

Taberna Ole

Fort Myers

2-COURSE LUNCH • \$19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Crema de Calabaza

Silky butternut squash cream soup

Hummus de Garbanzo con Espárragos a la Brasa

Chickpea hummus served with grilled asparagus

Buñuelos de Bacalao

Golden salt cod fritters served with a zesty citrus aioli

Tortilla Española

Classic Spanish potato and caramelized onion omelet

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 +\$5

6 oz. grilled prime outside skirt steak with fries

Carrillera de Cerdo Ibérico +\$6

Slow-braised Iberico 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

THIRD COURSE

Flan +\$5

Classic Spanish caramel custard

Crema Catalana +\$5

Creamy custard with a brûléed sugar crust

Gelato +\$5

Selection of artisanal Italian-style ice cream



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.