

Taberna Ole
www.tabernaole.com.
Made for sharing. Meant for memories.

COMIENZOS

PAN DE MASA MADRE CON AOEV 3.25
Artisanal Sourdough Bread, served with premium extra virgin olive oil for dipping

PA AMB TOMAQUET 6.50
Artesan Bread, ripe tomato, garlic, EVOO
Anchovies|8 Boquerones|6 Matrimonio|12

PATATAS BRAVAS 6.50
Crispy, golden potatoes served with "brava sauce" and aioli, a Spanish classic

CHISTORRAS A LA SIDRA 9.50
Smoky, paprika-spiced sausages from Basque Country simmered in crispy Apple Cider

BOQUERONES EN VINAGRE 9.50
White anchovy fillets marinated in vinegar

DÁTILES CON BACON 10.50
Sweet Medjool dates wrapped in crispy bacon

TIRADITO DE CORVINA 12.50
Thinly sliced fresh corvina, dressed in a vibrant aguachile of lime, serrano, and cilantro.

TORTILLA ESPAÑOLA 8.25
Traditional Spanish Omelet
Add Aromatic Truffle |5

CROQUETAS DE JAMON IBERICO 11.50
Crispy, golden-brown croquettes filled with a creamy béchamel and rich Jamón Ibérico

BUÑUELOS DE BACALAO 10.50
Light and crispy salt Cod fritters with a fluffy interior, served with of aioli

OSTRAS BLUE POINT 9.25
3 Fresh Blue Point oysters, citrusy ponzu sauce

ANCHOAS DEL CANTÁBRICO 10.50
Premium Cantabrian anchovies, EVOO

RACIONES

SOPA ARTESANA 8.50
A handcrafted, seasonal soup made daily with fresh market ingredients.

BROCOLINI CON QUESO MANCHEGO Y ALIÑO DE ALBAHACA 15.50
Charcoal Gilled brocolini, crunchy walnuts, aged Manchego cheese, basil dressing.

CARPACCIO DE PULPO 14.50
Thinly sliced octopus, seasoned with olive oil, sea salt, smoked paprika, and citrus zest.

TABLA DE QUESO MANCHEGO 16.25
Firm and nutty sheep's milk cheese aged for 6 months. Served with crisp crostini.

MONTARAZ JAMÓN IBERICO DE CEBO DE CAMPO 20.50
1.5 oz of acorn-enhanced, pasture-raised Ibérico ham.

CAMARONES TIGRES A LA BRASA 18
Two 3 Oz Grilled Wild Tiger Prawns over charcoal, finished with olive oil, butter
Add a 5oz Lobster Tail|15

GAMBAS AL AJILLO 16.50
Succulent Shrimp sautéed in olive oil with garlic, chili flakes, and a touch of parsley

QUESO DE CABRA CON PIMIENTOS ASADOS Y RÚCULA 15.50
Creamy Burrata cheese served and fire-roasted red peppers, topped with fresh arugula

PULPO A LA BRASA 24.50
Char-grilled Spanish Octopus, silky potato foam, finished with paprika & EVOO

5J JAMÓN IBERICO DE BELLOTA 42.50
1.7 OZ. One of the finest ham in the world. 100% acorn-fed Ibérico pork , hand-carved

MONTARAZ JAMÓN IBÉRICO DE BELLOTA 30.50
1.5 oz of finely sliced, cured Ibérico ham — rich, nutty, and melt-in-your-mouth.

COLA DE LANGOSTA A LA BRASA 20
5 Oz Charcoal-grilled spiny lobster tail, over charcoal finished with olive oil, butter.
Add a 3oz Tiger Shrimp|8

For your convenience a 20% service charge is added to parties of 6 or more guests.
*These items are served raw or undercooked o may contain raw or undercooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

NUESTRAS PAELLAS

Add a Lobster Tail to any Paella \$15

PAELLA DE MAR For 2|50 For 4|100

Calasparra Rice, Squid, Clams, Scallops, Mussels, Shrimp, Langoustine

PAELLA DE TIERRA For 2|50 For 4|100

Calasparra Rice, Beef Tenderloin, Chicken, Chistorra, Morcilla

ARROZ NEGRE For 2|50 For 4|100

Calasparra Rice cooked with Squid ink, calamari and prawns, served with aioli

PAELLA DE CHULETÓN Y HONGOS For 2|50 For 4|100

Chargrilled 16 or 32 oz boneless ribeye served over Calasparra rice cooked with mushrooms

DEL JOSPER GRILL

FAROE ISLAND SALMON CON SALSA PONZU Y ESPÁRRAGOS 28.50

Seared Faroe Island salmon, finished with ponzu sauce and served over tender grilled asparagus.

MAR Y MONTAÑA 38.50

A decadent surf and turf pairing: tender 9 oz premium ribeye grilled over charcoal and a smoky spiny lobster tail, both finished with sea salt and olive oil. Fire-kissed land and sea on one plate.

ENTRAÑA & FRITES 6 Oz 24.50|12 Oz 38.50

Premium outside skirt steak grilled over charcoal and served with crispy fries and chimichurri sauce. A bold, flavorful classic.

SECRETO IBÉRICO 36.50

A prized cut from acorn-fed Ibérico pork, known for its intense marbling and deep, nutty flavor. Grilled over charcoal for a tender, juicy finish. A true Spanish delicacy.

CHULETÓN TOMAHAWK DE 4 LBS 130 (Serves 4 to 6 guests)

68 Oz Tomahawk Steak Charcoal-grilled on the Josper for exceptional flavor. This impressive bone-in ribeye is perfect for sharing

Add a Mushroom & Broccolini Paella for 4—Calasparra Rice with earthy mushrooms and fresh broccolini—for only \$40! The perfect pairing to complete your Tomahawk experience.

TENTACIONES

CHEESECAKE VASCO 9

Basque-style Cheesecake, Raspberry Sorbet

TARTA SANTIAGO 9

Traditional Galician Almond Cake, Vainilla Ice Cream

CREMA CATALANA 8

Catalan Creme Brule

ESPUMA DE CREMA CATALANA CON HELADO DE FRAMBUESA 8

A light foam of traditional crema catalana, finished with raspberry ice cream

VANILLA ICE CREAM 6

CHOCOLATE ICE CREAM 6

MELON SORBET 6

WHOLE IBERICO SUCKLING PIG

RESERVE 48 HOURS IN ADVANCE|300

IMPORTED FROM SPAIN, FED EXCLUSIVELY WITH
MATERNAL MILK, TABLESIDE SERVICE

KIDS MENU

CHICKEN NUGGETS|FRENCH FRIES|VAINILLA ICE CREAM 10

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TABERNA OLE

MIDWEEK DINING TUESDAY TO THURSDAY

TAPAS

- SOURDOUGH BREAD** •
Artisan sourdough served warm with extra virgin olive oil (EVOO). 5
- PA AMB TOMÀQUET** •
Toasted bread rubbed with fresh tomato, garlic, and EVOO 5
- PATATAS BRAVAS**
Crispy fried potatoes with a mildly spicy brava sauce and garlic aioli. 5
- BOQUERONES IN VINEGAR**
Marinated white anchovies served in olive oil. 6
- BACON-WRAPPED DATES**
Sweet dates stuffed and wrapped in crispy bacon. 6
- IBERIAN HAM CROQUETTES**
Creamy béchamel and jamón ibérico inside a golden, crispy shell. 6
- COD FRITTERS**
Cod blended with potato and herbs, lightly fried and served with aioli. 6
- BLUE POINT OYSTERS**
Two fresh, chilled oysters served on the half shell with Ponzu Sauce. 6
- SPANISH OMELETTE**
Traditional tortilla made with eggs, potato, and caramelized onion 6

SOUPS/SALADS/SMALL PLATES

- SOUP OF THE DAY**
Chef's daily creation, crafted with fresh, seasonal ingredients. 6
- BROCCOLINI & MANCHEGO** •
Grilled broccolini topped with melted Manchego cheese and olive oil. 12
- GOAT CHEESE & ARUGULA** •
Warm goat cheese over fire-roasted red peppers and fresh arugula. 12
- MANCHEGO CHEESE** ★
Aged Spanish sheep's milk cheese, Crostini. 12
- IBERIAN HAM** ★
Free-range Ibérico ham from Montanaz, aged over 24 months. 1 OZ 12 | 2 OZ 20
- OCTOPUS CARPACCIO** •
Thinly sliced octopus served with fresh arugula, drizzled with olive oil and citrus. 12
- GARLIC SHRIMP** •
Sautéed shrimp in sizzling garlic oil with a touch of chili. 12
- GRILLED TIGER SHRIMP** •
Marinated tiger shrimp grilled over flame, served with lemon. 12
- OCTOPUS SKEWERS** •
Grilled tender octopus skewers with smoky paprika oil 12

SPECIALTIES

- SEAFOOD PAELLA** ★ •
Calasparra rice, clams, mussels, calamari, shrimp, langoustine 22
- MEAT PAELLA** ★
Calasparra rice, beef tenderloin, chistorra, chicken, Morcilla 22
- SALMON WITH PONZU SAUCE** •
Seared salmon filet with light, citrusy soy-based ponzu glaze. 22
- SKIRT STEAK**
6 Oz Premium Charcoal grilled Outside Skirt Steak, chimichurri sauce 22
- RIBEYE STEAK**
9 Oz Premium Charcoal grilled ribeye steak seasoned with sea salt 22
- WHOLE IBÉRICO SUCKLING PIG** ★
Serves 4-6; must be ordered in advance. Slow-roasted cochinito with crispy skin and tender meat, served family style. 250
- GRILLED ASPARAGUS** •
Lightly charred asparagus finished with olive oil and flaky sea salt. 3
- FRENCH FRIES**
Crisp and golden, served with sea salt 3
- GRILLED SMALL POTATOES** •
Char-grilled baby potatoes, tender inside with a smoky, crispy finish—drizzled with olive oil and sea salt. 3
- ROASTED PIQUILLO PEPPERS** •
Sweet, smoky Spanish peppers gently roasted and drizzled with extra virgin olive oil. 3

*Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. For your convenience, a 20% service charge is added to parties of 6 or more.

DESSERTS

- MELON GELATO**
Refreshing, melon-flavored gelato. 5
- CHOCOLATE ICE CREAM**
Creamy, rich chocolate ice cream. 5
- VANILLA ICE CREAM**
Classic vanilla bean ice cream. 5
- CATALAN CREAM FOAM WITH RASPBERRY ICE CREAM** ★
Light espuma of crema catalana paired with tangy raspberry ice cream. 5
- BASQUE CHEESECAKE**
Creamy and caramelized crustless cheesecake with a light burn on top. 6
- CREMA CATALANA**
Spanish version of crème brûlée with citrus and cinnamon notes. 6
- TARTA DE SANTIAGO**
Traditional almond cake from Galicia, gluten-free and delicately sweet. 6

DRINK SPECIALS

- SANGRIA (RED OR WHITE)**
Made in-house with fresh fruit and wine-red or white. 5
- PROTOCOLO WINE**
Easy-drinking Spanish wines with fresh, balanced flavors—available in red, white, or rosé. 5
- DRAFT BEER**
Rotating local and Spanish brews on tap. 5
- ANY SPANISH WINE BOTTLE**
25% Off - Choose from our full wine list and enjoy a bottle at a discount.

★ Special

• Contains Shellfish

• Vegetarian

Taberna Ole

12377 South Cleveland Avenue, Unit 3B, Fort Myers, Florida 33907, United States

239-931-0050

Hours

Mon closed

Tue 4:00 pm – 9:00 pm

Wed 4:00 pm – 9:00 pm

Thu 4:00 pm – 9:00 pm

Fri 3:00 pm – 9:00 pm

Sat 3:00 pm – 10:00 pm

Sun 12:00 pm – 08:00 pm