



Chef de Cuisine **José M Cruz**

Sous Chef **Catherine Bravo**

OCEAN FRONT BISTRO

BEGIN

Ola's Fish Broth, Shrimp, Mussels Soup	11
Soup of the Day	9
Ola's Table Side Caesar, Egg York, Brioche Crouton	11
Mosaic of Beets Spicy Whipped Local Cheese, Raisin Tomato Chutney	17
Iceberg Point Reyes, Blue Cheese, Applewood Smoked Bacon, Pumpkin Seeds	16
Tuna Tartare, Avocado, Mango, Cured Egg Yolk	22
Arugula Crispy Plantain, Shaved Parmesan Cheese	15
Yuca Tostón, Sofrito Aioli Sweet Bread "Escabeche Mollejas"	15
Pumpkin Steak, Cauliflower, Goat Cheese, Pumpkin Seeds, Citrus Vinaigrette	25

SHARE

Crispy Mini Mallorca "Cubanito" Pork Belly, Ibérico, Comte Cheese, Mustard	19
Salmon Slider Caper Aioli, Caramelized Onions, Eel Reduction	17
Shot Ribs Slider Housemade Brioche, Kimchi	19
Tartine Roasted Red Pepper Ibérico Ham, Herb Pesto, Fresh Basil	18
Avocado Salad Marinated Shrimp & Cilantro	18

MAIN

Petit Poussin, "Mamposteado" Rice	26
Angus Beef Filet, "Pimentón" Butter, Truffle Parmesan Wedge Fries	38
32 Hours Short Ribs, Housemade Gnocchi, Coconut Rice Gremolata	29
Chef Vegetarian Stir Fried Rice	18
Roasted Salmon, Quinoa, Local Red Beans, Citrus Herb Butter	26
Ola's Fully Loaded Burger, Amarillo Chutney, Gorgonzola, Brioche	22
Ibérico Pizza, Mango, Gorgonzola, Arugula, Truffle	23
Chef Catch of the Day	MK

HOUSEMADE ARTISAN PIZZA

Margherita Tomato, Mozzarella, Fresh Basil	20
Ibérico, Mango, Gorgonzola, Arugula, Truffle	23
Large Pepperoni, Mozzarella, Basil	21

SIDES

Fresh Cut Fries	9
Mac & Cheese	
Truffle Parmesan Wedge Fries	
Broccolini	
"Mamposteado" Rice	

BUBBLES

	Glass	Bottle
Da Luca Prosecco	10	50
Belini Mango or Passion Fruit	12	
Laurent Perrier Brut	22	110
Krug 375ml		90
Moët & Chandon Brut Imperial		110
Moët & Chandon Rose Vintage 2008		130
Moët & Chandon Ice		145
Don Perignon		275

WHITES

Pinot Grigio, Fiordaliso, Italy	10	42
Albarino, Lenda, Rias Baixas Spain	11	44
Byron Chardonnay, California	12	48
Miraval Rose	16	70
Sauvignon Blanc, Mohua, New Zealand	17	72

REDS

Malbec, Tinto Negro, Argentina	10	40
Fiuca Resalso, Emilio Moro	11	42
Mc Manis Cabernet, California	12	48
Vincent Girardin, Bourgundy Bourgogne Rouge, France	17	72

THE COCKTAILS

The Original Piña Colada Don Q Gold Rum, Pineapple Juice, Coco Cream	12
Tropical Trouble Barrilito, Pineapple Juice, Lime Juice	13
Añejo, Coco Swizzle Coconut Milk, Coconut Cream, Don Q Coco	12
Bahama Mama Simple Syrup, Lemon Juice, Hendrick's Gin, Chambord Raspberry Liqueur	13
Añejo Mojito Don Q Añejo, Fresh Lime Juice, Mint Leaves	12
Old Fashioned Don Q Gran Añejo, Bitters, Sugar, Maraschino Cherry	13
El Yunque Cocktail Don Q Spice, Grand Marnier Liqueur, Raspberries	12
Cool Rum Runner Sailor Jerry, Blackberry Brandy, Banana Liqueur, Fresh Lime, Splash of Grenadine	11
Mai Tai Myers Rum, Amaretto, Triple Sec, Orange	11
Frose Frozen Rose Wine, Vodka, Fresh Acerola, Peach Schnapps	12
Condado Express Strawberry Daiquiri and Piña Colada, Topped with Don Q Añejo	10
Tito's Mule Tito's Vodka, St-germain Elderflower Liqueur, Strawberries, Ginger Beer	11
Kentucky Lemonade Maker's Mark Bourbon, Peach Puree, Lemonade	14
Frozen Palmer Deep Sweet Tea Vodka, Frozen, Lemonade	13
Frozen Margarita 1800 Tequila, Triple Sec, Fresh Lime	11
Beach Bramble Hendrick's Gin, Chambord, Fresh Lemon	13

PUERTO RICO'S LOCAL KEG CRAFT BEER

FOK Pasion Fruit	
FOK Blond Ale	
Medalla, Puerto Rico	