



Taberna Ole

www.tabernaole.com

A taste of Spain.
Made for sharing. Meant for memories.



TAPAS

EVOO: Extra Virgin Olive Oil

PAN DE MASA MADRE CON AOEV 3

Artisanal Sourdough Bread, served with premium extra virgin olive oil for dipping

PA AMB TOMAQUET 6.25

A traditional Catalan dish. Rustic toasted bread rubbed with ripe tomato, EVOO

GILDA 4.50

A classic Basque pintxo featuring a skewer of green olives, guindilla peppers, and anchovies

QUESO MANCHEGO (3 OZ) 6.50

6 months Aged sheep's milk cheese from La Mancha

OSTRAS CON SALSA PONZU 9.25

Blue Point Oysters from Connecticut, served on the half shell, dressed with ponzu sauce

TARTAR DE LUBINA * 16.50

Mediterranean Sea Bass Tartare, Capers, Egg, Chives, White Cold Soup

CROQUETAS DE JAMON IBERICO 12.50

Crispy, golden-brown croquettes filled with a creamy béchamel and rich Jamón Ibérico

CROQUETAS DE POLLO 8.50

Crispy, golden croquettes with a creamy béchamel filling and tender shredded chicken

BUÑUELOS DE BACALAO 10.50

Light and crispy salt Cod fritters with a fluffy interior, served with of aioli

PATATAS BRAVAS 8.25

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

CHISTORRAS A LA SIDRA 11.50

Smoky, paprika-spiced sausages from Basque Country simmered in crispy Apple Cider

TORTILLA ESPAÑOLA 9.25

A classic Spanish Omelet made with Eggs, Potatoes, and Onions
Add Aromatic Truffle|5

SMALL PLATES

BROCOLINI CON ALIÑO DE ALBAHACA Y MANCHEGO 12.25

Charcoal Grilled Broccolini, Crunchy Walnuts, Manchego Cheese, Basil dressing

BURRATA CON PIMIENTOS ASADOS Y ACEITE DE TRUFA 15.25

Creamy burrata paired with fire-roasted peppers and drizzled with fragrant truffle oil

JAMÓN IBÉRICO 5J (1.7 OZ) 38.95

Exquisite, hand-carved 100% Ibérico ham from Cinco Jotas, one of the finest in the world

GAMBAS AL AJILLO 16.50

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

PIQUILLOS RELLENOS DE BRANDADA DE BACALAO 16.50

Sweet piquillo peppers stuffed with a smooth and savory salt Cod Brandade, EVOO

PULPO A LA BRASA CON ESPUMA DE PATATA 24.50

Char-grilled Octopus served with a silky potato foam, finished with paprika & EVOO

CANELONS AU GRATIN 16.50

Catalan style cannelloni filled with roasted chicken topped with béchamel & aged cheese

FOIE GRAS* 24.50

Seared Foie Gras served with a smooth and velvety apple purée,

For your convenience a 20% service charge is added to parties of 8 or more guests.

*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.

PAELLAS

PAELLA DE MARISCOS For 2|60 For 4|110

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

ARROZ NEGRE For 2|50 For 4|110

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

PAELLA VEGETARIANA For 2|50 For 4|110

Calasparra Rice, medley of seasonal vegetables

PAELLA DE SOLOMILLO IBERICO Y MORCILLA * For 2|60 For 4|110

Calasparra Rice, Iberico Pork Tenderloin, Onion Blood Sausage

ARROZ CON CHULETON * 160 (Serve 4-6)

Calasparra Rice, Wild Mushrooms and 44 Oz Prime Bone In Ribe Eye

ENTREES

FAROE ISLAND SALMON CON SALSA PONZU Y ESPÁRRAGOS 28.50

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

MAGRET DE PATO CON SOJA, MIEL Y PURÉ DE MANZANA * 30.50

Tender and juicy duck breast, seared to perfection, glazed with a delicate blend of soy sauce and honey, served over a smooth apple purée

COSTILLAS DE CORDERO AL CARBÓN EN JOSPER * 39.50

Tender and flavorful lamb ribs, expertly grilled over charcoal in a Josper oven, enhancing their rich taste with a perfect smoky finish

SOLOMILLO IBÉRICO A LA BRASA CON ESPUMA DE PATATA Y MIEL 36.50

Chargrilled Campo Grande Ibérico Pork Tenderloin, served over silky potato foam and finished with a delicate honey reduction

CHULETÓN A LA BRASA * 150 (Serve 4-6)

44 oz Prime bone-in ribeye, fire-grilled to perfection in our Josper oven for intense flavor and a perfect char. A cut meant for sharing, combining smoky aroma, tender texture, and rich marbling

DESSERT

CHEESECAKE VASCO 10

Basque-style Cheesecake, Raspberry Sorbet

CREMA CATALANA 8

Catalan Creme Brule

TARTA SANTIAGO 10

Traditional Galician Almond Cake, Vainilla Ice Cream

VANILLA ICE CREAM 6

CHOCOLATE ICE CREAM 6

WHOLE IBERICO SUCKLING PIG

RESERVE 48 HOURS IN ADVANCE MP
IMPORTED FROM SPAIN, FED EXCLUSIVELY WITH
MATERNAL MILK, TABLESIDE SERVICE

KIDS MENU

**CHICKEN NUGGETS|FRENCH
FRIES|VAINILLA ICE CREAM** 10

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