



**B O L E R O**  
AT EUROPA VILLAGE



# NEW YEAR'S EVE MENU

## Especiales del Chef

BURRATA & FIG JAM <i>Sourdough Toast, Olive Oil &amp; Tarragon</i>	16	GRILLED FILET MIGNON & BUTTER POACHED MAINE LOBSTER <i>Wild Mushroom Bomba Rice &amp; Bordelaise Sauce</i>	90
MAINE LOBSTER BISQUE <i>Smoked Paprika &amp; Espresso Foam</i>	18	PAN SEARED RACK OF LAMB <i>Brown Butter Celery Root Purée &amp; Roasted Cipollini</i>	65
PEPPER CRUSTED SIRLOIN STEAK <i>Bone Marrow Potato Gratin, Winter Vegetables &amp; Grainy Mustard Sauce</i>	38	JUMBO LUMP CRAB CRUSTED HALIBUT <i>Confit Chive Potatoes &amp; Olives</i>	49

CHOCOLATE LAYER CAKE 18  
*Marshmallow Frosting & Passion Fruit Coulis*



## Favoritos Familiares

MEAT & CHEESE PLATTER <i>Jamón Three Ways (1oz each) &amp; Three Cheeses: Manchego, Drunken Goat, Tronchon</i>	54	SEARED FILET OF SEABASS (GF) <i>Marinated in Valencia Orange Juice with Artichokes &amp; 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 &amp; 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 &amp; Garlic Aioli</i>	12
ORGANIZED CAESAR <i>Classic Creamy Dressing, Shaved Parmesan &amp; Sea Salt Croutons</i>	14	GRILLED MARINATED RACK OF LAMB (GF) <i>Rosemary, Paprika, Thyme &amp; Hasselback Potato</i>	30
MASHED POTATOES (V) (GF) <i>Infused with Manchego Cheese &amp; 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) 43/73 <i>Shrimp, Scallops, Mussels &amp; Whitefish with Saffron Infused Bomba Rice, Piquillo Peppers, &amp; Sweet Peas</i>		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, &amp; Sweet Peas</i>	38/68	PAELLA DE BOLERO (GF) <i>Filet Mignon, Grilled Shrimp, Chorizo, Saffron-Infused Bomba Rice, Piquillo Peppers, Squash, &amp; 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.