



B O L E R O

AT EUROPA VILLAGE

SMALL BITES

-Bocados Pequeños-

FRIED CAULIFLOWER	9
<i>Marcona Almonds, Sea Salt, Cilantro, Smoked Paprika</i>	
BRUSSEL SPROUTS	12
<i>Roasted Brussel Petals, Goat Cheese, Pomegranate Jewels, Muscat Balsamic Glaze</i>	
PATATAS BRAVAS	8
<i>Spicy Tomato Sauce & Aioli, Buttermilk Dressing</i>	
POTATO CROQUETTES	11
<i>Braised Beef Short Rib Nest and Garlic Aioli</i>	
CRISPY CHICKEN WINGS	15
<i>Cabrales Blue Cheese Carrot Ribbons, Celery, & Buffalo Foam</i>	
BOCADILLO SANDWICH	16
<i>Pan de Cristal with Serrano Jamon, Manchego Cheese, Frisée & Pink Peppercorn Aioli</i>	
GRILLED BOLERO STYLE SKIRT STEAK	27
<i>Romesco & Crispy Onion Straws</i>	
FRESHLY MADE CINNAMON CHURROS	12
<i>Dark Chocolate Dipping Sauce</i>	

HAM & CHEESE PLATTER

-Bandeja de Jamón y Queso-

INCLUDES JAMÓN THREE WAYS &
YOUR CHOICE OF THREE CHEESES 54

CABRALES / GOAT & SHEEP
*Creamy, Sharp Blue,
D.O. Asturias*

MANCHEGO / SHEEP
*Firm, sharp & wood-smoked,
D.O. Idiazábal*

TRONCHON / COW,
SHEEP, & GOAT
Creamy with soft nuttiness

DRUNKEN GOAT / GOAT
*Semi-soft, sweet & smooth,
wine cured rind, D.O. Murcia*

TETILLA / COW
Sensationally creamy, mild finish