

## 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 Lemon Butter 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

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

**38/72**

### BLACK FIDEUA

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

**40/76**

## MAIN COURSES

### FISH AND SEAFOOD

#### PESCADO

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

**38**

#### CAZUELA

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

**38**

#### PARRILLADA

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

**45**

### MEATS

#### SUCKLING PIG

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

#### LOIN

**65**

#### LEG

**72**

#### PATO CON MOJO VERDE

Duck Confit, Parsley and Capsicum Sauce, Grilled Spring Vegetables

**42**

#### RIB EYE STEAK

Chestnut Purée, Forest Mushrooms, Roasted Eggplant

**64**

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