



B O L E R O

Holiday Brunch

SATURDAYS & SUNDAYS,
NOVEMBER 30TH - DECEMBER 29TH | 10 AM - 2 PM

TABLERO DE TALLADO ~ CARVING TABLE

ENTRECOT A LA PIMIENTA
Pepper Crusted Ribeye, Creamy Pepper Sauce

SALMON EN HOJALDRE
Puff Pastry Crusted Salmon, Spinach & Cheese

SABOR DE ESPAÑA ~ TASTE OF SPAIN

PAELLA DE VEGETALES
*Wild Mushrooms, Roasted Artichokes & Zucchini,
Spanish Saffron Rice, Peas, Piquillo Pepper*

POLLO Y CHORIZO
*Braised Chicken Thighs, Spanish Chorizo,
Green Olives, Tomato & Spanish Lager Sauce*

COSTILLAS CORTAS
*Braised Beef Short Ribs,
Cranberry & Red Wine Sauce*

RISOTTO DE VIEIRAS
Seared Scallops, Truffle Infused Creamy Rice

GAMBAS AL AJILLO
*Garlic Shrimp, Tomato Sofrito Sauce,
Guindilla Peppers*

PISTO ESPAÑOL
*Sautéed Zucchini, Eggplant, Peppers,
Onions & Tomatoes*

PARGO ROJO Y ORZO
*Red Snapper, Orzo Pasta, Cherry Tomatoes,
Lemon, Green Olives, Roasted Red Peppers,
Red Onions & Feta Cheese*

PURÉ DE PAPAS
Creamy Mashed Potatoes & Manchego Cheese

EL JARDÍN ~ THE GARDEN

SOPA DE CALABAZA
Butternut Squash Soup

ENSALADA DE COSECHA
Roasted Beets, Candied Pecans, Goat Cheese, Mixed Greens, Pomegranate Vinaigrette

ENSALADA DE GRANJA
Pears, Cabrales Blue Cheese, Candied Walnuts, Arugula, Balsamic Vinaigrette

MARISCOS EN HIELO ~ SEAFOOD ON ICE

CAMARÓN
Poached Shrimp, Cocktail Sauce

MEJILLONES
Mussels On The Half Shell, Fresh Lemon

ATÚN
Seared Pepper Spiced Ahi Tuna, Paprika Aioli

JAMÓN Y QUESO

Jamón Serrano, Chorizo, Manchego, Marcona Almonds, Roasted Peppers, Marinated Olives & Nuts

HECHO A LA MEDIDA OMELETS

Spanish Chorizo, Bacon, Green Onion, Mushrooms, Peppers & Manchego Cheese, Omelets Made-To-Order

DULCES ~ SWEETS

PANQUEQUES CITRICOS
*Citrus Pancakes, Spiced Poached Pear,
Banana & Butterscotch Compote*

ENSALADA DE FRUITAS
Seasonal Fruit Salad



TARTA DE QUESO CON CALABAZA
Pumpkin Cheesecake

TARTELETAS DE NUECES
Pecan Tartlets

PASTELES PEQUEÑOS

Adults \$68 | Children 5-12: \$29 | Under 4~ Complimentary