

TABERNA OLE

Lunch Menu

Soups & Salads

ENSALADILLA RUSA | 6

Potato, Tuna, Carrot and Egg Salad

CREMA DE CALABAZA Y ZANAHORIA | 6

Butternut Squash and Carrot Soup

ENSALADA DE BURRATA | 12

Burrata, Peppers, Anchovies, Olives, Basil Oil

CARPACCIO DE PULPO CON RUCULA | 12

Octopus Carpaccio, Arugula, Paprika, EVOO

CALLOS MADRILENOS | 10

Beef Tripe Madrid Style

Tapas

PAN SOURDOUGH CON ACEITE EXTRA VIRGIN | 3

Sourdough Bread, Extra Virgin Olive Oil

PAN DE CRISTAL CON TOMATE | 5

Catalan Crystal Bread, Grated Organic Tomato

PATATAS BRAVAS | 5

Crispy Potatoes Cube, Spicy Tomato Sauce, Aioli

CROQUETAS DE JAMON IBERICO (2) | 5

100% Acorn-Fed Iberico Ham, Bechamel

GAMBAS AL AJILLO | 12

Prawns, Garlic, Parsley, Paprika, EVOO

TORTILLA ESPAÑOLA | 8

Spanish Omelet (Organic Eggs, Potatoes, Onion)

TORTILLA ESPAÑOLA TRUFADA | 12

Spanish Omelet, Slice Black Truffle

BUTIFARRA CON JUDIAS | 9

Spanish Pork Sausage, Fava Beans, Aioli

Bocadillos/Sandwiches

FOCACCIA DE JAMON Y BURRATA | 12

Home Made Focaccia, Iberico Ham, Burrata, Arugula, Kale, Basil Oil

Entrees

ESPAGUETIS A LA BOLOÑESA | 16

Spaghettis with homemade Bolognese Sauce

SALMON A LA BRASA CON JUDIAS VERDES | 20

Charcoal Grilled Salmon, Sauteed Green Beans

POLLO CON ESCABECHE DE VERDURAS | 16

Grilled Chicken, Pickled Vegetables, Fries

HUEVOS REVUELTOS CON SETAS | 12

Scramble Eggs, Shiitake Mushrooms, Brioche

Desserts

TARTA DE QUESO VASCA | 8

Basque Cheesecake, Raspberry Sorbet

TORTA DE CHOCOLATE | 8

Chocolate Cake, Vanilla Ice Cream

Lunch Special \$24

(3 course Meal)

1-Choose One

ENSALADILLA RUSA | CREMA DE CALABAZA

2-Choose One

PATATAS BRAVAS | CROQUETAS DE JAMON

3-Choose One

ESPAGUETIS A LA BOLOÑESA | POLLO CON ESCABECHE

SALMON A LA BRASA CON JUDIAS (Add \$3)

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.

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Wine

Sangria glass

Red Sangria 5

Sparkling 5 oz

Can Xa Brut Cava, Penedes, Spain 6

Rosé 5 oz

Omne, Pinot Noir Rose, Limari Valley, Chile 6

White 5 oz

Cazas Novas, Avesso, Vinho Verde, Portugal 6

Mus, Verdejo, Rueda, Spain 6

Franschhoek Cellar, Chardonnay, South Africa 7

Red 5 oz

Las Flechas, Garnacha Tinta, Navarra, Spain 6

El Primavera, Tempranillo, Rioja Alavesa, Spain 8

Licanten, Malbec, Licanten, Chile 9

Aneto Tinto, Red Blend, Duoro, Portugal 10

Beer

Draft

Estrella de Galicia, Lager, Spain Draft |3

Flensburger, Pilsner, Germany Draft |4

Weihenstephan. Lager. Germany |4

La Chouffe, Ale, Belgium |6

Non Alcoholic Beverages

Coffee

Espresso |2

Cappuccino |3

Café Bombon |5

Water

Acqua Panna Spring Water |3

Perrier Carbonated Mineral Water |3

Soda

Coke |2

Diet Coke |2

Sprite |2

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