



## Starters

<b>Steak Tartar</b> - served with classic mayonnaise, Galician crackers and chopped pickles	28,00 €
<b>Charcoal grilled Scallops</b> - submerged in liquid seasoned with Chiltepin peppers and lime juice	21,00 €
<b>Salmorejo</b> - tomato, bread and garlic based cold soup served with black olive powder, Idiazábal cheese and black sesame foam	16,00 €
<b>Peruvian style Ceviche</b> - Prawns and cockles marinated in a special recipe of lime juice, aji pepper, salt and pepper	21,00 €
<b>Chef's homemade Potato Salad</b> - flavored with prawns	17,00 €
<b>Bean soup with clams</b> - Asturian style slowly cooked organic beans and local clams	17,00 €
<b>Carabinero</b> - Exotic wild red prawn on a golden edge fried egg with black lumpfish roe	43,00 €

## Rice

Minimum 2 portions / price per person

<b>Rice of picanton chicken</b> - with free range chicken	25,00 €
<b>Paella style rice</b> - A must have seafood toppings rice	32,00 €

## Fish

<b>Catch of the day fish</b> - According to market	A/M €
<b>Tempura style Cod Fish</b> - with fried vegetable pakora and garlic cream	25,00 €
<b>Homemade style slow cooked Turbot</b> - with green asparagus and a rich Beurre Blanc sauce	29,00 €

## Meat

<b>Charcoal grilled Lean Duck Breast</b> - served with sautéed vegetables, tartare sauce and original Hoisin sauce	32,00 €
<b>Pork Knuckle</b> - slowly cooked in a juicy Mozarabic sauce of anis and sweet dried figs	27,00 €
<b>Presacut Pork</b> - juicy and lean pork meat accompanied by Romesco and seasonal vegetables	29,00 €

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Bread

2,50 €/Person

## Desserts

**House Specialty Soufflé**  
with scoop of artisan ice cream

**Tiramisu**  
Matcha tea tiramisu

**Red Berries Infusion**  
with Tonka Bean ice cream

8,00 €

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Please inform our staff of any allergies or intolerances

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