



# B O L E R O

AT EUROPA VILLAGE



Our lives are a collection of incidental moments of interaction with a place, an aroma, a memorable plate of food, or a glass of wine that sang to you like no other had previously. Bolero will take you on a culinary journey throughout the country of Spain. From the humble farm-to-table cuisines of Asturia, to the majesty of modern culinary interpretations coming from San Sebastian or Barcelona. Our menu celebrates the centuries old tradition of dining and drinking together in Tapas style. Tapas are prepared typically in bite size offerings, made to share amongst your party. Whether it is Seafood, Steak, Roasted Vegetables, Olives, or the finest Cheeses and Ham on the planet, the meal is shared by all.

Each item on the menu is prepared after ordering and will arrive at your table as soon as preparation time allows. We recommend 4-6 dishes for each party of two. Explore! Try new things! Each time you join us, the diversity of the menu will allow you to make the experience new again.

Our wine list celebrates our entire portfolio of wines from Bolero Winery and the greatest wines being produced in Spain. We offer the opportunity to taste grape varietals that you may have never heard of previously. Stretching your wings to help you realize a new texture, a new aroma, a new favorite. The wine list has offerings from the most delicate expressions of white wines to the heartiest full-bodied red wines. All wines are displayed within the regions they are produced and represent generations of winemaking heritage and the techniques that only can be attained through hundreds of years working with ancestral vines and their distinctive soils.



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*Jamon Ibérico* IBERICO HAM is produced exclusively from a specific breed of Black Pigs that are native to the central and southwestern region of the Iberian Peninsula. (Spain and Portugal) The pigs roam free in forests of ancient oak trees and feed on a diet of Acorns. They are then salt cured, and the meat is aged for as long as 48 months to add richness to the texture and flavor. Jamon Ibérico is considered the finest ham in the world.

JAMÓN SERRANO (2 oz) <i>Six Months Aged</i>	10
JAMÓN IBÉRICO (2 oz) <i>Acorn-fed, Free-range 50% Black Iberian Pig Ibérico Ham from Salamanca, Spain</i>	18
JAMÓN IBÉRICO 100% (2 oz) <i>Acorn-fed, Free-range 100% Black Iberian Pig Ibérico Ham from Salamanca, Spain</i>	35
JAMÓN THREE WAYS (1 oz each)	30

## *Quesos - Cheeses*

SELECTION OF THREE/FIVE SPANISH REGIONAL CHEESES	3 for 22
<i>Served with Marcona Almonds, Honeycomb, &amp; Toasted Bread</i>	5 for 32

VALDEÓN / Cow & Goat - Creamy, Sharp Blue, do Valdeón

TRONCHON / Cow, Sheep, & Goat's - Creamy with soft nuttiness

DRUNKEN GOAT / Goat - Semi-soft, sweet & smooth, wine cured rind, do Murcia

TETILLA / Cow - Sensationally creamy with a mild finish

MANCHEGO / Sheep - Firm, sharp & wood-smoked, do Idiazábal



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## *Del Mar - from the Sea*

CEVICHE <i>with Shrimp, Whitefish, Calamari &amp; Fresh Citrus</i>	12
CHILLED LOBSTER SALAD <i>with Spring Greens &amp; Lemon Vinaigrette</i>	26
GARLIC SHRIMP <i>Garlic, Tomato Sofrito, Guindilla Pepper with Toasted Bread</i>	12
ROASTED BONELESS WHOLE RED SNAPPER <i>with Asparagus</i>	<i>mp</i>
SEARED JUMBO SEA SCALLOPS <i>with Romesco Sauce</i>	14
JUMBO LUMP CRAB SALAD <i>with Baby Green Beans &amp; Raspberry Vinaigrette</i>	24
Smoked Salmon with Crispy Cone <i>with Manchego Cream &amp; Chives</i>	<i>5 per</i>
GRILLED OCTOPUS SALAD <i>Marinated Onions, Cherry Tomatoes, Avocado &amp; Lime Vinaigrette</i>	12



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## *De la Tierra - from the Land*

CHICKEN FAT BUTTER <i>with Crispy Chicken Skin, Lemon, &amp; Chives</i>	14
EL MATADOR BURGER <i>½ Pound Beef &amp; Chorizo "Spanish Style" Burger with Crispy Shallots &amp; Parsley Aioli</i> <i>- Or -</i> <i>½ pound "American Style" Burger with Crispy Shallots</i> <i>Additions: Bleu Cheese / Piquillo Manchego Cheese / American Cheese / Avocado</i>	12 3 ea
BRAISED BEEF POTATO CROQUETTES <i>Garlic Aioli</i>	8
CRISPY CHICKEN WINGS <i>with Cabrales Blue Cheese Carrot Ribbons, Celery, &amp; Buffalo Foam</i>	12
GRILLED BOLERO STYLE PIEDMONTESE FLAT IRON STEAK <i>with Crispy Shallot Onion Rings</i>	27
ROASTED ORGANIC CHICKEN BREAST <i>with White Corn &amp; Mustard Greens</i>	18
BOCADILLO SANDWICH <i>with Serrano Ham, Tetilla Cheese, &amp; Spanish Olive Oil</i>	14
TWO ROASTED LAMB CHOPS <i>with Sliced Roasted Yukon Paprika Potato, &amp; Natural Jus</i>	19
GRILLED GRASS-FED TOMAHAWK STEAK <i>Please Allow 45 Minutes for Preparation - Natural Jus (Recommended for Party of 4)</i>	95
BRAISED PORK LOIN <i>with Manchego Cheese &amp; Extra Virgin Olive Oil Mashed Potatoes</i>	26
"FABADA EL CUENCO" <i>Andalusian Stewed Pork &amp; Beans w/Bilbao Chorizo, Serrano Jamon &amp; Faba Beans</i>	24
TORTILLA ESPAÑOLA <i>Oven Roasted Potatoes, Spanish Sausage, Onions, &amp; Egg, with Spanish Olive Oil</i>	12



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## *Del Jardin - from the Garden*

GAZPACHO	12
<i>Chilled Tomato, Green Bell Pepper, Cucumber</i>	
PAPAS CANARIAS	8
<i>Salty Wrinkled Potatoes, Mojo Verde &amp; Mojo Rojo Sauces</i>	
ORGANIZED CAESAR	12
<i>Classic Creamy Dressing, Shaved Parmesan &amp; Sea Salt Croutons</i>	
WILD MUSHROOM CARPACCIO	16
<i>Thinly Sliced Cremini Mushrooms with Hazelnuts, Chives, &amp; Spanish Olive Oil</i>	
CATALAN-STYLE PAN DE CRISTAL	8
<i>Toasted Bread with Garlic &amp; Tomato</i>	
WATERMELON SALAD	12
<i>with Pea Greens, Pine Nuts, Goat Cheese &amp; Olive Oil</i>	
OLIVES "THE NEW WAY"	12
<i>Interpretation from Inspiration</i>	
QUICOS	6
<i>Warm Seasoned Spanish Corn Nuts</i>	
PATATAS BRAVAS	8
<i>with Spicy Tomato Sauce &amp; Aioli</i>	
LEEK & ASPARAGUS	13
<i>Grilled Tomato Vinaigrette, Garlic, &amp; Crispy Garlic Chips</i>	
CRISPY EGGPLANT	9
<i>with Local Honey Infused Buttermilk Dressing</i>	



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## *Paella Especialidades*

*Please Allow 45 Minutes for Preparation - Serves 4*

MIXED SEAFOOD & SPANISH CHORIZO PAELLA <i>Shrimp, Scallops, Mussels, &amp; Whitefish, with Saffron Infused Bomba Rice, Picillo Peppers, &amp; Sweet Peas</i>	58
CHICKEN, BUTIFARRITA SAUSAGE, & SERRANO JAMON PAELLA <i>with Saffron Infused Bomba Rice, Piquillo Peppers, &amp; Sweet Peas</i>	54
ARTICHOKE & WILD MUSHROOM PAELLA <i>with Saffron Infused Bomba Rice, Piquillo Peppers, &amp; Sweet Peas</i>	45



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## *Postres - Desserts*

BRANDIED MORILLA CHERRIES <i>with Tahitian Vanilla Ice Cream</i>	10
BANANA BRULÈE <i>with Malted Vanilla Bean Custard</i>	10
CATALAN CRÈME <i>The Original Crème Brulèe - with Cinnamon Streusel Crumble</i>	10
BAKED MARCONA ALMOND TORTA <i>with Sweet Cream &amp; Bolero Muscat Canelli Infused Tangelos</i>	10
CHOCOLATE & HAZELNUT TORTA <i>Creamy Dark Chocolate Mousse with Crushed Hazelnut &amp; Graham Crust</i>	10
MARIPOSA BRAND ICE CREAMS <i>with Salted Crouton</i>	
<i>Ala Mode</i>	5
<i>Two Scoops</i>	9
VIETNAMESE COFFEE <i>Intense Dark Roasted Coffee with Sweet Cream</i>	
TAHITIAN VANILLA BEAN <i>Vanilla Ice Cream made with Exxxtra Tahitian Vanilla Beans</i>	
MALTED MILK CHOCOLATE <i>A Blend of 72% Dark &amp; 38% Guittard Milk Chocolate, with Intensifying Malt Flavor</i>	
BEST BREAKFAST EVER <i>Bourbon Ice Cream with House-made Cornflake Cookies (for adults only)</i>	



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## *Desayuno - Breakfast*

MELON & CURACAO PARFAIT <i>House-made Fromage Blanc &amp; Maple Crunch</i>	7
BEGGAR'S PURSE CREPE <i>with Nutella, Fromage Blanc, Berries &amp; Citrus</i>	8
SPANISH FRUIT PLATE <i>With Yogurt, Golden Raisin &amp; Saffron Purée &amp; Almond Nougat</i>	9
LOCAL ORGANIC EGG OMELET <i>Two Eggs, Serrano Jamon, &amp; Creamy Tetilla Cheese</i> <i>Two Eggs, Crimini Mushrooms, Nevat Cheese &amp; Caramelized Onions</i> <i>Two Eggs, Crumbled Chorizo, Ortega Chile &amp; Goat Cheese</i>	14
THE AMERICAN TOURIST <i>Two Local Organic Eggs with Crispy Serrano Ham,</i> <i>Patatas Bravas &amp; Toasted Bread</i>	13
BOLLO CON SALSA <i>Fresh Baked Biscuit with Chorizo Gravy &amp; Two Eggs</i>	14
SPANISH TOAST <i>Cinnamon Infused Brioche Bread with Local Honey Butter,</i> <i>Fresh Berries &amp; Warm Maple Syrup</i>	14
HARINA DE AVINA <i>Slow Cooked Steel Cut Oatmeal with Butter, Brown Sugar &amp; Blueberries</i>	13
PULLED PORK SAVORY CREPE <i>Stout Braised Onions, Gruyere Cheese &amp; Sunny Side Egg</i>	17
SEVILLA ORANGE MARMALADE CREPE <i>with Gruyere Cheese, Crispy Bacon &amp; a Sunny-Side-Up Egg</i>	16





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## *Un Poco Más - a Little More*

STEVE'S FAVORITE BACON	8
<i>Four slices of Baked Hardwood Smoked Bacon with Brown Sugar Glaze</i>	
GRILLED BUTIFARRITA SAUSAGE	7
<i>One Plump Sausage with Pork, Garlic &amp; Spanish Spices</i>	
PATATAS BRAVAS	8
<i>Fried Potatoes with Spicy Tomato Sauce &amp; Aioli</i>	

## *Expressed Jugo - Juice*

<i>Kale, Spinach, Swiss Chard, Apple, Parsley, Celery &amp; Lime</i>	8
<i>Beet, Apple, Celery &amp; Lemon</i>	8
<i>Pineapple, Mint, Pear &amp; Apple</i>	8
<i>Apple, Carrot, Lemon &amp; Ginger</i>	8

## *Café Especial*

AMERICAN COFFEE		
	<i>Cup</i>	4
	<i>Pot</i>	12
ESPRESSO		4
CAPPUCCINO		4 <sup>50</sup>
LATTE		4 <sup>50</sup>
MACCHIATO		4 <sup>50</sup>



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## *Cócteles Exclusivos - Cocktails*

CAIPIRINHA <i>prepared tableside</i> <i>Brazilian Cachaca with Lime Segments &amp; Brown Sugar</i> <i>Prepared with Liquid Nitrogen</i>	12
GIN + JAM <i>Spanish Ginraw Gastronomique Gin with Lemonade,</i> <i>Raspberry Jam &amp; Tonic</i>	12
THE MATADOR <i>Spanish Reserva Brandy based Manhattan with Peychaud Bitters,</i> <i>Sweet Vermouth &amp; Morelli Cherry</i>	12
LA BOMBA MARGARITA <i>Sechuan Buzz Button Infused Patron Silver Tequila with</i> <i>Sweet 'n Sour &amp; Lime Juice</i>	12
VALENCIA CREAMSICLE <i>Ketel One Vodka with Valencia Orange juice, Ginger Ale,</i> <i>Cava Sparkling &amp; Vanilla Ice cream on the Rocks</i>	12
ROSÉ ALL DAY SANGRIA <i>Bolero Garnacha Rose' with Vodka, Blackberry, Honey &amp;</i> <i>Lime on the Rocks</i>	12
CAVA BELLINI <i>Peach &amp; Orange Zest Puree' with Mucho Spanish Cava</i>	12
EDGAR ALLAN POE'S MARTINI <i>Belvedere Vodka &amp; Emilio Lustau's Almontillado Sherry,</i> <i>with Marcona Almond stuffed Manzanilla Olives</i>	12



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## *Cerveza Artesanal - Crafted Beers on Tap*

LIMONADA - CITRUS IPA - 16 OZ. - 7.0% ABV

*A burst of lemony citrus refreshes the palate. It finishes with a long clean sharp punch of hoppiness and alcohol.*

RAGING BULL - RED ALE - 16 OZ. - 5.0% ABV

*Uniquely offers sweet flavors of Butterscotch, and Caramel, due to the bold hops, but finishes long and dry.*

ADIOS - DOUBLE IPA - 16 OZ. - 9.5% ABV

*Expect DOUBLE of everything. Huge hoppy aromatics, Deep malty richness, and an extra dose of ABV for intensity*

EL MAGO - COFFEE HAZELNUT STOUT - 16 OZ. - 6.0% ABV

*An immaculate stout coupled with a sneaky touch of coffee and hazelnut for richness on the mid palate and a long creamy finish.*

COMPADRE - SPANISH LAGER - 16 OZ. - 4.5% ABV

*Brewed at lower temperatures to assure a more graceful beer in the glass. A cold, clean, crisp, and vibrant refresher.*

GUINNESS STOUT - 16 OZ. - 5.6% ABV

*Distinctively black full bodied liquid with a rich creamy head. Smooth with a slight bite leading to a dry finish.*

IRONFIRE BREWING 51/50 IPA - 16 OZ. - 6.5% ABV

*Dry-hopping over several weeks creates a pungent and dank aroma with a spicy and piney finish.*

ESTRELLA DAMM BARCELONA LAGER - 16 OZ. - 5.4%

*"The Beer of Barcelona" - A refreshing pale lager, crisp, clean, and balanced.*