



B O L E R O
AT EUROPA VILLAGE

FATHER'S DAY

— BBQ BEER BRUNCH —

SUNDAY, JUNE 19TH | 10 AM – 3 PM

Adults \$69, Children (Ages 5-11): \$29, Children 4 & under are free

PASTRY CHEF TABLE

FRESHLY CUT FRUIT
*Watermelon, Pineapple, Honeydew,
Cantaloupe, Berries*

HOUSE-MADE PASSION FRUIT YOGURT

CHEF SELECTIONS
*Mini Breakfast Pastries, Carrot Cake,
and Elegant Desserts*

SALAD TABLE

FRESH MOZZARELLA &
HEIRLOOM TOMATO SALAD
Fresh Torn Basil, Cucumber, Herb Vinaigrette

CAESAR SALAD
*Chopped Baby Romaine, Shaved Manchego,
Smoked Caesar Dressing*

FALLBROOK AVOCADO & QUINOA SALAD
Lime Mint Vinaigrette

WATERMELON SALAD
Baby Arugula, Sherry Vinaigrette, Goat Cheese

JAMÓN & QUESO

SPANISH-INSPIRED MEAT & CHEESE BOARD
*Jamón Serrano, Spanish Chorizo, Spanish Manchego,
Marcona Almonds, Roasted Peppers,
Roasted Tomatoes, Marinated Spanish Olives*

MADRID ON ICE

JUMBO SHRIMP

SEARED AHI TUNA & SPANISH PAPRIKA AIOLI

MUSSELS ON THE HALF SHELL
Cocktail Sauce, Pickled Cucumber, Pickled Red Onion

COCKTAIL SAUCE, LEMON WEDGES

CARVING STATION

HERBS & ORANGE ZEST
SLOW-ROASTED PRIME RIB

HERBS & ORANGE ZEST AU JUS,
AND CREAMY HORSERADISH

SALMON WELLINGTON

DINNER ROLLS

SWEET TOOTH TABLE

SPANISH TOAST
with Caramelized Apples and Plantains

LEMON BLUEBERRY RICOTTA PANCAKES
*Sliced Strawberries, Sliced Bananas, Fresh Blueberries,
Whipped Cream, House-made Nutella*

SMOKE & FIRE GRILL STATION

SMOKED BABY BACK RIBS
Passion Fruit Barbeque Sauce

CHAR-GRILLED BONELESS RIBEYE
Cooked to Order

GRILLED SAUSAGES
Spanish Chorizo & Butifarra

JALAPEÑO CORN BREAD
Honey Butter

COLESLAW
*Shredded Cabbage, Carrots,
House-made Dressing*

POTATO SALAD
*Yukon Gold Potato, Celery, Bermuda Onion,
Whole Grain Mustard Vinaigrette, Parsley*

BOLERO BUFFET

ALBONDIGAS SPANISH STEW
*Lamb and Beef Meatballs, Potatoes, and
Heirloom Carrots in a Light Tomato Sauce*

SALMON
Fennel, Dill, Lemon, Apple Slaw, Sofrito Sauce

SMOKY CHICKEN THIGH
with Peppers, Onions, and Spanish Lager Sauce

ARTICHOKE & WILD MUSHROOM PAELLA
*Saffron Infused Bomba Rice,
Piquillo Peppers, and Sweet Peas*

FRIED CAULIFLOWER
Marcona Almonds, Sea Salt, Cilantro & Paprika

EGGS BENEDICT
*Spanish Paprika Hollandaise, Poached Eggs,
and Jamón Serrano on Pan de Cristal*

MASHED POTATOES
*Infused with Manchego Cheese
and Europa Table's Cornicabra Olive Oil*

BOLLO CON SALSA
*Fresh Baked Biscuits with Chorizo Gravy
and Fried Eggs*

CANARIAS PLATTER
*Herb-Roasted Chicken, Grilled Seasonal
Vegetables, and Papas Canarias*