

What Reigns in Spain?

Find Out at *OLÉ!* Restaurant

French-born Patrice Lambert, co-owner of Olé!, the new tapas bistro in Sherman Oaks, once vowed to someday own a Spanish-style restaurant.

"I love what Spain's lifestyle is about," says Lambert, comparing it to the food-centric society of Paris, where meals are the focus of one's day.

"In Spain, one meets up with friends late at night – nobody goes out before nine or ten p.m. – after it cools down in sultry cities such as Madrid."

Between noon and 4p.m., Lambert reminds us that nothing in Spain is open – it's time for La Siesta. Returning for work at 5pm, Spaniards are apt to work into the evening hours.

"That's why little plates – or tapas – are so useful," Lambert points out. "Eating light, sharing small portions of a variety of intriguing dishes, is part of Spain's enjoyment of socializing."

At Olé!, authenticity plays a major role in the food and beverage program. Homemade Sangria is made with macerated fruit, Spanish garracha-based wine and simple syrup.

A slight variation on the theme is the Olé! signature Sangria, combining the wine and fruit with Sauza Silver tequila.

"Even though tequila is a product of Mexico and we are a restaurant that represents Spain's cuisine – a world apart – tequila, just like any global spirit, works its way into a culture. From traditional dishes such as paella to grilled eel, people leave here with a new vision of how exciting Spanish cooking can be."



Patrice Lambert, co-owner of OLÉ! With Therese Keating, key account specialist, Southern Wine & Spirits.

Eating light is part of Spain's enjoyment of socializing.

French-born Patrice Lambert, co-owner of Olé!, the new tapas bistro in Sherman Oaks, once vowed to someday own a Spanish-style restaurant.

"I love what Spain's lifestyle is about," says Lambert, comparing it to the food-centric society of Paris, where meals are the focus of one's day.

"In Spain, one meets up with friends late at night – nobody goes out before nine or ten p.m. – after it cools down in sultry cities such as Madrid."

Between noon and 4p.m., Lambert reminds us that nothing in Spain is open – it's time for La Siesta. Returning for work at 5pm, Spaniards are apt to work into the evening hours.

"That's why little plates – or tapas – are so useful," Lambert points out. "Eating light, sharing small portions of a variety of intriguing dishes, is part of Spain's enjoyment of socializing."

At Olé!, authenticity plays a major role in the food and beverage program. Homemade Sangria is made with macerated fruit, Spanish garracha-based wine and simple syrup.

A slight variation on the theme is the Olé! signature Sangria, combining the wine and fruit with Sauza Silver tequila.

"Even though tequila is a product of Mexico and we are a restaurant that represents Spain's cuisine – a world apart – tequila, just like any global spirit, works its way into a culture. From traditional dishes such as paella to grilled eel, people leave here with a new vision of how exciting Spanish cooking can be."