



BOLERO

AT EUROPA VILLAGE

Bandeja de Carne y Queso - Meat & Cheese Platter

INCLUDES JAMÓN THREE WAYS &
YOUR CHOICE OF THREE CHEESES 54

Jamón Ibérico

JAMÓN SERRANO (2 oz) 14
Six Months Aged

JAMÓN IBÉRICO (2 oz) 26
*Acorn-fed, Free-range 50% Black Iberian Pig
Ibérico Ham from Salamanca, Spain*

JAMÓN IBÉRICO 100% (2 oz) 39
*Acorn-fed, Free-range 100% Black Iberian Pig
Ibérico Ham from Salamanca, Spain*

JAMÓN THREE WAYS (1 oz each) 38

Quesos - Cheeses

SELECTION OF THREE/FIVE SPANISH CHEESES (V)
*Served with Marcona Almonds,
Honeycomb & Toasted Bread*

CABRALES / GOAT & SHEEP (V)
Creamy, Sharp Blue, do Asturias

TRONCHON / COW, SHEEP, & GOAT (V)
Creamy with soft nuttiness

MANCHEGO / SHEEP (V)
Firm, sharp & wood-smoked, do Idiazábal

DRUNKEN GOAT / GOAT (V)
Semi-soft, sweet & smooth, wine cured rind, do Murcia

CHEESE OF THE DAY (V)
Inquire for today's offering

3 for 24 / 5 for 35

Del Jardin - from the Garden


TOUR D' ESPAÑA FOR TWO 35
*Fried Manchego Cheese, Valencia Orange &
Herb Marinated Olives, Jamón Serrano, Modern Olives,
Fire Roasted Piquillo Peppers & Olive Spread, Sliced Bread*

 ROASTED BUTTERNUT SQUASH SOUP (V) 14
Local Honey & Winter Spice, Crispy Salted Yucca

FARM-TO-TABLE SALAD (V) (GF) 16
*Baby Butter Lettuce, Poco Rojo Poached Pear, Cabrales,
Dates, Pomegranate, Sherry Vinaigrette*

FRIED CAULIFLOWER (V) (N) 12
Marcona Almonds, Sea Salt, Cilantro & Smoked Paprika

WILD CHAMPINONES (V) (GF) (N) 17
*Sautéed with Mushrooms, Hazelnuts, Chives,
Garlic & Europa Table's Spanish Olive Oil
Add Bomba Rice +5*

 FIRE-ROASTED EGGPLANT & BLISTERED SHISHITO (V) 18
*Chickpea Purée, Garlic, Cumin Vinaigrette,
House-Made Potato Chips, Rosemary & Lemon Sea Salt*

BRUSSEL SPROUTS (V) 14
*Roasted Brussel Petals, Goat Cheese,
Pomegranate Jewels, Muscat Balsamic Glaze*

ORGANIZED CAESAR 14
*Classic Creamy Dressing, Shaved Parmesan
& Sea Salt Croutons*

CATALAN-STYLE PAN DE CRISTAL (V) 12
*Toasted Bread with Garlic & Tomato - OR -
Toasted Bread with Olive Oil & Sea Salt 6*

MANCHEGO ASPARAGUS FRITAS (V) 16
Buffalo Foam, Cabrales Crema

CRISPY EGGPLANT (V) 12
Smoked Paprika Ranch


PATATAS BRAVAS (V) 10
Spicy Tomato Sauce & Aioli

MASHED POTATOES (V) (GF) 11
Infused with Manchego Cheese & Spanish Olive Oil

Del Mar - from the Sea

CEVICHE 16
Shrimp, Whitefish, Calamari & Fresh Citrus

GARLIC SHRIMP 16
*Garlic, Tomato Sofrito, Guindilla Pepper,
Grilled Bread*

 SEARED FILET OF SEABASS (GF) 30
*Marinated in Valencia Orange Juice with
Artichokes & Blistered Cranberry Tomatoes,
Grilled Shishito*

SEARED JUMBO SEA SCALLOPS (GF) (N) 18
Romesco Sauce

GRILLED OCTOPUS (GF) 21
*Papas Canarias, Heirloom Tomatoes,
Mojo Rojo, Mojo Verde*

MEJILLONES CON CHORIZO 20
*P.E.I. Mussels, Garlic, White Wine, Butter,
Tomato & Grilled Bread*

 SHRIMP ON DRUNKEN OLIVE BREAD (4) 26
Libido Blanco White Wine, Garlic, Parsley, Butter

GAMBAS CON ESPAGUETIS 28
*Grilled Jumbo Shrimp, Garlic Pasta,
Heirloom Cherry Tomato, Baby Arugula, Manchego,
White Wine Butter Sauce*

STRIPED BASS FOR TWO 48
*Whole Grilled Boneless Fish, Garlic and Stone Ground
Mustard, Sea Salt Blistered Shishito, Pickled Radish,
Salsa de Bolero*

 CHEF'S PICKS
(V) VEGETARIAN
(GF) GLUTEN-FREE
(N) CONTAINS NUTS

*If you have any allergy or dietary restrictions,
please inform your server.*



BOLERO

AT EUROPA VILLAGE

De la Tierra - from the Land

EL MATADOR SLIDERS (Add Bacon / Avocado +3)	18
<i>Beef & Chorizo "Spanish-Style" Sliders with Crispy Shallots, Parsley Aioli, Tomatoes, Baby Arugula & Piquillo-Manchego Cheese</i>	
AMERICAN STYLE SLIDERS (Add Bacon / Avocado +3)	17
<i>Beef Sliders with Crispy Shallots, Parsley Aioli, Tomatoes, Baby Arugula & Piquillo-Manchego Cheese</i>	
POTATO CROQUETTES	12
<i>Braised Beef Short Rib Nest & Garlic Aioli</i>	
GRILLED BOLERO STYLE SKIRT STEAK (N)	28
<i>Romesco & Crispy Onion Straws</i>	
ROASTED ORGANIC CHICKEN MEDALLIONS	25
<i>Pisto Manchego, Arugula, Europa Table's Spanish Olive Oil, Sea Salt</i>	
GRILLED MARINATED RACK OF LAMB (GF)	30
<i>Rosemary, Paprika, Thyme & Hasselback Potato</i>	
BRAISED BEEF SHORT RIB (GF)	26
<i>Sweet Corn Purée, Tempranillo Blackberry Sauce</i>	
GRILLED GRASS-FED TOMAHAWK STEAK (GF)	112
<i>Cabernet Sauvignon Reduction Sauce Please Allow 45 Minutes for Preparation (52 oz - Recommended for Party of 4)</i>	
GARNACHA	18
<i>Open-faced Marinated Steak Empanada, Pickled Vegetables, Fire Roasted Salsa Verde</i>	
 ALBONDIGAS	22
<i>Spanish Beef & Lamb Meatballs, Shaved Manchego, Smokey Chorizo Tomato Sauce</i>	

Paella Especialidades

Please allow 45 mins for preparation Serves 2/4

MIXED SEAFOOD & SPANISH CHORIZO PAELLA (GF)	43/73
<i>Shrimp, Scallops, Mussels & Whitefish with Saffron Infused Bomba Rice, Piquillo Peppers, & Sweet Peas</i>	
CHICKEN, SPANISH SAUSAGE (GF) & SERRANO JAMÓN PAELLA	38/68
<i>Saffron-Infused Bomba Rice, Piquillo Peppers, & Sweet Peas</i>	
 AUTUMN VEGETABLE PAELLA	35/62
<i>Saffron-Infused Bomba Rice, Roasted Butternut Squash, Artichoke Hearts, Sugar Snap Peas, Piquillo Peppers, Roasted Garlic</i>	
PAELLA DE BOLERO (GF)	59/90
<i>Filet Mignon, Grilled Shrimp, Chorizo, Saffron-Infused Bomba Rice, Piquillo Peppers, Squash, & Sweet Peas</i>	

Cócteles Exclusivos - Cocktails

 PUMPKIN-TINI	15
<i>Absolut Vanilla Vodka, Pumpkin, Bailey's Irish Cream</i>	
PASO DOBLE MARGARITA	15
<i>Cucumber, Fresno Chili & Herradura Blanco Tequila (;Caliente!)</i>	
SANGRIA ROJA DE BOLERO	15
<i>Handcrafted Small Batch Sangria with Fresh Fruit</i>	
CAVA BELLINI	14
<i>Peach & Orange Zest Purée with Sparkling Cava</i>	
LA MATADORA	15
<i>Ginraw, St. Germain, Lemon Juice, Simple Syrup, Muddled Cucumber, & a Splash of Ginger Beer</i>	
 EL TORO	15
<i>Tito's Vodka, Ginger Beer, Cranberry, Lime, Orange Bitters, Candied Ginger</i>	
TANGO-TINI	15
<i>Herradura Tequila, Triple Sec, Cranberry, & Lime Juice</i>	
 EL OTOÑO SANGRIA	15
<i>House-Made Sangria with Winter Spices & Cinnamon</i>	

Craft Beers on Tap

BOLERO "ADIOS" DOUBLE IPA - 9.5% abv	9
BOLERO "EL MAGO" COFFEE - 6% abv	9
HAZELNUT STOUT	
BOLERO "COMPADRE" SPANISH LAGER - 4.5% abv	8
BOLERO "LIMONADA" LEMONADE IPA - 7% abv	8
IRONFIRE BREWING 5 I/50 - 6.5% abv	9
ESTRELLA DAMM BARCELONA LAGER - 5.4% abv	8

Bolero Beer Flight

	12
- 3 oz "COMPADRE" SPANISH LAGER	
- 3 oz "LIMONADA" LEMONADE IPA	
- 3 oz "ADIOS" DOUBLE IPA	
- 3 oz "EL MAGO" COFFEE HAZELNUT STOUT	



Europa Table Club Experience

 SPANISH FABADA

- 18 -

For a limited time only, enjoy this special recipe featured in this season's Europa Table Culinary Club.

Save 10% off your bill by joining the club today!
Scan the QR code to learn more about the member benefits.



All parties of six or larger will have an 18% gratuity automatically placed on the check. Any non-Europa Village branded wine will incur a \$25 corkage fee. All sales are subject to a 1% Temecula Valley Wine & Agricultural Heritage District fee.