



TAKE AWAY  
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C.C Guadalmina, nº4 - Local 32  
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f Ola Beirut Kitchen

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LOCAL 

VEGANO / VEGAN 

PICANTE / SPICY 

FRUTOS SECOS / DRIED FRUITS 

GLUTEN 

LACTOSA / MILK 

PESCADO / FISH 





## PLATOS PRINCIPALES ► MAIN DISH

### Plato de Chawarma de Pollo 🌾🍷 13.5 Chicken shawarma plate

Tiras de pollo hecha caseras servida con patatas fritas y ensalada

Homemade chicken strips served with French fries and salad

### Plato de Chawarma de Ternera 🌾 14.5 Beef Shawarma plate

Tiras de ternera hecha casera servido con patatas fritas y ensalada

Homemade beef strips served with french fries and salad

### Kabseh 🌾 15.50

Arroz basmati aromático con verduras servido con contramuslos de pollo y almendras

Aromatic basmati rice with vegetables served with chicken thigh and almonds

### Roasted cauliflower ► 9.5

Coliflor asado servido con salsa tahini y granada

Roasted coliflour with a tahini sauce and pomegranate

### Tacos Arayes Kafta 🌾🍷 10.5

Pan pita horneado con carne picada servido con yogur

Pita bread grilled with flavored minced beef served with yogurt

### Tawook Mashweh 🌾🍷 16.5

2 Pinchitos de pollo al grill servido con arroz blanco y salsa de ajo

2 chicken skewers served with white rice and garlic sauce

### Kafta Mashweh 🌾 15.5

2 Pinchitos de cordero y ternera picada servidos con arroz blanco y salsa

2 Lamb and beef skewers served with white rice and sauce



## EXTRAS

Rice/Arroz vermicelli 🍷 5.5

French fries/Patatas fritas 3.5

Salad/Ensalada 4.5

Bread/Pan 🌾 1.5

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PREGUNTAD POR EL PLATO DEL DIA  
ASK FOR THE DISH OF THE DAY

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## DEL HORNO ► FROM OVEN

**Manakish Za'atar** 🌾🍷📍 **5.5**

Pizza libanesa con tomillo y aceite de oliva  
Lebanese pizza with thyme and olive oil

**Manakish Joubnah** 🌾🍷 **6.5**

Pizza libanesa con mezclas de queso (fundido)  
Lebanese pizza with a mix of melted cheeses

**Manakish Lahem B Ajeen** 🌾🍷 **7.5**

Pizza libanesa de carne con un poco de verduras  
Lebanese pizza of flavored ground beef

**Manakish Kishik** 🌾🍷📍 **8.5**

Yogur fermentado y trigo bulgur con cebolla y sesamo  
Fermented yogurt and bulgur spread with onion and sesame seeds

**Manakish Ola Beirut** 🌾🍷 **9.5**

Masa casera de tomate, cebolla, pimiento verde y queso feta  
Homemade dough of tomato, onion, green pepper and feta cheese

**Extra vegetables / Verduras** **4.5**

**Extra olives and pickles** **3.5**

**Extra aceitunas y pepinillos**



## DESAYUNO ► BREAKFAST

**Hallumi Grill** 🍷 **8.5**

Queso hallumi a la plancha servido con tomate  
Grilled Hallumi cheese served with tomato

**Foul** ► **9.5**

Habas mejicanas, garbanzo, ajo, limón y aceite de oliva  
Mexican beans, chickpeas, garlic, lemon and olive oil

**Feta Grill** 🍷 **13.5**

Queso feta al horno servido con tomate, aceitunas, sumak y tomillo  
Feta cheese served with tomato, green pepper, onion and parsley

**Omlette Sujuk** **12.5**

Revuelto de huevos con salchicha halal  
Scrambled eggs with halal sausage

**Shakshuka** **12.5**

Revuelto de huevos con salsa de tomate picante y pimiento rojo asada  
Scrambled eggs with spicy tomato and red pepper puree



## WRAPS & BITES

**Shawarma de Pollo/Chicken Shawarma** 🌾🍷 **8.5**

Tiras de pollo hecha casera con pepinillo, lechuga y salsa de ajo  
Homemade chicken strips served with pickles, lettuce and garlic sauce

**Chawarma de ternera/ Beef shawarma** 🌾🍷 **9.5**

Tiras de ternera casera servido con perejil, tomate y salsa tahini  
Homemade beef strips served with parsley, tomato and tahini sauce

**Hallumi wrap** 🌾🍷 **9.5**

Queso hallumi a la plancha con tomate seco, rúcula y salsa pesto  
Grilled hallumi cheese with dried tomato, rocket and pesto sauce

**Kafta Wrap** 🌾 **10.5**

Brocheta de carne picada a la plancha con perejil, tomate y una salsa tahini  
Grilled ground beef skewer with parsley, tomato and tahini sauce

**Tawook wrap** 🌾🍷 **11.5**

Brocheta de pollo a la plancha con lechuga, pepinillos y salsa de ajo  
Chicken grilled skewer with lettuce, pickles and garlic sauce

## WRAPS & BITES

- Falafel wrap** 🌾 🌿 8.5  
Croquetas de garbanzo con perejil, tomate, pepinillos y salsa de tahini / Chickpeas balls with parsley, tomato, pickles and tahini sauce
- Extra chili / picante** 🌶️ 1
- Extra queso hallumi** 🧀 3
- Extra Menu french fries + drink/  
Patatas fritas + bebida** 4.5



## ENSALADAS ► SALADS

- Tabouleh** 🌾 10.5  
Ensalada de perejil con tomate, cebolla y sémola de trigo  
Parsley salad with tomato, onion and bulgur
- Fattoush** 🌾 12.5  
Ensalada de lechuga con tomate, pepino, pimiento verde, rábano pan crujiente y salsa de granada  
Lettuce salad with tomato, cucumber, green pepper, radish, crispy bread and pomegranate sauce
- Fattoush hallumi** 🌾 🧀 13.5  
Ensalada de lechuga con pepino, tomate, rábano, pimiento verde, hallumi a la plancha, granada y sumak  
Lettuce salad with cucumber, tomato, raddish, green peper, grilled hallumi, pomegranate and sumak
- Olà Beirut Salad / Ensalada** 🌾 14.5  
Lechuga, rúcula, tiras de pollo asada, tomate seco, almendras, granada / Lettuce, rocket grilled chicken strips ,sun dried tomato, almonds and pomegranate
- Extra grilled chicken / pollo a la plancha** 🧀 6.5
- Extra avocado / Extra aguacate** 2.5
- Extra hallumi / Queso hallumi** 🧀 3



## ENTRADAS FRIAS ► COLD STARTERS

- Hummus** ► 8.5  
Garbanzos molidos, ajo y salsa de sésamo  
Milled chickpeas, garlic and sesame sauce
- Hummus bel lahem** 🌾 11.5  
Garbanzo molido servido con carne picada sabrosa y piñones  
Milled chickpeas served with ground beef and pine nuts
- Mutabal** ► 9.5  
Berenjenas asadas molidas, ajo y salsa de sésamo  
Roasted milled aubergine, garlic and sesame sauce
- Muhammarah** 🌾 🌿 10.5  
Pimiento rojo asado molido, nueces, pan rallado y salsa granada / Roasted milled red pepper, wallnuts, breaded and pomegranate sauce
- Labneh** 🧀 7.5  
Dip de yogur natural hecho casero  
Homemade yogurt cream dip
- Laban b khyar** 🧀 8.5  
Yogur con pepino y menta seca  
Yogurt with cucumber and dried mint
- Dip Tricolor Tray** 15.50  
**Bandeja de tricolor de dip**  
Plato de hummus, Muhammarah, Mutabal, servido con pan pita  
Plate of hummus dip, Muhammarah dip and Moutabal dip served with pita bread
- Warak enab** ► 8.5  
Hojas de parra rellenas con arroz, tomate, cebolla y perejil  
Stuffed wine leaves with rice, tomato, onion and parsley



## ENTRADAS CALIENTES ► HOT STARTERS

### 4 PIEZAS – 4 PIECES

#### Plato mezcla de empanadillas 12.5

##### Mix pastries plate

1 Sambusik Lahem, 1 Rollito queso, 1 Fatayer sabanegh, 1 falafel, 1 kebbeh ternera servido con humus  
1 beef Sambusik, 1 Cheese rolls, 1 Fatayer sabanegh, 1 Falafel, 1 beef Kebbeh servido con humus

#### Fatayer Sabanegh ► 8.5

Empanadillas de espinacas, cebolla y sumac  
Spinash pastries with onion and sumac

#### Sambusik Lahem 8.5

Empanadillas de carne con cebolla y piñones  
Beef pasties with onion and pinenuts

#### Sambusik Jubnah 8.5

Empanadillas de queso con semillas negras  
Cheese pastries with black seed

#### Rakakat Jubnah 7.5

Rollitos de queso fundido con menta  
Melted Cheese Rolls with mint

#### Kebbeh Bel Lahem 9.5

Croquetas de carne con trigo rellena de carne picadas y piñones  
Beef and wheat croquets stuffed with ground beef and pinenuts

#### Kibbeh Bel Samak 11.5

Croquetas de pescado rellena con merluza, gambas y cilantro  
Fish croquets stuffed with hake, shrimps and coriander

#### Rakakat Musakhan 10.5

Rollitos de pollo con cebolla y sumac  
Cheese Rolls with onion and sumac

#### Falafel ► 8.5

Croquetas de garbanzo con perejil y ajo  
Chickpeas croquets with parsely and garlic

#### Jawaneh Provincial 9.5

Alitas de pollo con salsa de limon, ajo y cilantro  
Chicken wings with lemon, garlic and coriander

#### Batata Harra ► 7.5

Patatas cuadradas con cilantro, limón, ajo y picante  
Potato cubes with coriander, lemon, garlic and chili pepper



## DULCE ► SWEET

- Ossmalieh** 🌾🍌🥜 4.5  
Nido de nata casera / Homemade double cream nest
- Warbet bel ashta** 🌾🍌🥜 3.5  
Triangulo de filo con nata casera  
Filo pastry stuffed with homemade double cream
- Muhallabiyeh** 🍌🥜 5.5  
Puding de leche con agua de rosa / Milk pudding with rose water
- Cheese cake baklava / Tarta de queso con baklava** 🌾🍌🥜 6.9  
Cheese cake pistachio / Tarta de queso con pitachio
- Baklava Pistacho** 🌾🥜► 6.5
- Carrot cake / Tarta de zanahoria** 6.9
- Authentic Kunafah** 🌾🍌🥜 12.5  
Masa de kataifi relleno de queso fundido o nata casera  
Kataifi dough with melted cheese or homemade double cream
- Chocolate dubai cake** 🌾🍌🥜 10.5  
Tarta de chocolate con masa de kataifi y crema pistachio  
Chocolate cake stuffed with kataifi and pistachio cream

## COFFEE & MORE

- Turkish coffee / café turco 3.8  
Coffee with milk / café con leche 2.8  
Expreso 2.5  
Americano 2.8  
Capuccino 3.5  
Café late 3.8  
Matcha late 4.5  
Red tea / té rojo 2.8  
Moroccan tea / Té marroquí 4.5

## SOFT DRINKS ► REFRESCOS

- Coca-Cola 2.5  
Fanta de naranja / orange fanta 2.5  
Nestea 2.5  
Sprite 2.5  
Coca-zero 2.5  
Aquarius naranja / orange aquarius 2.5  
Water / Agua 1.8  
Sparkling water/agua con gas 2.5  
Beer 0.0% 3.4  
Almaza beer 4  
Ayran yogurt 4.5

## FRESH JUICES ► ZUMOS FRESCOS

- Fresh orange juice / zumo de naranja fresco 3.9  
Fresh carrot juice / zumo fresco de zanahoria 4.9  
Minted lemonade / limonada con menta 5.9  
Mix fruits / mezcla de frutas 7.5

## FRAPPÉ

- Frappé de vainilla / vanilla frappé 5.5  
Frappé de chocolate / chocolate frappé 5.5  
Frappé de blakawa / baclawa frappé 7.5

## SMOOTHIES

- Love smoothie (fruits of the forest, strawberry) 7.5  
Yellow smoothie (mango, pineapple) 7.5  
Green smoothie (spinach, apple, pear) 7.5