

Press Release

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FOR IMMEDIATE RELEASE

## OLE RESTAURANT & BAR TO OPEN IN PUTNEY IN 2005

Ole's reputation for a top quality Spanish tapas & wines served efficiently in modern, stylish and friendly surroundings has gained its momentum when Time Out Eating & Drinking Guide 2004 announced "*Ole is several cuts above the standard London tapas bar*". The owners of this popular Spanish tapas eatery, Ole Restaurant & Bar in Fulham Broadway, are pleased to announce an opening of its sister venue **Ole Putney** in the first quarter of 2005. The 135 covers restaurant and tapas bar will be located in 240 Upper Richmond Road, Putney SW15.

Ole Putney is set to be a careful blend of everything that is expected from a sophisticated cosmopolitan restaurant - first class food and well-sourced wines combined with a contemporary, stylish interior that is also comfortable and welcoming.

The restaurant has a light and airy feeling thanks to mezzanine floor with a spectacular glass ceiling and floor-to-ceiling glass window that leads to a beautiful patio terrace. The stylish dining room in the basement offers an ambient and tranquil space, ideal for entertaining clients for lunch or dinner. The Wine Bar area has a very intimate and relaxing feel owing to a large brightly lit and highly decorative stained glass mirror placed behind the bar and is a perfect place for an after-work drink and tapas with your work-mates, a pre-dinner cold glass of Tio Pepe sherry or to retire after dinner for a delicious Spanish brandy and a real Cuban cigar.

In a great location right in the centre of trendy Putney, Ole will be one of a few places in London where tapas and other traditional Spanish dishes have been given the long-awaited makeover. Talented chefs are to offer a tapas menu you simply won't find anywhere else - proffering a diverse selection of old classics such as homemade Tortillas, Croquetas, Langostinos or Pulpo with a twist and innovative combinations, most notably Rollitos de Muslo de Pato (Shredded Comfit of Duck & Serrano Ham Rolls, with Couscous & Port Sauce) or ensaladas such as Salad of Chicory, Apples, Walnuts with Melted Cabrales Cheese & Quince Almibar. The menu will also offer a variety of main courses.

At Ole Putney the idea is that you can choose from a plethora of different types of food and eat as little or as much as you like, at any time of a day, to suit your taste. Creators of Ole Fulham are confident that once people discover Ole Putney, its popularity will quickly spread.

### RESTAURANT DETAILS:

**Scheduled Opening:** February 2005

**Website:** [www.olerestaurants.com](http://www.olerestaurants.com)

**Venue:** Ole Restaurant & Bar, 240 Upper Richmond Road, London SW15

**Covers:** 135 seated; bar drinking & dining area, mezzanine & basement restaurants

**Opening Times:** 7 days a week, 12:00pm-23.00pm

**Transport:** Tube - East Putney (5 min), Rail - Putney (1 min), Bus - 337, 37, 14, 430, 83, 39, 93

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