

# 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

Potato Leeks Soup

*Potato, Leeks, Iberico Pork Pancetta*

Burrata Cheese And Asparagus Salad

*Charcoal Grilled Asparagus, Burrata Cheese, Basil Oil, EVOO*

Garlic Shrimp +\$6

*Prawns, Garlic, Parsley, Paprika, EVOO*

Octopus Carpaccio

*Octopus Carpaccio, Arugula, Paprika, EVOO*

Dates Wrapped On Iberico Pork Pancetta

*Iberico Pork Pancetta, Dates, Chistorras Chorizo, Honey, Balsamic Glaze*

## SECOND

Linguini Bolognese

*Fresh Linguini Paste, Ground Beef, Tomato, Vegetables, Parmesan Cheese*

Trout Filet +\$6

*Seared Trout, Capers, Lemon Sauce, Roasted Vegetables*

Spanish Chicken With Mushroom Sauce

*Organic Breast Chicken, Mushrooms, Red Wine, Heavy Cream, Aromatics Herbs*

Solomillo Iberico +\$12

*Iberico Pork Tenderloin, Red Wine Reduction Sauce, Spinach Risotto*

## THIRD

Caramel Flan

Crema Catalana

Burnt Basque Cheesecake



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.