

TABERNA OLE

Soups & Salads

CREMA DE CALABAZA Y ZANAHORIA | 6

Butternut Squash and Carrot Soup

ENSALADA DE SALMON MARINADO | 12

Marinated Salmon, Fennel, Apples

ENSALADA DE BURRATA Y TOMATE CHERRY | 14

Burrata Cheese, Cherry Tomatoes, Arugula

CARPACCIO DE PULPO CON RUCULA | 16

Octopus Carpaccio, Arugula, Paprika, EVOO

Tapas

PAN SOURDOUGH CON ACEITE EXTRA VIRGIN | 3

Sourdough Bread, Extra Virgin Olive Oil (EVOO)

PAN DE CRISTAL CON TOMATE | 6

Catalan Crystal Bread, Grated Organic Tomato

-Add Iberico Ham | 20 Add Manchego Cheese | 10

TOSTADAS CON HONGOS DUXELLES Y JAMON | 18

Mushrooms Duxelles, Iberico Ham, Sourdough

CROQUETAS DE JAMON IBERICO | 12

100% Acorn-Fed Iberico Ham, Bechamel Sauce

BUÑUELOS DE BACALAO | 10

Spanish Cod Fritters, Aioli

GAMBAS AL AJILLO | 15

Prawns, Garlic, Parsley, Paprika, EVOO

BOQUERONES CON PIPARRAS | 8

Marinated Anchovies, Sherry, Piparras Pepper

ANCHOAS DEL CANTABRICO | 10

Premium Anchovies from Cantabrian Sea, EVOO

-Add Crystal Bread with Grated Organic Tomato | 4

TORTILLA ESPAÑOLA | 10

Spanish Omelet (Organic Eggs, Potatoes, Onion)

TORTILLA ESPAÑOLA TRUFADA | 15

Spanish Omelet, Slice Black Truffle

PATATAS BRAVAS | 8

Crispy Potatoes Slices, Spicy Tomato Sauce, Aioli

MEJILLONES EN ACEITE CON PATATAS CHIPS | 17

Mussels in Olive Oil, Potatoes Chips

MEJILLONES O ALMEJAS EN SALSA MARINARA | 14

Fresh Mussels or Clams, Seafood Tomato Sauce

Cured Meat & Cheese

100% ACORN FED IBERICO HAM

1.5 oz | 20 3 oz | 35

IBERICO CURED MEAT BOARD | 30

Sobrasada, Chorizo, Salchichon, Iberico Ham

SPANISH CHEESE BOARD | 25

Tetilla, Idiazabal, Manchego, Goat

Paellas y Arroces

(Please allow 30-45 minutes of prep time)

PAELLA DE MARISCOS

Squid, Clams, Mussels, Shrimp, Langoustine

For 2 | 60 For 4 | 110

FIDEAU DE MARISCOS

Catalan Fideau, Clams, Shrimps, Squid, Aioli

For 2 | 50 For 4 | 90

ARROZ CON VERDURAS

Paella of Seasonal Vegetables

For 2 | 45 For 4 | 80

ARROZ CON CHULETON

Paella with Prime Ribeye & Mushrooms

For 2 | 70 For 4 | 130

ARROZ CON BOVAGANTE

Fresh Maine Lobster, Squid, Calasparra Rice

For 2 | 70 For 4 | 130

Josper Charcoal Oven

CHISTORRAS VASCAS AL CARBON | 10

Basque Chorizo Chistorra, Charcoal Grilled

RODABALLO AL PIL PIL CON ESPARRAGOS | 32

Turbot Fish Filet, Pil Pil Sauce, Green Asparagus

LENGUADO EN SALSA MEUNIERE | 32

Sole Fish Filet, Meuniere Sauce, Green Beans

PULPO AL CARBON CON ESPUMA DE PATATA | 22

Grilled Spanish Octopus, Paprika, Potato Foam

COSTILLAS DE CORDERO* | 30

Grass Fed Bone-In, Grilled Potatoes, Aioli

CARRILLERA DE CERDO AL VINO TINTO | 24

Iberico Pork Cheeks, Red Wine, Mashed Potato

ENTRAÑA PRIME Y PIMIENTOS ESCALIVADOS* | 32

10 Oz Prime Outside Skirt Steak, Grilled Peppers

CHULETON DE BUEY A LA BRASA* | 65

32 Oz Prime Ribeye, Piquillo Pepper, Lettuce

TOMAHAWK CON HUESO A LA BRASA* | 90

60 oz Bone in Tomahawk, Potatoes, Salad

Desserts

TARTA DE QUESO VASCA | 10

Basque Cheesecake, Raspberry Sorbet

TORTA DE CHOCOLATE | 12

Chocolate Cake, Vanilla Ice Cream

ESPUMA DE CREMA CATALANA | 10

Catalan Cream Brulee Foam, Orange Sorbet

CHURROS CON CHOCOLATE | 12

Sugar Coated Fried Dough, Chocolate Sauce

For your convenience a 20% service charge is added to your bill. This is shared among servers and a small portion goes to the kitchen. Extra tips are not necessary and is solely up to your discretion. If you feel 20% is unfair, we can change it to any amount you want.

*These items are served raw or undercooked or may contain raw or undercooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TABERNA OLE

Wine

Sangria glass | pitcher

Red Sangria 8 30

Sparkling 6 oz | Btl

Can Xa Brut Cava, Penedes, Spain 10 | 39

Emendis Brut Cava, Rose, Penedes, Spain 13 | 49

Rosé 6 oz | Btl

Omne, Pinot Noir Rose, Limari Valley, Chile 10 | 39

White 6 oz | Btl

Chateau de O'rschwih, Riesling, Alsace, France 12 | 45

Vina Cartin, Albarino, Rias Baixas, Spain 12 | 45

Cazas Novas, Avesso, Vinho Verde, Portugal 10 | 39

Old Road Wine Co, Sauvignon Blanc, South Africa 12 | 45

Mus, Verdejo, Rueda, Spain 9 | 36

Franschhoek Cellar, Chardonnay, South Africa 10 | 39

Red 6 oz | Btl

Cantoalba, Pinot Noir, Colchagua Valley, Chile 12 | 45

Las Flechas, Garnacha Tinta, Navarra, Spain 9 | 36

El Primavera, Tempranillo, Rioja Alavesa, Spain 12 | 45

Licanten, Malbec, Licanten, Chile 13 | 49

Aneto Tinto, Red Blend, Duoro, Portugal 14 | 55

Erial Crianza, Tempranillo, Ribera del Duero, Spain 16 | 59

Vermouth 5 oz

Xalar Vermouth, Catalunya, Spain

(over ice w/ an orange twist) | 8

Jerez-Xerez-Sherry

Dry Whites 3 oz

Gutierrez Colosia, Fino | 8

Juan Pinero, 'Maruja' Manzanilla | 10

Oxidized 3 oz

Gutierrez Colosia, Oloroso, El Puerto de Santa Maria | 10

Juan Pinero, Palo Cortado, Sanlucar de Barrameda | 15

Sweet 3 oz

Gutierrez Colosia, Cream, El Puerto de Santa Maria | 10

Gutierrez Colosia, PX, El Puerto de Santa Maria | 15

Dessert Wine 3 oz

Casta Diva, Moscatel, Valencia, Spain | 10

Recóndita Armonía, Monastrell, Valencia, Spain | 15

Beer

Draft

Estrella de Galicia, Laguer, Spain Draft | 6

Flensburger, Pilsner, Germany Draft | 6

Weihenstephan. Lager. Germany | 6

La Chouffe, Ale, Belgium | 8

Bottle

1906 Reserva Special, Spain Bock | 8

Estrella de Galicia, Laguer, Spain | 6

Estrella de Galicia 0.0, Laguer, Spain | 6

Duvel, Belgium, Ale | 10

Chimay Grande Reserve, Belgium, Pale Ale | 12

Chimay Cinq Cents, Belgium, Tripel Ale | 12

Non Alcoholic Beverages

Coffee

Espresso | 3

Cappuccino | 4

Café Bombon | 5

Water

Acqua Panna Spring Water | 3

Perrier Carbonated Mineral Water | 3

Soda

Coke | 3

Diet Coke | 3

Sprite | 3

Juices/Ice Tea

Apple Juice | 3

Orange Juice | 3

Limonade | 3

Pure Leaf Ice Tea | 4

Gold Peak Ice Tea | 4

Whole Cochinillo Pig \$250

Spanish Experience

\$65 per person

For your convenience a 20% service charge is added to your bill. This is shared among servers and a small portion goes to the kitchen. Extra tips are not necessary and is solely up to your discretion. If you feel 20% is unfair, we can change it to any amount you want.

*These items are served raw or undercooked or may contain raw or undercooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.