



BOLERO
AT EUROPA VILLAGE

Christmas Eve Menu

Especiales del Chef

SUNCHOKE & APPLE BISQUE <i>Hazelnut, Breakfast Radishes & Chili Oil</i>	12	WAGYU BEEF WELLINGTON <i>Whipped Yukon Gold Potatoes, Pickled Pearl Onions, Roasted Heirloom Carrots & Smoked Black Garlic Cabernet Reduction</i>	45
PUMPKIN SEED CRUSTED SALMON <i>Saffron Israeli Couscous, Sea Beans, Trumpet Mushroom & Tomato Frito</i>	32	ROASTED PRIME RIB BY THE OUNCE (8oz min)	4 /oz
WARM APPLE AND BLACKBERRY TART 12 <i>Double Vanilla Bean Ice Cream & Mint Drizzle</i>			

Favoritos Familiares

MEAT & CHEESE PLATTER <i>Jamón Three Ways (1oz each) & Three Cheeses: Manchego, Drunken Goat, Tronchon</i>	54	SEARED FILET OF SEABASS (GF) <i>Marinated in Valencia Orange Juice with Artichokes & Blistered Cranberry Tomatoes, Grilled Shishito</i>	30
FARM-TO-TABLE SALAD (V) (GF) <i>Baby Butter Lettuce, Poco Rojo Poached Pear, Cabrales, Dates, Pomegranate, Sherry Vinaigrette</i>	16	SEARED JUMBO SEA SCALLOPS (GF) (N) <i>Romesco Sauce</i>	18
WILD CHAMPINONES (V) (GF) (N) <i>Sautéed with Mushrooms, Hazelnuts, Chives, Garlic & Europa Table's Spanish Olive Oil Add Bomba Rice +5</i>	17	SHRIMP ON DRUNKEN OLIVE BREAD (4) <i>Libido Blanco White Wine, Garlic, Parsley, Butter</i>	26
BRUSSEL SPROUTS (V) <i>Roasted Brussel Petals, Goat Cheese, Pomegranate Jewels, Muscat Balsamic Glaze</i>	14	POTATO CROQUETTES <i>Braised Beef Short Rib Nest & Garlic Aioli</i>	12
ORGANIZED CAESAR <i>Classic Creamy Dressing, Shaved Parmesan & Sea Salt Croutons</i>	14	GRILLED MARINATED RACK OF LAMB (GF) <i>Rosemary, Paprika, Thyme & Hasselback Potato</i>	30
MASHED POTATOES (V) (GF) <i>Infused with Manchego Cheese & Spanish Olive Oil</i>	11	GRILLED GRASS-FED TOMAHAWK STEAK (GF) <i>Cabernet Sauvignon Reduction Sauce Please Allow 45 Minutes for Preparation (52 oz - Recommended for Party of 4)</i>	112

Paella Especialidades

Please allow 45 mins for preparation

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

(V) VEGETARIAN (GF) GLUTEN-FREE (N) CONTAINS NUTS

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