



Olé Tapas

PRESENTS

Valentine's Day Menu

14 FEBRUARY 2025

♥ ————— **FIRST COURSE - TO SHARE** ————— ♥

TOSTADA DE TOMATE – CRISPY BAGUETTE TOPPED WITH FRESH TOMATO SAUCE, GARLIC, OLIVE OIL, SPRINKLE OF SEA SALT & PESTO OIL

♥ ————— **SECOND COURSE - CHOICE OF FOR EACH GUEST** ————— ♥

LOBSTER BISQUE – CREAMY SEAFOOD BISQUE WITH LOBSTER & SHRIMP, PAPRIKA
GAZPACHO – VIBRANT GAZPACHO GARNISHED WITH CROUTONS, EVOO

♥ ————— **THIRD COURSE - TO SHARE** ————— ♥

ENSALADA DE ESPINACAS Y QUESO DE CABRA – BABY SPINACH TOSSED WITH A CAVA VINAIGRETTE & SPRINKLED WITH GOAT CHEESE, STRAWBERRIES, CARAMELIZED WALNUTS

♥ ————— **FOURTH COURSE - CHOICE OF FOR EACH GUEST** ————— ♥

SOLOMILLO – 6 oz GRILLED TENDERLOIN STEAK COOKED TO YOUR TEMPERATURE. SERVED WITH TRUFFLE MASHED POTATOES, GRILLED & CRISPY ONIONS, & SAUTEED MUSHROOMS. TOPPED WITH AN APPLEWOOD SMOKED BACON AU JUS

ZARZUELA DE MARISCOS – TRADITIONAL CATALAN SEAFOOD STEW SIMMERED IN A FRAGRANT SOFRITO SAUCE

PAELLA DE VERDURAS – VEGETABLE PAELLA WITH ARTICHOKE, ASPARAGUS, PEPPERS & OTHER SEASONAL VEGETABLES

♥ ————— **FIFTH COURSE - TO SHARE** ————— ♥

QUESOS CON MIEL Y NUECES – REGIONAL SOFT SPANISH CHEESES DRIZZLED WITH LOCAL HONEY & CANDIED WALNUTS

♥ ————— **SIXTH COURSE - TRES LECHES DE CHOCOLATE** ————— ♥

OUR FAMOUS TRES LECHES - CAKE INFUSED WITH ECUADORIAN DARK CHOCOLATE