

Nuestra Historia

AleOli y Tu is a small, independent, family-run restaurant born from Fran's love of Spain and its traditional food.

Fran spent nine years living in southwest Spain, learning to cook by watching and listening to the women in their kitchens. Spain became home, with Olivia attending school there and Alejandro being born there.

In 2014, Fran brought a little piece of Spain back to Shrewsbury with a stall in the Market Hall, named AleOli after her children. In 2019, AleOli y Tu found its home in a beautiful Grade II listed building by the Welsh Bridge.

Today, we remain a small family business, sharing the Spanish flavours and traditions that mean so much to us. We believe good food is best enjoyed together, and we're delighted to welcome you to our table.

From our family to yours, ¡buen provecho!

Menú para Compartir

Minimum 4 People • 28.5 PP

Tabla de Carne – *meat platter*

Patatas Bravas – *with aioli & salsa brava*

Gambas Pil Pil – *garlic chilli prawns*

Pimientos de Padrón – *charred padrón peppers*

Pisto – *sautéed mixed vegetables in a tomato sauce*

Steak Tximitxurri – *6oz steak with a traditional green tximitxurri dressing*

Ensalada de Tomate – *tomato salad with onion & oregano*

Ale Oli y Tu

Para Picar

- Aceitunas Manzanilla – manzanilla olives *Ve* 5
- Almendras Tostadas – roasted almonds *Ve, Nuts* 4
- Cesta de Pan – bread basket, gluten free basket also available *Ve, Gluten* 3.5
- Pan de Ajo – garlic bread *V, Gluten, Milk* 4.5
- Pan con Tomate – toasted bread with tomato *V, Gluten* 6
- Manchego – cheese with membrillo & torta *V, Milk, Wheat, Sesame* 7.5
- Tabla de Pan – bread, balsamic vinegar & oil, aioli & olives *V, Gluten, Egg* 7
- Plato Mixto – serrano ham, manchego with honey, olives & bread *Gluten, Milk* 12
- Tabla de Carne – serrano ham, chorizo, salchichón, lomo, manchego with honey, olives & bread *Gluten, Milk* 22.5

Tapas

- Croquetas de la Casa (3) – ask your server for today's flavour *Gluten, Milk, Egg, Soya* 7
- Ensalada de Tomate – tomato salad with onion & oregano *Ve* 7
- Pimientos de Padrón – charred padrón peppers *Ve* 7
- Espinacas con Garbanzos – spinach & chickpea *Ve, Sulphites* 7.5
- Pisto – sautéed mixed vegetables in a tomato sauce *Ve, Celery* 7
- Coliflor Tximitxurri – cauliflower with spiced cauliflower purée *V, Ve*, Celery, Milk* 7.5
- Tortilla – Spanish omelette *V, Egg* 7
- Patatas Bravas – with aioli & salsa brava *V, Ve*, Gluten, Egg, Soya, Celery* 6.5
- Camembert – bread, thyme, garlic & honey *V, Gluten, Milk* 13
- Gambas Pil Pil – garlic chilli prawns *Gluten, Crustacean* 10
- Calamares con Sal y Pimienta – salt & pepper squid with sweet chilli *Gluten, Mollusc, Soya* 9
- Boquerones Fritos – fried whitebait with aioli *Fish, Gluten, Egg, Soya* 7.5
- Bacalao a la Cazuela – cod in a tomato sauce with olives *Fish, Crustacean, Celery* 10
- Chorizo Agridulce – sweet & sour chorizo, our house speciality *Sulphites* 8.5
- Pincho de Cerdo – pork skewers 6.5
- Pollo al Ajillo – garlic chicken *Sulphites, Celery* 9.5
- Steak Tximitxurri – 6oz steak with a traditional green tximitxurri dressing 13

Please tell your server about any allergies or intolerances before ordering.

Ve – On Request*

A discretionary service charge of 10% will be added to your bill. Distributed entirely to staff.