

# 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 broccolini, 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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