



BOLERO

AT EUROPA VILLAGE

Bandeja de Carne y Queso - Meat & Cheese

TRES JAMONES & QUESOS 54
Spanish Ham Three Ways & Three Cheeses
Marcona Almonds, Honeycomb & Toasted Fig Bread

JAMÓN & MELÓN (GF) 17
Spanish Ham & Sweet Cantaloupe, Olive Oil & Balsamic

 TRES JAMONES (DF) (N) 38
Spanish Ham Three Ways, Marcona Almonds,
Toasted Paprika Crostini

Includes:

- JAMÓN SERRANO
Six Months Aged
- JAMÓN IBÉRICO 50%
Acorn-fed, Free-range 50% Black Iberian Pig
- JAMÓN IBÉRICO 100%
Acorn-fed, Free-range 100% Black Iberian Pig

Queso Español - Spanish Cheese

TRES QUESOS 24
Spanish Cheeses Three Ways, Marcona Almonds,
Honeycomb & Toasted Fig Bread

Select Three:


- VALDEÓN
Semi-Soft, Buttery & Salty, Sharp Blue,
Cow & Goat from León, Spain
- DRUNKEN GOAT
Semi-Firm, Buttery & Creamy, Soaked in
Red Wine, Goat from Murcia, Spain
- MANCHEGO
Semi-Firm, Sharp & Wood-Smoked, Idiazábal,
Sheep from La Mancha, Spain
- QUESO DEL DIA
Inquire for Today's Cheese of the Day

Del Jardin - from the Garden

GAZPACHO (DF) (GF) (V) 12
Watermelon, Red Peppers, Cucumber & Cava
Chilled Soup, Lime & Mint Raspado


ENSALADA DE TOMATES (GF) 19
Heirloom Tomatoes, Fennel, Burrata, Mixed Greens,
Orange Supremes, Crispy Capers, Cilantro &
Green Olives, Olive Oil & Red Wine Vinaigrette

ENSALADA DE LA GRANJA (GF) 18
Baby Butter Lettuce, Poco Rojo Poached Pear, Valdeón
Cheese, Pomegranate Jewels, Dates, Sherry Vinaigrette
Add Chicken +9 Shrimp +12

 ENSALADA DEL CÉSAR 14
Jicama Wrapped Romaine Hearts, Parmesan,
Classic Caesar Dressing, Sea Salt Croutons & Crostini

COLIFLOR (V) (N) 13
Buttermilk Battered Fried Cauliflower Florets,
Poblano Aioli, Smoked Paprika, Cilantro,
Marcona Almonds & Sea Salt

CHAMPIÑONES (V) (N) 17
Sherry-Infused Sautéed Wild Mushrooms,
Garlic White Wine Butter Sauce, Hazelnuts,
Garlic Chips, Europa Olive Oil & Micro Greens

 ESCALIVADA (N) 19
Red Pepper & Walnut Purée, Fire Roasted Eggplant,
Tomato Confit, Herbs & Olive Oil, Manchego,
Micro Greens & Pan de Cristal


COLES DE BRUSELAS (GF) 14
Crispy Brussel Sprout Petals, Goat Cheese,
Pomegranate Jewels, Muscat Balsamic Glaze

ZANAHORIAS (N) 12
Organic Roasted Baby Rainbow Carrots, Manchego,
Crispy Chickpeas, Europa Olive Oil,
Roasted Walnut & Piquillo Pepper Purée

PATATAS BRAVAS (V) 10
Crispy Fried Potatoes, Spicy Tomato Sauce & Aioli

PURÉ DE PAPA (GF) 11
Manchego-Infused Mashed Yukon Gold Potatoes,
Spanish Olive Oil

Del Mar - from the Sea


 CEVICHE (DF) 22
Lobster & Shrimp, Passion Fruit, Lychee, Mango,
Chile de Arbol, Cilantro, Onion, Habanero Chile,
Citrus, Pomegranate Jewels & Grain Tostadas

GAMBAS AL AJILLO (DF) 19
Garlic Shrimp, Tomato Sofrito Sauce,
Guindilla Pepper & Grilled Bread

LUBINA (GF) 36
Orange Marinated Seared Chilean Seabass,
Artichokes, Blistered Tomatoes &
Grilled Shishito Pepper


JAIBA CON AGUACATE (GF) 28
Maryland Lump Crab, Mango, Cilantro & Onion
Stuffed Avocado, Passion Fruit Coulis, Avocado Crema

GAMBAS CON ESPAGUETIS 30
Grilled Jumbo Shrimp, Heirloom Tomatoes,
Arugula, Garlic White Wine Butter Sauce,
Spaghetti & Manchego

 PULPO (GF) (DF) 24
Grilled Octopus Tentaculo, Papas Canarias,
Arrugadas, Tomatoes, Mojo Rojo & Verde

VIEIRAS (GF) 21
Pan Seared Jumbo Sea Scallop Trio,
Pea Truffle Gazpacho & Micro Greens

GAMBAS EBRIAS 28
Grilled Drunken Shrimp, Grilled Olive Bread,
Butter, Parsley & Libido Blanco White Wine Sauce

 RODABALLO (GF) 32
Potato Crusted Halibut, Orange Supremes,
Sautéed Zucchini & Carrots, Orange Sauce

CALAMAR 24
Lobster & Pisto Stuffed Crispy Calamari,
Manchego, Pomegranate Jewels & Salsa Brava

 LANGOSTINOS (GF) 22
Grilled Head On Shrimp & Chimichurri,
Grilled Lemon

CHEF'S PICKS (V) VEGETARIAN (GF) GLUTEN-FREE (N) CONTAINS NUTS (DF) DAIRY-FREE
Please inform your server if you have any dietary restrictions or allergies.



BOLERO


AT EUROPA VILLAGE

De la Tierra - from the Land

 EL PEQUEÑO MATADOR 18 <i>Beef & Chorizo "Spanish Style" Sliders, Tomato, Piquillo-Manchego, Crispy Onions, Parsley Aioli, Arugula, Brioche Bun Add Bacon +3 Avocado +3</i>	TOMAHAWK BISTEC (GF) 135 <i>Grilled 52oz Grass-Fed Bone-In Ribeye, Cabernet Sauvignon Sauce Please Allow 45 Minutes for Preparation</i>
BROCHETAS (GF) 22 <i>Grilled Beef Filet Skewers, Roasted Piquillo Peppers, Horseradish & Piquillo Pepper Mojo, Cabbage Slaw</i>	GARNACHA 22 <i>Grilled Marinated Steak, Cotija Cheese, Pickled Vegetables, Fire Roasted Salsa Verde, Open-Faced Empanadas</i>
 CROQUETAS 14 <i>Fried Creamy Potato & Manchego, Garlic Aioli, Braised Beef Short Rib Nest & Micro Greens</i>	 ALBONDIGAS (N) 22 <i>Beef & Lamb Spanish Meatballs, Manchego, Golden Tomato Sofrito Sauce, Toasted Almonds, & Pan de Cristal</i>
CHULETON 64 <i>Grilled 16oz Bone-In Ribeye, Seared Purple Potatoes, Roasted Tomatoes & Garlic Confitada, Buttermilk Battered Fried Manzanilla Olives</i>	FILETE DE NUEVA YORK (GF) 48 <i>Grilled 12oz Coffee Rubbed New York Steak, Blackberry Sauce, Baked Yukon Gold Potatoes</i>
POLLO 28 <i>Organic Chicken Breast & Thigh Medallions, Crispy Skin, Corn Purée, Roasted Poblanos, Charred Corn, Caramelized Onions & Fried Leeks</i>	CHICHARRONES 24 <i>Fried Hibiscus Tea Marinated Smoked Pork Belly, Raspberry & Piquillo Aioli, Roasted Garlic Flakes, Spring Onions</i>
 CORDERO 34 <i>Pan Seared Herb & Manchego Breaded Lamb Chops, Tempranillo Reduction, Fried Lacinato Kale, Butter Poached Hasselback Potato</i>	DÁTILES (GF) 14 <i>Valdeón Stuffed Dates, Serrano Ham Wrapped, Wild Hibiscus Aioli & Fried Kale</i>
TUÉTANO 25 <i>Grilled Bone Marrow, Grilled Beef Tenderloin Bites, Cabernet Butter, Toasted Cotija Cheese Flautas, Pickled Red Onion & Breakfast Radish</i>	AMERICANO PEQUEÑO 18 <i>Beef "American Style" Sliders, Piquillo-Manchego, Crispy Shallots, Arugula, Tomato & Parsley Aioli, Brioche Bun Add Bacon +3 / Avocado +3</i>

Paella Especialidades

Our Paellas Are Made to Order with Saffron Infused Bomba Rice, Sweet Peas & Piquillo Peppers
Serves 2 or 4 Guests ~ Please Allow 45 Minutes for Preparation

SEAFOOD & SPANISH CHORIZO (GF) (DF) 44/74  PAELLA DE VEGETALES (GF) (DF) (DF) 38/65 <i>Shrimp, Scallops, Mussels, Orange Roughy & Pork</i> <i>Organic Wild Mushrooms, Roasted Artichokes, Zucchini & Flor de Calabaza</i>
CHICKEN, SPANISH SAUSAGE & JAMÓN (GF) (DF) 38/68 PAELLA DE BOLERO (GF) 59/90 <i>Chicken Thigh, Pork Sausage & Serrano Ham</i> <i>Filet Mignon, Grilled Shrimp & Pork Chorizo</i>

TOUR DE EUROPA 230 (GF)

Experience A Tableside Presentation ~ A 52oz Dry Aged Tomahawk Steak & A Choice of Paella.


Europa Table Culinary Club Experience

For a limited time only, enjoy these special recipes featured in the Europa Table Culinary Club.



RATATOUILLE 12 (GF) (V)
Tomatoes, Eggplant, Zucchini, Yellow Squash, Red Peppers, Onions & Garlic



 **EMPANADAS 18**
Chicken, Roasted Poblano, Tomato & Charred Corn, Battered Poblano, Guajillo Pepper Aioli, Radish



NETTLE FETTUCCINE 22
*Garlic Cream Sauce, Tomatoes Basil, Olive Bread & Manchego
Add Chicken +9 Shrimp +12*

The 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.

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