

Taberna Ole

Fort Myers

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Ostras con Espuma de Mojito
Fresh oysters topped with mojito foam

Crema de Calabaza
Silky butternut squash cream soup

Hummus de Garbanzo con Espárragos a la Brasa
Chickpea hummus served with grilled asparagus

Croquetas Especiales del Chef
House-made croquettes with the chef's special filling

Cola de Langosta a la Brasa +\$10
Grilled lobster tail with herb butter

SECOND COURSE

Fetuccini con Albóndigas
Fresh house-made fettuccine tossed in a rich tomato sauce, served with tender, handcrafted meatballs

Bacalao con Sanfaina
Oven-roasted filet cod, set atop a rustic Catalan ratatouille of slow-cooked peppers, tomatoes, and eggplant

Entraña Prime a la Brasa
*6oz. Grilled prime outside skirt steak with fries
add another 6oz. steak +\$14*

Carrillera de Cerdo Ibérico +\$6
Slow-braised Iberian pork cheek, infused with red wine and aromatic herbs

Cochinillo Ibérico +\$10
Crispy pressed Iberian suckling pig, served with a delicate apple sauce a true Spanish delicacy

Secreto Ibérico a la Brasa +\$20
Tender, marbled cut from the prized Iberian pig an exquisite expression of Spain's finest pork

THIRD COURSE

Flan
Classic Spanish caramel custard

Crema Catalana
Creamy custard with a brûléed sugar crust

Gelato
Selection of artisanal Italian-style ice cream

SIZZLE COCKTAIL +\$7

Mojito de Sidra
A refreshing twist on the classic mojito, blending crisp apple cider with fresh mint, lime, and a touch of rum



BENEFITING:

SOUTHWEST FLORIDA CHAPTER
**BLESSINGS IN A
BACKPACK**
#DINEWITHPURPOSE



September 3 - 30, 2025

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.