



BAR OLÉ!



EST.

2024

SPANISH TAPAS

BOLD FLAVORS, BRAVE BITES

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THE HEART OF SPAIN

A celebration of Spanish Ingredients

JAMÓN - – A Spanish Culinary Treasure

Jamón simply means "ham" in Spanish, but it represents so much more. This dry-cured delicacy is one of Spain's most iconic and celebrated foods. Traditionally carved by hand from the pig's hind leg, jamón is sliced thin to bring out its complex flavours and melt-in-your-mouth texture — a true art form in Spanish cuisine.

JAMÓN SERRANO

Jamón Serrano comes from white or non-Ibérico breeds of pigs and is aged between 24 to 48 months. Its extended curing time enhances its rich colour, firm texture, and robust flavour.

While often compared to Italian prosciutto, Serrano stands out with a drier texture and more intense taste — a staple on any tapas board.

JAMÓN IBERICO

Known as the finest ham in the world, Jamón Ibérico is made from the Black Iberian Pig, native to parts of Spain and Portugal. These pigs roam free, feasting on acorns and wild herbs, which infuse the meat with a delicate, nutty flavour. Aged for over four years, the result is an exceptional product with unmatched depth and richness.

Look for the black label — the mark of the highest quality Ibérico.

El Capricho Anchovy

Widely regarded as the finest anchovies in the world, El Capricho Anchovies are sourced from the Bay of Biscay in Cantabria. Each anchovy is salted the very day it's caught, and aged for 12 to 18 months — a slow, meticulous process that intensifies its flavour and yields a silky, tender texture. Once matured, they are delicately filleted, skinned, and trimmed by hand, then preserved in award-winning Castillo de Canena extra virgin olive oil. The result is a rich, umami-packed delicacy with a smooth, melt-in-your-mouth finish.

DF = Dairy Free | GF = Gluten Free, GFO = Gluten Free Option, V = Vegetarian, VG = Vegan





✧ TAPAS ✧

Small Spanish Savoury Dishes

Pan Fresco – DF GFO	8
Fresh sliced bread, Gingin olive oil, balsamic	
Aceitunas de la Casa – DF GF VG	10
House marinated olives	
Guindillas - “Pickled Peppers” – DF GF VG	7
Anchoas de Olé – GFO	8 ea
Bar Olé’s Signature Dish; El capricho anchovy on crouton, manchego	
Jamón Serrano 40g - “Serrano Ham” – DF GF	20
Jamón Iberico 30g - “Iberico Ham” – DF GFO	28
100% acorn fed, black label ham	
Chorizo al Vino – DF GF	18
Red wine, lemon	
Tortilla Española - “Spanish Omelette” – DF GF V	12
Pan Con Tomate – DF GFO VG	12
Charred bread, crushed tomato	
+ Add El Capricho (world's best anchovy)	7
Boquerones x5 – DF GF	17
Marinated anchovy in olive oil, lemon	
Huevos de Bacalao – DF	12
Whipped cod dip, crackers	
Sandwich de Cerdo x2	18
Pork slider served with manchego, jamon, capsicum alioli	
Croquetas de Jamon X4	21
Vieira - “Scallops”	12 ea
Charred Abrolhos scallops, chorizo, tocino, honey	





» TAPAS «

Small Spanish Savoury Dishes

Patatas Bravas – DF GF VG	14
Fried paprika potato, spicy brava sauce, aioli	
Gambas al Ajillo – DF GF	28
Shark Bay king prawns, garlic, chilli	
+ Add Bread	4
Albondigas x5 - “Spanish Meatballs in Sauce” – GF	14
Calamar A La Plancha x2 - “Grilled Squid” – GF	12
Squid skewers, chorizo oil	
Faba Española Con Pan – DF GF	12
Bean stew with bread	
Traditional Spanish Paella - “Pan cooked Spanish Rice Dish” – DF GF	59
Bomba rice, shark bay prawns, squid, chicken & chorizo	

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➤ A LA PARRILLA ✧

From the Grill -All Meats Cooked on our Bespoke Grill over Locally Sourced Jarrah.

Ojo de Costilla – DF GF	58
Donnybrook Pink ribeye 300g, mojo rojo	
“Manuel” - Our Spanish Jerk – DF GF	half 36 whole 72
Mt Barker Chicken, chef Nico's secret sauce	
Bistec a la Plancha - “Grilled Steak” – DF GF	36
250g Donnybrook pink flat iron, gilda salsa, sherry jus	
Pescado – DF GF	44
Market fish fillet, mojo verde, pickled onion	
Cerdo – DF GF	34
Moore River pork loin 200g, smoked beans	

➤ ACOMPAÑAMIENTOS ✧

Sides

Brócoli - “Broccoli” – DF GF V	14
Charred broccolini served with ajo blanco & salsa verde	
Berenjena - “Eggplant with honey” – DFO GF VG	14
Smoked charred eggplant, tomato, goats cheese, honey, chives & chilli garnish	
Ensalada Verde – DF GF VG	12
Baby cos, fennel & radish salad	
Mini Patatas Bravas - DF GF VG	9
Fried paprika potato, spicy brava sauce, aioli	

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➤ POSTRES ◀

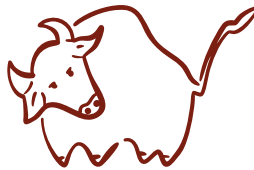
Desserts

Churros x4 - <i>"Spanish Doughnuts"</i>	16
Dulce de leche, chocolate sauce	
Tarta de Queso - <i>"Chocolate Basque Cheesecake"</i>	18
Seasonal fruit coulis	
Helado — DF GF VG	10
Artisan Gelatino sorbet	

➤ MENÚ DE NIÑOS ◀

Kids Menu

Albóndigas & Patatas - <i>"Meatballs & Potatoes"</i>	16
Tiras de Pollo Caseras - <i>"House Chicken Tenders"</i>	16
House made Crumbed Chicken tenders & potatoes	
Kids Olé Plate	18
Ham croquette, meatballs, sliced ham, crackers, fredo frog	



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→ CÓCTELES ←

Classics Cocktails Available on Request

 Our Signature Sangria - “<i>Summer Red Wine</i>”	17	65
Tempranillo, cointreau, apricot brandy, orange, lime, sugar		
 White Sangria	17	65
Egui Cava Brut, cointreau, peach schnapps, apricot brandy, apple		
 Pavlova Passion		21
Old Young’s pavlova vodka, Licor 43, passionfruit, apple		
 El Cafe Esprés - “<i>Espresso Martini</i>”		22
Reposado tequila, Licor 43, espresso, sugar, chocolate		
 Ole’s Berry Highball		21
Republic of Fremantle Aromatic Gin, fresh mixed-berry syrup, lemon, soda		
 Mango Margarita		22
Teremana Tequila, lime, mango, tajin		

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↳ VINO BLANCO ‹

White Wine

150ml 250ml Btl

Conde Valdemar Rioja Blanco

Rioja, Spain 13. 21 62

Wills Domain SSB

Margaret River, WA 14. 23 67

Leeuwin Estate Art Series Sauv Blanc

Margaret River, WA 16. 23 78

Pazo das Bruxas Albarino

Rias Baixas, Spain 17. 28 82

Pedestal Chardonnay

Margaret River, WA 14. 23 67

Vasse Felix Chardonnay

Margaret River, WA 89

Gomez Cruzado Blanco

Rioja, Spain 79

Serra da Estrela 2022 Albarino

Rias Baixas, Spain 98

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» VINO TINTO «

Red Wine

150ml 250ml Btl

Sandalford Cab Merlot

Margaret River, WA 13. 21 63

Torres Sangre de Toro

Catalonia, Spain 13. 21 63

Torres Coronas Tempranillo

Catalonia, Spain 14. 23 67

Tinto Rioja Garnacha

Rioja, Spain 15. 25 72

Vina Eguia Tempranillo

Rioja, Spain 16. 26 77

Amelia Park Shiraz

Great Southern, WA 69

Gomez Cruzado Crianza Rioja

Rioja, Spain 74

Cherubino Cabernet Sauvignon

Margaret River, WA 140

Cullen Diana Madeline

Margaret River, WA 199





✧ VINO ROSADO ✧

Rose Wine

150ml 250ml Btl

Conde Valdemar Rioja Rose

Rioja, Spain 13. 21 63

Cullen Dancing in the Moonlight

Margaret River, WA 15. 25 72

Torres Rose De Casta

Catalonia, Spain 67

✧ ESPUMANTE ✧

Sparkling

150ml Btl

Egui Cava Brut

Cava, Spain 13 63

Howard Park 'Petit Jete' Brut

Margaret River, WA 17 82

Laurent-Perrier La Cuvee

Champagne, France. 24 129

Lonja Cava Brut

Penedès, Spain. 64

Laurent-Perrier Rosé

Champagne, France. 245

Dom Pérignon 2013

Champagne, France. 575

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➤ DE BARRIL ◀

Tap Beers

Estrella Damm 4.6%	13
Great Northern Super Crisp 3.5%	12
Carlton Dry 4.5%	13
Peroni 5.0%	15
Asahi 5.0%	15
Balter XPA 5.0%	16
Balter Hazy 6.0%	16
Balter Captain Sensible 3.5%	13
Pirate Life South Coast 4.4%	14
Guinness 4.2%	13
Brookvale Ginger Beer 4.0%	15
Hard Rated Lemon 4.5%	16





➤ BOTELLAS Y LATAS ➤

Bottles & Cans

San Miguel Pale Pilsner 330ml 5%	10
San Miguel Red Horse 330ml 8%	12
Balter Cerveza 355ml 4%	9
Matso's Ginger Beer 330ml 3.5% — GF IV	13
Strongbow 330ml 5%	9
Magners 568ml 4.5%	16
Peroni 330ml 0.0%	8
Guinness 0.0%	8
Heaps Normal XPA <0.5%	8

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