



B O L E R O
AT EUROPA VILLAGE

Desayuno - Breakfast

MELON & CURACAO PARFAIT <i>House-made Fromage Blanc & Maple Crunch</i>	7
BEGGAR'S PURSE CREPE <i>House-made "Nutella", Fromage Blanc, Berries & Citrus</i>	8
AVOCADO TOAST <i>Fresh Smashed Avocado on toasted Artisanal Bread with Arugula, Pine Nuts, Cherry Tomatoes, Olive Oil & Lemon</i>	12
TWO EGG OMELET <i>Local Organic Eggs, Serrano Jamon, & Creamy La Serena Cheese</i> <i>Local Organic Eggs, Cremini Mushrooms, Nevat Cheese & Caramelized Onions</i> <i>Local Organic Eggs, Crumbled Chorizo, Ortega Chile & Goat Cheese</i>	14
THE AMERICAN TOURIST <i>Two Local Organic Eggs with choice of Bacon or Spanish Sausage, Patatas Bravas & Toasted Bread</i>	13
BOLLO CON SALSA <i>Fresh Baked Biscuits with Chorizo Gravy & Two Eggs</i>	14
SPANISH TOAST <i>Cinnamon Infused Brioche Bread with local Honey Butter, Fresh Berries, Orgeat Syrup & choice of Bacon or Spanish Sausage</i>	14
FRESH BLUEBERRY & RICOTTA PANCAKES <i>Local Honey Butter, warm Maple Syrup & choice of Bacon or Spanish Sausage</i>	15
PULLED PORK SAVORY CREPE <i>Fresh Crepes stuffed with Roasted Carnitas, Braised Onions, Creamy San Simon Cheese with Patatas Bravas & an Egg</i>	17
SEVILLA ORANGE MARMALADE CREPE <i>Fresh Crepes stuffed with Orange Marmalade & Manchego Cheese with Patatas Bravas & an Egg</i>	16
EGGS BENEDICT <i>Pan de Cristal with Serrano Ham, Poached Eggs, Hollandaise Sauce & Patatas Bravas</i>	16
GRILLED NEW YORK STEAK <i>Two Eggs, Chimichurri Sauce, Patatas Bravas & Toast</i>	26

Un Poco Mas - a Little More

STEVE'S FAVORITE BACON <i>Four slices of Baked Hardwood Smoked Bacon with Brown Sugar Glaze</i>	8
GRILLED SPANISH SAUSAGE <i>One plump Sausage with Pork, Garlic & Spanish Spices</i>	7
PATATAS BRAVAS <i>Fried Potatoes with Spicy Tomato Sauce & Aioli</i>	8

Expressed Raw Juices - Squeezed Fresh to Order

CARROTOPIA <i>Carrot & Orange</i>	PICK-ME-UP TO PERFECTION <i>Carrot, Apple, Beet & Orange</i>	THE MORNING MACHINE <i>Grapefruit & Orange</i>
THE DAILY DETOX <i>Apple & Carrot</i>	THE FLU FIGHTER <i>Pineapple, Carrot, Ginger & Orange</i>	THE ROCKS DELIGHT <i>Apple, Ginger & Lemon</i>
THE GREEN HULK <i>Apple, Celery, Ginger, Lemon, Lime, Spinach, Parsley & Cucumber</i>		
- \$8 each -		

Café Especial

AMERICAN COFFEE 4	REPUBLIC OF TEA ICED TEA 5	ESPRESSO 4	CAPPUCCINO 4 ⁵⁰	LATTE 4 ⁵⁰	MACCHIATO 4 ⁵⁰
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All parties of six or larger will have an 18% gratuity automatically placed on the check.



BOLERO

AT EUROPA VILLAGE

Jamón Ibérico

Considered the finest ham in the world, IBERICO HAM is produced exclusively from a specific breed of Black Pigs that are native to the central and southwestern region of the Iberian Peninsula (Spain and Portugal). The pigs roam free in forests of ancient oak trees and feed on a diet of acorns. They are then salt cured, and the meat is aged for as long as 48 months to add richness to the texture and flavor.

JAMÓN SERRANO (2 oz) <i>Six Months Aged</i>	10
JAMÓN IBÉRICO (2 oz) <i>Acorn-fed, Free-range 50% Black Iberian Pig Ibérico Ham from Salamanca, Spain</i>	18
JAMÓN IBÉRICO 100% (2 oz) <i>Acorn-fed, Free-range 100% Black Iberian Pig Ibérico Ham from Salamanca, Spain</i>	35
JAMÓN THREE WAYS (1 oz each)	30

Quesos - Cheeses

SELECTION OF THREE/FIVE SPANISH REGIONAL CHEESES
Served with Marcona Almonds, Honeycomb & Toasted Bread

CABRALES / GOAT & SHEEP <i>Creamy, Sharp Blue, Do Asturias</i>	TRONCHON / COW, SHEEP, & GOAT <i>Creamy with soft nuttiness</i>	TETILLA / COW <i>Sensationally creamy with a mild finish</i>
DRUNKEN GOAT / GOAT <i>Semi-soft, sweet & smooth, wine cured rind, do Murcia</i>		MANCHEGO / SHEEP <i>Firm, sharp & wood-smoked, do Idiazábal</i>

3 for 22 / 5 for 32

Del Jardin - from the Garden

FRIED CAULIFLOWER <i>Marcona Almonds, Sea Salt, Cilantro & Smoked Paprika</i>	8
PAPAS CANARIAS <i>Salty Wrinkled Potatoes, Mojo Verde & Mojo Rojo Sauces</i>	8
ORGANIZED CAESAR <i>Classic Creamy Dressing, Shaved Parmesan & Sea Salt Croutons</i>	8
WILD MUSHROOM CARPACCIO <i>Thinly Sliced Cremini Mushrooms with Hazelnuts, Chives & Europa Table's Cornicabra Olive Oil</i>	16
CATALAN-STYLE PAN DE CRISTAL <i>Toasted Bread with Garlic & Tomato</i> - OR - <i>Toasted Bread with Olive Oil & Sea Salt</i>	8
WATERMELON SALAD <i>Pea Greens, Pine Nuts, Goat Cheese & Olive Oil</i>	12
OLIVES "THE NEW WAY" <i>Interpretation from Inspiration</i>	12
QUICOS <i>Warm Seasoned Spanish Corn Nuts</i>	6
LEEK & ASPARAGUS <i>Grilled Tomato Vinaigrette & Crispy Garlic Chips</i>	13
CRISPY EGGPLANT <i>Local Honey Infused Buttermilk Dressing</i>	9
PATATAS BRAVAS <i>Spicy Tomato Sauce & Aioli, Buttermilk Dressing</i>	8

Del Mar - from the Sea

CEVICHE <i>Shrimp, Whitefish, Calamari & Fresh Citrus</i>	12
CHILLED LOBSTER SALAD <i>Spring Greens & Lemon Vinaigrette</i>	26
GARLIC SHRIMP <i>Garlic, Tomato Sofrito, Guindilla Pepper, Toasted Bread</i>	12
SEARED FILET OF SEABASS <i>Marinated in Valencia Orange Juice with Artichokes & Blistered Cranberry Tomatoes</i>	25
SEARED JUMBO SEA SCALLOPS <i>Romesco Sauce</i>	16
JUMBO LUMP CRAB SALAD <i>Baby Green Beans & Raspberry Vinaigrette</i>	24
SMOKED SALMON WITH CRISPY CONE <i>Passion Fruit Foam, Manchego Cream & Chives</i>	5 per
GRILLED OCTOPUS SALAD <i>Marinated Onions, Cherry Tomatoes, Avocado & Lime Vinaigrette</i>	12

Our lives are a collection of incidental moments of interaction with a place, an aroma, a memorable plate of food, or a glass of wine that sang to you like no other had previously. Bolero will take you on a culinary journey throughout the country of Spain.

From the humble farm-to-table cuisines of Asturia, to the majesty of modern culinary interpretations coming from San Sebastian or Barcelona, our menu celebrates the centuries old tradition of dining and drinking together, Tapas style. Tapas are prepared typically in bite size offerings, made to share amongst your party.



BOLERO

AT EUROPA VILLAGE

Paella Especialidades

Please Allow 45 Minutes for Preparation

Serves 2/Serves 4

MIXED SEAFOOD & SPANISH CHORIZO PAELLA <i>Shrimp, Scallops, Mussels & Whitefish with Saffron Infused Bomba Rice, Piquilla Peppers & Sweet Peas</i>	30/58
CHICKEN, SPANISH SAUSAGE & SERRANO JAMON PAELLA <i>Saffron Infused Bomba Rice, Piquilla Peppers & Sweet Peas</i>	28/54
ARTICHOKE & WILD MUSHROOM PAELLA <i>Saffron Infused Bomba Rice, Piquilla Peppers & Sweet Peas</i>	24/45

De la Tierra - from the Land

EL MATADOR BURGER <i>½ Pound Beef & Chorizo "Spanish Style" Burger with Crispy Shallots & Parsley Aioli</i> - Or - <i>½ pound "American Style" Burger with Crispy Shallots</i> <i>Additions: Bleu Cheese / Piquillo-Manchego Cheese / American Cheese / Avocado</i>	12 3 ea
BRAISED BEEF SHORT RIB & POTATO CROQUETTES <i>Garlic Aioli</i>	8
CRISPY CHICKEN WINGS <i>Cabrales Blue Cheese Carrot Ribbons, Celery, & Buffalo Foam</i>	12
BOCADILLO SANDWICH OUR WAY <i>Pan de Cristal with Serrano Jamon, Manchego Cheese, Frisée & Pink Peppercorn Aioli</i>	12
GRILLED BOLERO STYLE PIEDMONTSE FLAT IRON STEAK <i>Red Wine Reduction & Crispy Shallot Onion Rings</i>	27
ROASTED ORGANIC CHICKEN BREAST <i>White Corn & Mustard Greens</i>	18
GRILLED MARINATED LAMB LOIN <i>Rosemary, Paprika, Thyme & Hasselback Potato</i>	19
GRILLED GRASS-FED TOMAHAWK STEAK <i>Cabernet Sauvignon Reduction Sauce</i> <i>Please Allow 45 Minutes for Preparation</i> <i>(Recommended for Party of 4)</i>	95
BRAISED PORK LOIN <i>Mashed Potatoes Infused with Manchego Cheese & Europa Table's Cornicabra Olive Oil</i>	26
"FABADA EL CUENCO" <i>Asturian Stewed Faba Beans with Bilbao Chorizo & Carnitas Pork</i>	14
TORTILLA ESPAÑOLA <i>Oven Roasted Potatoes, Spanish Sausage, Onions, & Egg, with Spanish Olive Oil</i>	12

Un Poco Mas - Side Dishes

MASHED POTATOES <i>Infused with Manchego Cheese & Europa Table's Cornicabra Olive Oil</i>	7
CREAMY SPANISH BOMBA RICE <i>Assorted Wild Mushrooms & Truffle Oil</i>	18

Postres - Desserts

BRANDIED MORILLA CHERRIES <i>Mariposa Tahitian eXXXtra Vanilla Ice Cream</i>	10
BANANA BRULÈE <i>Malted Vanilla Bean Custard</i>	10
CATALAN CRÈME <i>Vanilla Custard with Cinnamon Streusel Crumble</i>	10
BURNT ORANGE CHEESECAKE <i>Grilled Valencia Orange Segments</i>	10
FRESHLY MADE CINNAMON CHURROS <i>Dark Chocolate Dipping Sauce</i>	10
CHOCOLATE & HAZELNUT TORTA <i>Creamy Dark Chocolate & Hazelnut Mousse with Chocolate Cake</i>	10

MARIPOSA ICE CREAMS

<i>A la Mode</i>	5
<i>Two Scoops</i>	9
VIETNAMESE COFFEE ICE CREAM <i>Intense Dark Roasted Coffee with Sweet Cream</i>	
TAHITIAN VANILLA BEAN ICE CREAM <i>Made with EXXXtra Tahitian Vanilla Beans</i>	
MALTED MILK CHOCOLATE ICE CREAM <i>A Blend of 72% Dark & 28% Guittard Milk Chocolate with Intensifying Malt Flavor</i>	
BEST BREAKFAST EVER ICE CREAM (adults only) <i>Tahitian Vanilla Bean Ice Cream with Corn Flake Cookies & Jack Daniels Bourbon</i>	

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Sunday Plated Brunch

\$64 per person - Choose one from each category

Starters

MELON & CURACAO PARFAIT
House-made Fromage Blanc & Maple Crunch

BEGGAR'S PURSE CREPE
House-made "Nutella," Fromage Blanc, Berries & Citrus

FRIED CAULIFLOWER
Marcona Almonds, Sea Salt, Cilantro & Smoked Paprika

HAM & CHEESE
Serrano Jamon, Manchego Cheese, toasted Artisanal Bread & Local Honey

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

WILD MUSHROOM CARPACCIO
Hazelnuts, Chives & Spanish Olive Oil

AVOCADO TOAST
Smashed Avocado on toasted Artisanal Bread with Arugula, Cherry Tomatoes, Pine Nuts, Olive Oil & Lemon

Main

THE AMERICAN TOURIST
Two Local Organic Eggs with choice of Bacon or Spanish Sausage, Patatas Bravas & Toast

BOLLO CON SALSA
Fresh Baked Biscuits with Chorizo Gravy & Two Eggs

SPANISH TOAST
Cinnamon Infused Brioche Bread with Local Honey Butter, Fresh Berries & Warm Orgeat Syrup, choice of Bacon or Spanish Sausage

ROASTED ORGANIC CHICKEN BREAST
Grilled White Corn & Mustard Greens

PULLED PORK SAVORY CREPE
Fresh Crepes stuffed with Roasted Carnitas, Braised Onions, Creamy San Simon Cheese with Patatas Bravas & an Egg

FABADA EL CUENCO
Asturian Stewed Faba Beans with Bilbao Chorizo & Carnitas Pork

EL MATADOR BURGER
Beef & Chorizo "Spanish Inspired" Burger with Roasted Tomato Salsa

- OR -

"AMERICAN INSPIRED" BURGER
Roasted Tomato Salsa
Additions: Avocado, Bleu Cheese, Manchego Cheese, Good ol' American Cheese

GARLIC SHRIMP
Garlic, Tomato Sofrito, Guindilla Pepper & Toasted Bread

EGGS BENEDICT
Pan de Cristal with Serrano Ham, Poached Eggs, Hollandaise Sauce & Patatas Bravas

GRILLED BOLERO STYLE PIEDMONTESE FLAT IRON STEAK
Crispy Shallot Onion Rings

SEARED JUMBO SEA SCALLOPS
Romesco Sauce

Postres - Desserts

CATALAN CRÈME
Vanilla Custard with Cinnamon Streusel Crumble

FRESH CHURROS
Dark Chocolate Dipping Sauce

BAKED MARCONA ALMOND TORTA
Sweet Cream & Bolero Muscat Canelli, Infused Tangelos

BRANDIED MORILLA CHERRIES
Mariposa eXXXtra Vanilla Ice Cream

CHOCOLATE & HAZELNUT TORTA
Creamy Dark Chocolate & Hazelnut Mousse with Chocolate Cake

Inclusive Beverages

BREWED COFFEE OR TEA

JUICES
Orange, Apple, Grapefruit & Cranberry

BOTTOMLESS WINES

BOLERO SPANISH CAVA (*Penedes, Spain*)

BOLERO MUSCAT CANELLI (*Temecula, California*)

HONORO VERA ROSÉ OF TEMPRANILLO (*Jumilla, Spain*)

BODEGA MAS QUE VINOS "ERCAVIO" TEMPRANILLO
(*La Mancha, Spain*)

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WINE LIST

BOLERO WINERY

White & Rosé Wines

		Glass/Bottle
101	2018 ALBARIÑO	8/32
102	2018 VERDELHO	8/32
103	2018 GARNACHA BLANCA	8/29
104	2017 LIBIDO BLANCO	8/28
	<i>Verdelho, Albariño, Viognier, Muscat Canelli</i>	
105	2016 MUSCAT CANELLI	8/24
106	2019 VERDEJO	8/35
107	2018 GARNACHA ROSA	8/25
109	NV CAVA	10/34

Red Wines

		Glass/Bottle
108	2017 GARNACHA	10/40
110	NV POCO ROJO	10/32
112	2017 LIBIDO	10/35
	<i>Tempranillo, Syrah, Garnacha</i>	
113	2017 TEMPRANILLO	10/40
115	2004 TESORO DEL SOL	12/50
	<i>Zinfandel Port</i>	
116	2017 MONASTRELL	14/55

Signature Wine Flights

LET'S COOL DOWN
Bolero Albariño
Bolero Verdelho
Bolero Libido Blanco
\$15

TALK OF THE TOWN
Bolero Libido Rojo
Bolero Monastrell
Bolero Tempranillo
\$18

THE GODS MUST BE CRAZY
2016 Bodegas Alto Moncayo "Aquilon"
2017 Bodegas El Nido "El Nido"
2006 Bodegas Vega Sicilia "Unico"
\$150

BIZKAIKO TXAKOLINA

Bizkaiko Txakolina is a Spanish Denominación de Origen (DO) (Jatorrizko Deitura in Basque) for wines located in the province of Bizkaia, Basque Country, Spain. The DO includes vineyards from 82 different municipalities.

White Wines

1001	2019 TXOMIN ETZANIZ, Txakolina	48
1002	2018 ANTXIOLA Getariako, Txakolina	39

Rosé Wine

1006	2019 ANTXIOLA ROSÉ Getariako Hondarrabi Beltz	39
1007	2019 AMEZTOI TXAKOLINA Rubentis Rosé	49

Red Wine

1011	2018 BERNABEVEVA Camino de Navaherreros	36
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TERRA ALTA

Terra Alta is a Catalan Denominación de Origen (DO) for wines located in the west of Catalonia, Spain. As the name indicates, Terra Alta means High Land. The area is in the mountains.

White Wine

1016	2018 EDETARIA Via Terra, Garnatxa Blanca	38
1017	2017 EDETARIA Seleccio, Garnatxa Blanca	64

Red Wine

1021	2016 EDETARIA Le Personal Garnacha Peluda	94
1022	2017 "VIA EDETANA"	90

BIERZO

Bierzo is a Spanish Denominación de Origen (DO) for wines located in the northwest of the province of León (Castile and León, Spain) and covers about 3,000 km. The area consists of numerous valleys in the mountainous part (Alto Bierzo) and of a wide, flat plain (Bajo Bierzo).

White Wine

1026	2016 BODEGAS EMELIO MAURO Godello	135
1027	2018 BODEGAS AVANCIA Valdeorras Godello	65

Red Wine

1031	2018 DESCENDIENTES DE JOSE PALACIOS Petalos	62
1032	2018 BODEGAS RAUL PERES Ultreia St. Jacques	45

CAMPO DE BORJA

Campo de Borja is a Spanish Denominación de Origen (DO) for wines located in the Campo de Borja comarca, northwest of the province of Zaragoza. The DO comprises 16 municipalities.

Red Wine

1036	2017 BODEGAS ALTO MONCAYO Alto Moncayo Garnacha	82
1037	2016 BODEGAS ALTO MONCAYO Veraton Garnacha	60

1038	2016 BODEGAS ALTO MONCAYO Aquilon Garnacha	290
1039	2016 BODEGAS MORCA Morca Garnacha	84

RIAS BAIXAS

Rías Baixas is a Spanish Denominación de Origen (DO) for wines located in the autonomous community of Galicia, Spain. It is renowned for its white wines made from the Albariño grape variety.

White Wine

1041	2019 GRANBAZAN, Etiqueta Verde	45
1042	2018 PACO & LOLA, Celebration	39
1043	2016 LA FAMILIA TORRES, Pazo das Bruxas	38

1044	2018 DO FERREIRO "LOURIDO" ALBARINO	90
1045	2016 LA CANA NAVIA ALBARINO	60

JUMILLA

Jumilla is a Spanish Denominación de Origen (DO) for wines that extends over the north of the region of Murcia, Spain.

White Wine

1051	2018 BODEGAS JUAN GIL, Dry Moscatel	32
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Red Wine

1056	2015 CASA CASTILLA, Las Graves	66
1057	2017 BODEGAS EL NIDO, Clio	76
1059	2017 BODEGAS EL NIDO, Clio (1.5ml)	160
1058	2017 BODEGAS EL NIDO, El Nido	240

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PENEDES

Penedes has been long considered one of the country's best wine-producing regions after the Rioja. It is also one of the most ancient viticultural areas in all of Europe.

White Wine

1066	2015 RAVENTOS I BLANC <i>Grand Reserve De la Finca, Sparkling</i>	85
1067	NV MAS FI, <i>Brut Sparkling</i>	39
1068	2016 RAVENTOS I BLANC <i>Bland de Blancs Sparkling</i>	51
1069	2014 FAMILIA TORRES <i>Milmanda Chardonnay</i>	77
1070	2018 CAN SUMOI, <i>Xarello</i>	51
1071	2010 HUGUET, <i>Corpinnal Sparkling</i>	65
1072	2007 PEPE RAVENTOS <i>Mas Del Serral Sparkling</i>	360

Rosé Wine

1076	NV MAS FI, <i>Rosé Sparkling</i>	39
1077	2016 RAVENTOS DE NIT <i>Rosé Sparkling 1.5ml</i>	110

Red Wine

1081	2013 TORRES <i>Mas le Plana Cabernet Sauvignon</i>	150
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RIOJA

Rioja in Northern Spain gets its name from the Rio Oja river that runs through the appellation. It is best known for red berry-scented, barrel-aged red wines made from Tempranillo and Garnacha.

White Wine

1087	1986 MARQUES DE MURRIETA Y GAY <i>Gran Reserva Especial</i>	1200
1088	2005 LA RIOJA GRAN RESERVA 809	450
1089	2015 OLIVIER RIVIERE, <i>Mirando al Sur Blanco</i>	165

Red Wine

1101	2012 LA RIOJA ALTA, <i>Viña Ardanza Reserva</i>	82
1086	2012 LA RIOJA ALTA, <i>Viña Arana Reserva</i>	99
1102	2014 BODEGAS LANZAGA, <i>Lanzaga</i>	62
1103	2017 BODEGAS RODA, <i>Cirion</i>	550
1104	2017 TORRES, <i>Altos Ibericos Reserva</i>	85
1105	2012 REMELLURI, <i>Reserva</i>	90

Rosé Wine

1091	2018 BODEGAS MUGA, <i>Flor de Muga</i>	55
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1108	2012 REMELLURI, <i>Reserva, 375ml</i>	45
1106	2016 OLIVIER RIVIERE, <i>Ganko</i>	95
1107	2014 OLIVIER RIVIERE, <i>Vinas de Eusebio</i>	150
1109	2016 BODEGAS ARTEVINO, <i>Orben</i>	67
1110	2015 BODEGAS PALACIOS REMONDO, <i>La Montesa Crianza</i>	38
1111	2010 BODEGAS ALTANZA, <i>Lealtaza Reserva "Sorollo"</i>	150
1112	2014 ROTHSCHILD - VEGA SICILIA, <i>Macan Classico</i>	118
1113	2016 BURGO VIEJO LICENCIADO	66

PRIORAT

Priorat is a Catalan Denominació d'Origen Qualificada (DOQ) for wines produced in the Priorat county, in the province of Tarragona, in the southwest of Catalonia. The DOQ covers 11 municipalities.

White Wine

1121	2016 VALL LLACH <i>Aigua de Llum Viognier</i>	126
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Red Wine

1126	2016 COSTERS DEL PRIORAT, <i>Petit Pissares</i>	51
1127	2017 RITME CELLAR, <i>Ritme Luorella</i>	49
1128	2017 ALVARO PALACIOS, <i>Las Terrasses</i>	90
1129	2017 ALVARO PALACIOS, <i>Finca Dofi</i>	180
1130	2015 FAMILIA TORRES, <i>Salmos</i>	75
1131	2016 BODEGAS MAS ALTA, <i>Black Slate</i>	45
1132	2016 MAS DOIX, <i>Las Crestes</i>	45

RIBERA DEL DUERO

Wines produced in the Ribera del Duero DO derive almost exclusively from red grapes. The Albillo grape is the only white variety grown, white wines being mostly destined for local consumption.

White Wine

1136	2018 EDUARDO PEÑA <i>Castrelo de Miño</i>	42
1137	2016 BODEGAS SHAYA <i>Shaya Habis Old Vine Verdejo</i>	60
1138	2018 BODEGAS SHAYA <i>Shaya Sauvignon Blanc</i>	30

Red Wine

1146	2015 BODEGAS ALION, <i>Alion</i>	210
1147	2015 BODEGAS ALION, <i>Alion, 1.5ml</i>	440
1148	2013 BODEGAS VEGA SICILIA <i>Valbuena 5Año</i>	366
1149	2006 BODEGAS VEGA SICILIA, <i>Unico</i>	900
1150	2016 ABADIA RETUERTA <i>Selección Especial</i>	67
1151	2015 HACIENDA MONASTERIO	80
1152	2017 DOMINIO DE PINGUS, <i>Psi</i>	66
1153	2017 DOMINIO DE PINGUS, <i>Flor de Pingus</i>	210
1154	2015 DIAZ BAYO, <i>Reserva Organic</i>	81
1155	2016 PENAFIEL MIRONIA, <i>Roble</i>	45

LA MANCHA

La Mancha is a Spanish Denominación de Origen (DO) for wines and is the largest continuous vine-growing area in the world.

Red Wine

1161	2015 BODEGAS MAS QUE VINOS <i>Ercavio Roble</i>	41
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TORO

Wine has been made in Toro since the end of the 1st century BC, when the ancient Greeks taught the local Celtic tribes.

Red Wine

1190	2017 BODEGAS JORGE ORDONEZ, <i>Triton</i>	42
1191	2016 NUMANTHIA, <i>Termes</i>	39
1192	2014 NUMANTHIA, <i>Numantia</i>	105
1193	2013 BODEGAS PINTIA, <i>Pintia</i>	150
1194	2013 BODEGAS TESO LA MONYA, <i>Victorino</i>	110