





Tapas / Tapas

- Langostinos a la plancha (Prawn)
Large prawn seasoned and grill with paprika, garlic, olive oil, and White wine ___ 15.95
- Empanadas (Served two per order)
Choices of spinach and cheese, cod fish, or meat _____ 8.95
- Pulpo a la plancha (Grilled Octopus)
Seasoned and grill with garlic, olive oil, and White wine _____ 16.95
- Tostones (Fried Plantains) _____ 3.95
- Croquettes
Choices of Jam, Chicken or Crab meat _____ 7.95
- Camarones al Ajillo | Shrimp in Brown garlic sauce _____ 10.95
- Pulpo Café Ole | Octopus sauteed with chopped red sweet pepper,
Onions and White wine _____ 16.95
- Pulpo a la Gallega | Octopus Galician style, steamed with olive oil,
Sea salt and spanish paprika _____ 16.95
- Setas Rellenas | mushrooms stuffed with crabmeat, bread crumbs, cheese and butter
_____ 10.95
- Chorizo Salteado | Spanish sausage sauteed with onion slices and red sweet peppers
_____ 11.95
- Camarones a la Plancha | Grilled shrimps seasoned with garlic and White wine ___
_____ 10.95
- Calamares Fritos | Battered and fried _____ 12.95
- Grilled Asparagus seasoned and grilled with garlic and olive oil _____ 5.95
- Medallones a la Plancha | Seasoned and grilled Filet Mignon medallions ___ 14.95
- Mejillones Café Ole | Mussels sauteed with tomatoes, onions, in olive oil and White
wine _____ 8.95
- Calamares a la Plancha | Seasoned and grill calamari _____ 12.95



Sopas / Soups

- Caldo gallego | Traditional spanish soup made with collard greens, White beans, potatoes and spanish sausage _____ 6.95
- Sopa de Pollo | Chicken soup made with vegetables and rice _____ 5.95
- Sopa de Ajo | soup made with garlic, egg and croutons _____ 5.95



Camarones / Thrimp Dishes

Dishes served with saffron rice and vegetable

- Camarones en Salsa | Choice: garlic, diablo, Green or creole sauce _____ 24.95
- Camarones Fritos | Battered and fried shrimps, served with tartar sauce and french fries _____ 24.95
- Camarones café ole | Shrimp sauteed with fresh mushrooms, onions, White wine and saffron broth _____ 24.95
- Arroz con Camarones | Shrimps baked with spanish saffron rice _____ 24.95



Pescados / Fish

Dishes served with saffron rice and vegetable

- Pargo rojo a la Parrilla | Seasoned and grill red snapper _____ 23.95
- Pargo rojo en Salsa | Red snapper in choice of: caper, garlic sauce Green sauce, or diablo sauce _____ 24.95
- Pargo rojo al café ole | Red snapper in a mild tomato sauce with clams, mussels and shrimp _____ 26.95
- Salmon | choice of : caper,garlic, sauce,Green sauce,diablo sauce or grill____ 22.95
- Lenguado | Filet of sole with choice of: Green sauce, garlic sauce, diablo sauce, caper sauce or grill _____ 21.95
- Tilapia | Choice of: grill,Green sauce, garlic sauce, diablo sauce or creole sauce____ _____ 20.95
- Pulpo a la gallega con Patatas cocidas | Octopus galician style served with steamed potatoes seasoned with extra virgen olive oil Sea salt and spanish paprika____ _____ 28.95
- Pulpo café Ole | Octopus sauteed with chopped red sweet pepper,onions White wine _____ 28.95



Platos Tradicionales/Traditional Dishes

- Paella Valenciana | Shrimp, clams, mussels, calamari, chicken and spanish sausage served on saffron yellow rice. _____
_____ 28.95 | 38.95 (serving for two persons)
- Paella Valenciana con Langosta, ½ Lobster, shrimp, clams, mussels, calamari, chicken and spanish sausage, served on saffron yellow rice _____
_____ 31.95 | 42.95 (serving for two persons)
- Paella Marinera, ½ lobster, shrimp, clams, mussels, calamari, served on spanish saffron rice _____
_____ 31.95 | 42.95 (serving for two persons)
- Parrillada de mariscos, ½ lobster, tilapia filet, shrimp, clams, mussels, Calamari seasoned and grilled _____ 33.95
- Mariscada en Salsa Verde , ½ lobster, shrimp, clams, mussels, and calamari sauteed with parsley, chop onions, garlic and White wine _____ 31.95
- Mariscada al ajillo, ½ lobster, shrimp, clams, and calamari sauteed in a Brown garlic sauce _____ 31.95
- Mariscada al Diablo, ½ lobster, shrimp, clams, mussels and calamari sauteed in a mild tomato sauce _____ 31.95
- Mariscada Creole, ½ lobster, shrimp, clams, mussels and calamari sauteed in a lighth tomato sauce _____ 31.95
- Almejas | clams, choice of: Diablo, marinera or Green sauce _____ 26.95



Carnes / Meats

Dishes served with vegetables and spanish fried potatoes

- Solomillo de Res café ole | Prime filet mignon sauteed with fresh mushrooms, garlic and White wine _____ 29.95
- Solomillo de Res a la parrilla | Prime filet mignon seasoned and grill_____28.95
- Prime Sirloin Steak | Broill seasoned and grill with sauteed red sweet peppers and onions _____ 27.95
- Chuletas de cordero | Premiun Australia rack of lamb, baby lamb chops seasoned and grilled (6pcs) _____ 34.95
- Ternera a la plancha | seasoned and grilled veal cutlet_____24.95
- Ternera Sevillana | veal cutlet with fresh mushrooms, red sweet peppers string beans and White wine_____ 25.95
- Ternera entremeña | Veal cutlet sauteed with onions, sweet and Green peppers, spanish sausage and White wine _____26.95
- Ternera Marsalal | veal cutlet sauteed with fresh mushrooms, onions and marsala wine _____ 25.95
- Ternera Francesa | veal cutlet battered and sauteed in a fresh lemon sauce_25.95
- Ternera Rellena | two veal cutlets stuffed with mozzarella and monster cheese, sauteed in a lighth butter sauce_____ 26.95



Pollos / Poultry

Dishes served with saffron rice and vegetable

- Pollo al ajillo | Chunks of chicken in a Brown garlio sauce _____ 16.95
- Pollo café ole | Boneless chicken breast sauteed in a lighth tomato sauce with fresh mushrooms and garlic _____ 16.95
- Pollo a la plancha | grilled chicken cutlet season with garlic, spanish paprika and White wine _____ 14.95
- Pollo Francesa | battered chicken cutlet sauteed in a lighth White wine, lemon sauce _____ 16.95
- Arroz con pollo | Boneless chicken baked with saffron rice and slices of spanish sausage _____ 16.95
- Pollo a la castellana
Boneless chicken breast in a creamy yellow sauce made with artichokes hearts
_____ 16.95
- Pollo Extremeña
Boneless chicken breast sauteed with onions, sweet and Green peppers in a Brown sauce with slices of spanish sausages _____ 17.95



Ole Specials

- **Lubina (chilean sea bass fish) \$32.95**

12oz size fish prepared either broiled or in a garlic sauce or Green sauce served with rice and vegetables.

- **Stuffed Lobster \$ 40.00**

1 pound lobster stuffed with crab meat, shrimp, calamari topped with bread crumbs.

- **Surf turf \$ 38.95**

Broiled filet mignon with a full size lobster tail stuffed with crab meat , shrimp,calamari, topped with bread crumbs, served with sauteed string beans and spanish potatoes.

- **Tropical Salmon \$ 23.95**

Filet of salmon broiled in a fresh mango sauce served with rice and vegetables.

- **Langosta Café Ole \$ 29.95**

1 pound Lobster prepared with fresh clams sauce, garlic and White wine.

- **Stuffed salmon \$ 28.95**

Stuffed with crab meat, shrimp, calamari topped with bread crumbs served with saffron rice and vegetables.