



OLÉ!
TAPAS BAR & SPANISH RESTAURANT



OLÉ IS VERY DARK WITH LARGE, OPEN SPACES HOLDING SEVERAL UPHOLSTERED BENCHES ON ONE SIDE OF THE ROOM AND TABLES DOWN A LONG ROW ON THE OTHER. CANDLES GLOW FROM THEIR SCONCES ON THE WALLS WHICH ARE ALL PANELED IN DARK WOOD. THE BAR IS OFF ON THE RIGHT AND HAS BEEN LENGTHENED CONSIDERABLY TO HELP GATHER THE AFTER-WORK, AFTER-HOURS ASSEMBLAGE COMING FOR DRINKS AND TAPAS.

Olé has been created as a tapas bar, the kind you will find in Spain or Argentina and in this, they have succeeded admirably.

No matter what we may say about the look of any restaurant, the success or failure of a restaurant usually resides in the food. At Olé, the food is good, very good and even excellent, depending upon the dish(es) you order. Of the twenty different tapas listed my two favorite were the sautéed snow crab cake with cucumber relish and the cold tapas plate with cheese, olives, ham, and peppers.

Portions are ample: generally three pieces and prices of \$6 to \$10 per portion. With this kind of menu, it's good to come with several people, order a little of everything and share.

There is another side to the menu which features

two soups and eight entrees. Once again, the choices are quite tempting, and we settled for the garlic lamb chops with truffle mashed potatoes and the paella – a combination of saffron rice, chorizo, chicken and a variety of shellfish. Five meaty lamb chops adorned a pile of mashed potatoes, asparagus spears and carrots. The meat was fresh and tender – a most tasty dish.

My wife's paella was an enormous portion of the saffron rice with a host of assorted scallops, shrimps, oysters, calamari, clams, chorizo and chicken morsels throughout. There was no stinting of the seafood and at least half went into the goody bag for the next night's meal. At twenty dollars, this could well be the best bargain at Olé.

No question: Olé is worth a visit. It will transport you to a different place – one you may have visited in your travels and wish you could only be there again. We will probably sit outside on their heated patio the next time we come.

Don't forget mi amigos, tell 'em Joseph sent you!

13251 VENTURA BOULEVARD
STUDIO CITY
818.986.3190

WRITTEN BY JOSEPH N. FEINSTEIN
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