



# BOLERO

AT EUROPA VILLAGE

## Jamon Ibérico

Considered the finest ham in the world, 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.

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  
*Served with Marcona Almonds, Honeycomb & Toasted Bread*

VALDEÓN / COW & GOAT <i>Creamy, Sharp Blue, do Valdeón</i>	TRONCHON / COW, SHEEP, & GOAT <i>Creamy with soft nuttiness</i>	TETILLA / COW <i>Sensationally creamy with a mild finish</i>
DRUNKEN GOAT / GOAT <i>Semi-soft, sweet &amp; smooth, wine cured rind, do Murcia</i>	MANCHEGO / SHEEP <i>Firm, sharp &amp; wood-smoked, do Idiazábal</i>	

3 for 22 / 5 for 32

## Del Jardin - from the Garden

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

## Del Mar - from the Sea

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

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, Tapas style. Tapas are prepared typically in bite size offerings, made to share amongst your party.



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## Paella Especialidades

Please Allow 45 Minutes for Preparation

Serves 2/Serves 4

MIXED SEAFOOD & SPANISH CHORIZO PAELLA	30/58
<i>Shrimp, Scallops, Mussels &amp; Whitefish with Saffron Infused Bomba Rice, Piquilla Peppers &amp; Sweet Peas</i>	
CHICKEN, BUTIFARRITA SAUSAGE & SERRANO JAMON PAELLA	28/54
<i>Saffron Infused Bomba Rice, Piquilla Peppers &amp; Sweet Peas</i>	
ARTICHOKE & WILD MUSHROOM PAELLA	24/45
<i>Saffron Infused Bomba Rice, Piquilla Peppers &amp; Sweet Peas</i>	

## De la Tierra - from the Land

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

## Postres - Desserts

BRANDIED MORILLA CHERRIES	10
<i>Mariposa Tahitian Vanilla Ice Cream</i>	
BANANA BRULÉE	10
<i>Malted Vanilla Bean Custard</i>	
CATALAN CRÈME	10
<i>The Original Crème Brulèe</i>	
<i>Cinnamon Streusel Crumble</i>	
BAKED MARCONA ALMOND TORTA	10
<i>Sweet Cream &amp; Bolero Muscat Canelli Infused Tangelos</i>	
CHOCOLATE & HAZELNUT TORTA	10
<i>Creamy Dark Chocolate Mousse with Crushed Hazelnut &amp; Graham Crust</i>	
MARIPOSA ICE CREAMS	
<i>Salted Crouton</i>	
<i>A la Mode</i>	
<i>Two Scoops</i>	
<i>5</i>	
<i>9</i>	
VIETNAMESE COFFEE	
<i>Intense Dark Roasted Coffee with Sweet Cream</i>	
TAHITIAN VANILLA BEAN	
<i>Vanilla Ice Cream made with</i>	
<i>EXXXtra Tahitian Vanilla Beans</i>	
MALTED MILK CHOCOLATE	
<i>A Blend of 72% Dark &amp; 28% Guittard</i>	
<i>Milk Chocolate with Intensifying Malt Flavor</i>	
BEST BREAKFAST EVER (for adults only)	
<i>Bourbon &amp; Corn Flakes</i>	

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.

# WINE LIST

## BOLERO WINERY

### White & Rosé Wines

		Glass/Bottle
101	2018 ALBARIÑO	8/32
102	2018 VERDELHO	8/32
103	2018 GARNACHA BLANCA	8/29
104	2017 LIBIDO BLANCO <i>Verdelho, Albariño, Viognier, Muscat Canelli</i>	8/28
105	2016 MUSCAT CANELLI	8/24
106	2019 VERDEJO	8/32
107	2018 GARNACHA ROSA	8/25

### Red Wines

		Glass/Bottle
108	2016 GARNACHA	10/40
110	NV POCO ROJO	10/32
112	2017 LIBIDO <i>Tempranillo, Syrah, Garnacha</i>	10/35
113	2015 TEMPRANILLO	10/40
115	2004 TESORO DEL SOL <i>Zinfandel Port</i>	12/50

## Signature Wine Flights

### LET'S COOL DOWN

*Bolero Albariño + Bolero Verdelho + Bolero Libido Blanco*  
\$15

### THE GODS MUST BE CRAZY

*2016 Bodegas Alto Moncayo "Aquilon" +  
2017 Bodegas El Nido "El Nido" + 2006 Bodegas Vega Sicilia "Unico"*  
\$150

## BIZKAIKO TXAKOLINA

*Bizkaiko Txakolina is a Spanish Denominación de Origen (DO) (Jatorrizko Deitura in Basque) for wines located in the province of Bizkaia, Basque Country, Spain. The DO includes vineyards from 82 different municipalities.*

### White Wines

1001	2018 TXOMIN ETZANIZ, Txakolina	48
1002	2018 ANTXIOLA <i>Getariako, Txakolina</i>	39

### Rosé Wine

1006	2018 ANTXIOLA ROSÉ <i>Getariako Hondarrabi Beltz</i>	39
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### Red Wine

1011	2018 BERNABEVA <i>Camino de Navaherreros</i>	36
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## TERRA ALTA

*Terra Alta is a Catalan Denominación de Origen (DO) for wines located in the west of Catalonia, Spain. As the name indicates, Terra Alta means High Land. The area is in the mountains.*

### White Wine

1016	2018 EDETARIA <i>Via Terra, Garnatxa Blanca</i>	38
1017	2017 EDETARIA <i>Seleccio, Garnatxa Blanca</i>	64

### Red Wine

1021	2016 EDETARIA <i>Le Personal Garnacha Peluda</i>	94
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## BIERZO

*Bierzo is a Spanish Denominación de Origen (DO) for wines located in the northwest of the province of León (Castile and León, Spain) and covers about 3,000 km. The area consists of numerous valleys in the mountainous part (Alto Bierzo) and of a wide, flat plain (Bajo Bierzo).*

### White Wine

1026	2016 BODEGAS EMELIO MAURO <i>Godello</i>	135
1027	2018 BODEGAS AVANCIA <i>Valdeorras Godello</i>	65

### Red Wine

1031	2018 DESCENDIENTES DE JOSE PALACIOS <i>Petalos</i>	62
1032	2018 BODEGAS RAUL PERES <i>Ultreia St. Jacques</i>	45

## CAMPO DE BORJA

*Campo de Borja is a Spanish Denominación de Origen (DO) for wines located in the Campo de Borja comarca, northwest of the province of Zaragoza. The DO comprises 16 municipalities.*

### Red Wine

1036	2016 BODEGAS ALTO MONCAYO <i>Alto Moncayo Garnacha</i>	82
1037	2016 BODEGAS ALTO MONCAYO <i>Veraton Garnacha</i>	60

1038	2016 BODEGAS ALTO MONCAYO <i>Aquilon Garnacha</i>	290
1039	2016 BODEGAS MORCA <i>Morca Garnacha</i>	84

## RIAS BAIXAS

*Rías Baixas is a Spanish Denominación de Origen (DO) for wines located in the autonomous community of Galicia, Spain. It is renowned for its white wines made from the Albariño grape variety.*

### White Wine

1041	2019 GRANBAZAN, <i>Etiqueta Verde</i>	45
1042	2018 PACO & LOLA, <i>Celebration</i>	39

1043	2016 LA FAMILIA TORRES, <i>Pazo das Bruxas</i>	38
1044	2018 RAUL PEREZ, <i>Atalier das Animas</i>	54

## JUMILLA

*Jumilla is a Spanish Denominación de Origen (DO) for wines that extends over the north of the region of Murcia, Spain.*

### White Wine

1051	2018 BODEGAS JUAN GIL, <i>Dry Moscatel</i>	32
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### Red Wine

1056	2015 CASA CASTILLA, <i>Las Graves</i>	66
1057	2017 BODEGAS EL NIDO, <i>Clio</i>	76
1059	2017 BODEGAS EL NIDO, <i>Clio (1.5ml)</i>	160
1058	2017 BODEGAS EL NIDO, <i>El Nido</i>	240



## PENEDES

*Penedes* has been long considered one of the country's best wine-producing regions after the Rioja. It is also one of the most ancient viticultural areas in all of Europe.

### White Wine

1066	2015 RAVENTOS I BLANC <i>Grand Reserve De la Finca, Sparkling</i>	85
1067	NV MAS FI, <i>Brut Sparkling</i>	39
1068	2016 RAVENTOS I BLANC <i>Bland de Blancs Sparkling</i>	51
1069	2014 FAMILIA TORRES <i>Milmanda Chardonnay</i>	77
1070	2018 CAN SUMOI, <i>Xarello</i>	51
1071	2010 HUGUET, <i>Corpinnal Sparkling</i>	65
1072	2007 PEPE RAVENTOS <i>Mas Del Serral Sparkling</i>	360

### Rosé Wine

1076	NV MAS FI, <i>Rosé Sparkling</i>	39
1077	2016 RAVENTOS DE NIT	110

### Red Wine

1081	2013 TORRES <i>Mas le Plana Cabernet Sauvignon</i>	150
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## RIOJA

*Rioja* in Northern Spain gets its name from the Rio Oja river that runs through the appellation. It is best known for red berry-scented, barrel-aged red wines made from Tempranillo and Garnacha.

### White Wine

1087	1986 MARQUES DE MURRIETA Y GAY <i>Gran Reserva Especial</i>	1200
1089	2015 OLIVIER RIVIERE, <i>Mirando al Sur Blanco</i>	165

### Red Wine

1101	2009 LA RIOJA ALTA, <i>Viña Ardanza Reserva</i>	82
1086	2012 LA RIOJA ALTA, <i>Viña Arana Reserva</i>	99
1102	2015 BODEGAS LANZAGA, <i>La Tabuerniga</i>	62
1103	2017 BODEGAS RODA, <i>Cirion</i>	550
1104	2017 TORRES, <i>Altos Ibericos Reserva</i>	85
1105	2012 REMELLURI, <i>Reserva</i>	90

### Rosé Wine

1091	2018 BODEGAS MUGA, <i>Flor de Muga</i>	55
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## PRIORAT

*Priorat* is a Catalan Denominació d'Origen Qualificada (DOQ) for wines produced in the Priorat county, in the province of Tarragona, in the southwest of Catalonia. The DOQ covers 11 municipalities.

### White Wine

1121	2016 VALL LLACH <i>Aigua de Llum Viongiar</i>	126
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### Red Wine

1126	2016 COSTERS DEL PRIORAT, <i>Petit Pissares</i>	51
1127	2017 RITME CELLAR, <i>Ritme Luorella</i>	49
1128	2017 ALVARO PALACIOS, <i>Las Terrasses</i>	90
1129	2017 ALVARO PALACIOS, <i>Finca Dofi</i>	180
1130	2015 FAMILIA TORRES, <i>Salmos</i>	75
1131	2016 BODEGAS MAS ALTA, <i>Black Slate</i>	45
1132	2016 MAS DOIX, <i>Las Crestes</i>	45

## RIBERA DEL DUERO

Wines produced in the **Ribera del Duero** DO derive almost exclusively from red grapes. The Albillo grape is the only white variety grown, white wines being mostly destined for local consumption.

### White Wine

1136	2018 EDUARDO PEÑA <i>Castrelo de Miño</i>	42
1137	2016 BODEGAS SHAYA <i>Shaya Habis Old Vine Verdejo</i>	60
1138	2018 BODEGAS SHAYA <i>Shaya Sauvignon Blanc</i>	30

### Red Wine

1146	2015 BODEGAS ALION, <i>Alion</i>	210
1147	2015 BODEGAS ALION, <i>Alion, 1.5ml</i>	440
1148	2013 BODEGAS VEGA SICILIA <i>Valbuena 5Año</i>	366
1149	2006 BODEGAS VEGA SICILIA, <i>Unica</i>	900
1150	2014 ABADIA RETUERTA <i>Selección Especial</i>	67
1151	2015 HACIENDA MONASTERIO	80
1152	2017 DOMINIO DE PINGUS, <i>Psi</i>	66
1153	2017 DOMINIO DE PINGUS, <i>Flor de Pingus</i>	210
1154	2015 DIAZ BAYO, <i>Reserva Organic</i>	81
1155	2016 PENAFIEL MIRONIA, <i>Roble</i>	45

## LA MANCHA

*La Mancha* is a Spanish Denominación de Origen (DO) for wines and is the largest continuous vine-growing area in the world.

### Red Wine

1161	2015 BODEGAS MAS QUE VINOS <i>Ercavio Roble</i>	41
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## TORO

Wine has been made in **Toro** since the end of the 1st century BC, when the ancient Greeks taught the local Celtic tribes.

### Red Wine

1190	2017 BODEGAS JORGE ORDONEZ, <i>Triton</i>	42
1191	2016 NUMANTHIA, <i>Termes</i>	39
1192	2014 NUMANTHIA, <i>Numantia</i>	105

1193	2013 BODEGAS PINTIA, <i>Pintia</i>	150
1194	2013 BODEGAS TESO LA MONYA, <i>Victorino</i>	110



**B O L E R O**  
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## Desayuno - Breakfast

MELON & CURACAO PARFAIT <i>House-made Fromage Blanc &amp; Maple Crunch</i>	7
BEGGAR'S PURSE CREPE <i>House-made "Nutella", Fromage Blanc, Berries &amp; Citrus</i>	8
SPANISH FRUIT PLATE <i>Yogurt, Golden Raisin &amp; Saffron Purée &amp; Almond Nougat</i>	9
TWO EGG OMELET <i>Local Organic Eggs, Serrano Jamon, &amp; Creamy La Serena Cheese</i> <i>Local Organic Eggs, Cremini Mushrooms, Nevat Cheese &amp; Caramelized Onions</i> <i>Local Organic Eggs, Crumbled Chorizo, Ortega Chile &amp; Goat Cheese</i>	14
THE AMERICAN TOURIST <i>Two Local Organic Eggs with Crispy Serrano Ham, 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, Fresh Berries &amp; Warm Maple Syrup</i>	14
HARINA DE AVINA <i>Slow Cooked Steel Cut Oatmeal with Butter, Brown Sugar &amp; Blueberries</i>	11
PULLED PORK SAVORY CREPE <i>Stout Braised Onions, San Simon Cheese &amp; Sunny-Side Up Egg</i>	17
SEVILLA ORANGE MARMALADE CREPE <i>Gruyere Cheese, Crispy Bacon &amp; Sunny-Side Up Egg</i>	16

## Un Poco Mas - a Little More

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

## Expressed Jugo - Juice

K8 <i>Kale, Spinach, Swiss Chard, Apple, Parsley, Celery &amp; Lime</i>	B4 <i>Beet, Apple, Celery &amp; Lemon</i>
A3+ <i>Apple, Carrot, Lemon &amp; Ginger</i>	P3+ <i>Pineapple, Mint, Pear &amp; Apple</i>

8 each

## Café Especial

AMERICAN COFFEE <i>Cup 4 / Pot 12</i>	REPUBLIC OF TEA ICED TEA 5	ESPRESSO 4	CAPPUCCINO 4 <sup>50</sup>	LATTE 4 <sup>50</sup>	MACCHIATO 4 <sup>50</sup>
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## Juices

ORANGE, APPLE, GRAPEFRUIT & CRANBERRY  
5





**B O L E R O**  
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## *Saturday & Sunday Plated Brunch*

*\$64 per person - Choose one from each category*

### *Starters*

**MELON & CURACAO PARFAIT**

*House-made Fromage Blanc & Maple Crunch*

**BEGGAR'S PURSE CREPE**

*House-made "Nutella," Fromage Blanc, Berries & Citrus*

**SPANISH FRUIT PLATE**

*Yogurt, Golden Raisin & Saffron Purée & Almond Nougat*

**HAM & CHEESE**

*Serrano Jamon with Manchego Cheese & Local Honey*

**GAZPACHO**

*Chilled Tomato, Green Bell Pepper & Cucumber*

**PORCINI CARPACCIO**

*Hazelnuts, Chives & Spanish Olive Oil*

### *Main*

**THE AMERICAN TOURIST**

*Two Local Organic Eggs with Crispy Serrano Jamon & Patatas Bravas*

**BOLLO CON SALSA**

*Fresh Baked Biscuit with Chorizo Gravy & Two Eggs*

**SPANISH TOAST**

*Cinnamon Infused Brioche Bread with Local Honey Butter, Fresh Berries & Warm Orgeat Syrup*

**HARINA DE AVINA**

*Slow Cooked Steel Cut Oatmeal with Butter, Brown Sugar & Blueberries*

**PULLED PORK SAVORY CREPE**

*Stout Braised Onions, San Simon Cheese & Sunny-Side Up Egg*

**FABADA EL CUENCO**

*Asturian Stewed Faba Beans with Bilbao Chorizo & Serrano Jamon*

**EL MATADOR BURGER**

*Beef & Chorizo "Spanish Inspired" Burger with Roasted Tomato Salsa*

- OR -

*"American Inspired" Burger with Roasted Tomato Salsa*

*Additions: Avocado, Bleu Cheese, Manchego Cheese, Good ol' American Cheese*

**GRILLED SHRIMP**

*Garlic, Tomato Sofrito, Guindilla Pepper & Toasted Bread*

**SEARED JUMBO SEA SCALLOPS**

*Romesco Sauce*

### *Postres - Desserts*

**CATALAN CRÈME**

*The Original Crème Brûlée, Cinnamon Streusel Crumble*

**FRESH CHURROS**

*Dark Chocolate Dipping Sauce, Local Honey & Bee Pollen*

**BAKED MARCONA ALMOND TORTA**

*Sweet Cream & Bolero Muscat Canelli, Infused Tangelos*

**BAKED MARCONA ALMOND TORTA**

*Sweetened Whipped Cream with  
Bolero Muscat Canelli Infused Tangelos*

**BRANDIED MORILLA CHERRIES**

*Mariposa eXXXtra Vanilla Ice Cream*

### *Inclusive Beverages*

**BREWED COFFEE OR TEA**

**JUICES**

*Orange, Apple, Grapefruit & Cranberry*

**BOTTOMLESS SPANISH CAVA SPARKLING WINE**

**WHITE WINE**

**ROSÉ WINE**

**RED WINE**