17 80

RED WINE

2016 I CUNE CRIANZA

La Rioja Alta I Spain I Tempranillo Blend

17 80

2019 I TWO HANDS ANGEL'S SHARE

McLaren Vale I Australia I Shiraz

18 90

BEERS

STAROPRAMEN DRAUGHT

HALF PINT 10

FULL PINT 14

Czech Republic

CORONA EXTRA 355 ML

Mexico

10

SANGRIA

Red Wine, Vermouth, Rum, Orange Juice

Glass 10

Half Jug 35

Full Jug 70

COCKTAILS

PISCO SOUR

Pisco, Angostura, Lime, Egg White

18

CHILCANO

Pisco, Ginger Ale, Fresh Lime, Amargo Bitters

16

PALOMA

Tequila, Grapefruit, Soda

16

CAIPIRINHA

Cachaça, Lime, Sugar

16

MARGARITA

Tequila, Triple Sec, Salt

16

OLA G & T

Gin, Tonic

16

"OLA" NEGRONI

Mezcal, Campari, Vermouth

18

TAPAS

GAZPACHO (V)

Cold Tomato and Cucumber Soup,
Toasted Almonds

9

GAMBAS

Prawns in Garlic Oil, Dried Chilli, Potato Purée,
Garlic Chips

28

BABY CALAMARI

Baby Squid, Smoked Chilli Aioli, Candied Orange,
Chilli Flakes

26

CEVICHE CLASICO

Market Fish, White Tiger's Milk, Sweet Potato

28

GRILLED SPANISH OCTOPUS

Black Olive Mayo, Chimichurri Sauce,
Crispy Lentils

28

JAMON IBERICO

36 Months Aged Iberico Ham,
"CINCO JOTAS" Crystal Bread,
Freshly Grated Tomatoes

48

BURRATA CHEESE (V)

Russian Salad, Potato, Carrot, Green Peas,
Cashew Nuts and Yam Chips

26

TORTILLA ROTA

Egg Omelette, Potatoes, Manchego Cheese,
and Iberico Ham Sauce

26

PIQUILLO PEPPERS

Stuffed Peppers with Fish Brandade,
Cous Cous, Crabmeat and Garlic Sauce

26

SCALLOP TIRADITO

Marinated Sliced Scallops, Anchovy Emulsion, Crispy
Capers, Parsley Oil

35

TOMATO SALAD (V)

Japanese Cherry Tomatoes, Balsamic Reduction,
Crystal Bread, Quinoa, Mixed Greens,
Mimolette Cheese

24

OLA SPECIAL OMAKASE

\$118++ PER PERSON

5 COURSE MENU

AVAILABLE FOR DINNER ONLY

**Requires the participation of the entire table*

ALL FISH SERVED ARE SUSTAINABLY SOURCED

All prices are subject to 10% service charge and prevailing government tax

SIGNATURE PAELLAS AND FIDEUAS

20 Mins of Preparation

THE SEAFOOD PAELLA

Bomba Rice, Spanish Saffron, White Wine, Potato, Charred Tomatoes, Chick Peas, Parsley Mayo

With Seafood

38/72

With Sustainable Fish

38/72

IBERICO PORK PAELLA

38/72

Bomba Rice, Spanish Saffron, Chorizo Pork Sausage, Chick Peas, Roasted Iberico Pork Jowl, Lemon Aioli

BLACK FIDEUA

40/76

Traditional Noodle Paella, Black Squid Ink Sauce, Spanish Octopus and Calamari, Smoked Paprika Mayo

MAIN COURSES

FISH AND SEAFOOD

PESCADO

38

Crispy Skin Market Fish, Artichokes "A La Plancha", Green Olive Sauce

CAZUELA

38

Traditional Seafood Stew "Mediterranean Style", Tomatoes, White Wine, Dry Sherry

PARRILLADA

45

Seafood "A La Plancha", Peruvian Pumpkin Sauce, Fava Beans, Crispy Quinoa

NZ LANGOUSTINES

52

Green Pea Purée, Crab Butter and Prawns

MEATS

SUCKLING PIG

Roasted "Spanish Style", Potato Purée, Mixed Salad, Sweet & Sour Sauce

LOIN

65

LEG

72

PATO CON MOJO VERDE

42

Duck Confit, Parsley and Capsicum Sauce, Grilled Spring Vegetables

RIB EYE STEAK

64

Chestnut Purée, Forest Mushrooms, Roasted Eggplant

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