



BOLERO

AT EUROPA VILLAGE

Bandeja de Carne y Queso - Meat & Cheese Platter

INCLUDES JAMÓN THREE WAYS &
YOUR CHOICE OF THREE CHEESES 54

Jamón Ibérico

JAMÓN SERRANO (2 oz) 14
Six Months Aged

JAMÓN IBÉRICO (2 oz) 26
*Acorn-fed, Free-range 50% Black Iberian Pig
Ibérico Ham from Salamanca, Spain*

JAMÓN IBÉRICO 100% (2 oz) 39
*Acorn-fed, Free-range 100% Black Iberian Pig
Ibérico Ham from Salamanca, Spain*

JAMÓN THREE WAYS (1 oz each) 38

Quesos - Cheeses

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

CABRALES / GOAT & SHEEP
Creamy, Sharp Blue, Do Asturias

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

TETILLA / COW
Sensationally creamy with a mild finish

MANCHEGO / SHEEP
Firm, sharp & wood-smoked, do Idiazábal

DRUNKEN GOAT / GOAT
Semi-soft, sweet & smooth, wine cured rind, do Murcia

3 for 24 / 5 for 35

Del Jardin - from the Garden

FRIED CAULIFLOWER 9
*Marcona Almonds, Sea Salt, Cilantro &
Smoked Paprika*

PAPAS CANARIAS 9
*Salty Wrinkled Potatoes, Mojo Verde &
Mojo Rojo Sauces*

ORGANIZED CAESAR 11
*Classic Creamy Dressing, Shaved Parmesan
& Sea Salt Croutons*

WILD MUSHROOM CARPACCIO 16
*Thinly Sliced Cremini Mushrooms with
Hazelnuts, Chives & Europa Table's
Spanish Olive Oil*

CATALAN-STYLE PAN DE CRISTAL 12
*Toasted Bread with Garlic & Tomato - OR -
Toasted Bread with Olive Oil & Sea Salt*

HEIRLOOM TOMATO & WATERMELON SALAD 12
*Pea Greens, Pine Nuts, Drunken Goat Cheese
& Sherry Vinaigrette*

MODERN OLIVES 12
Interpretation from Inspiration

BRUSSEL SPROUTS 12
*Roasted Brussel Petals, Goat Cheese,
Pomegranate Jewels, Muscat Balsamic Glaze*

CRISPY EGGPLANT 11
Local Honey Infused Buttermilk Dressing

PATATAS BRAVAS 8
Spicy Tomato Sauce & Aioli, Buttermilk Dressing

Del Mar - from the Sea

CEVICHE 15
Shrimp, Whitefish, Calamari & Fresh Citrus

GARLIC SHRIMP 16
*Garlic, Tomato Sofrito, Guindilla Pepper,
Toasted Bread*

SEARED FILET OF SEABASS 28
*Marinated in Valencia Orange Juice with
Artichokes & Blistered Cranberry Tomatoes,
Grilled Shishito*

SEARED JUMBO SEA SCALLOPS 17
Romesco Sauce

GRILLED OCTOPUS SALAD 16
*Marinated Onions, Cherry Tomatoes,
Avocado & Lime Vinaigrette*

Paella Especialidades

Please allow 45 mins for preparation Serves 2/4

MIXED SEAFOOD & SPANISH CHORIZO PAELLA 36/68
*Shrimp, Scallops, Mussels & Whitefish with
Saffron Infused Bomba Rice, Piquilla Peppers
& Sweet Peas*

CHICKEN, SPANISH SAUSAGE
& SERRANO JAMON PAELLA 34/64
*Saffron Infused Bomba Rice, Piquilla Peppers
& Sweet Peas*

ARTICHOKE & WILD MUSHROOM PAELLA 30/56
*Saffron Infused Bomba Rice, Piquilla Peppers
& Sweet Peas*

*Chef Requests - If you or any of your guests have an allergy or dietary restrictions,
please inform your server and our chefs will be happy to accommodate your needs.*



BOLERO

AT EUROPA VILLAGE

De la Tierra - from the Land

EL MATADOR SLIDERS <i>Beef & Chorizo "Spanish Style" Sliders with Crispy Shallots, Parsley Aioli, Tomatoes, Baby Arugula & Piquillo-Manchego Cheese</i> <i>Additions: Bacon / Avocado 3 €</i>	17
AMERICAN STYLE SLIDERS <i>Beef Sliders with Crispy Shallots, Parsley Aioli, Tomatoes, Baby Arugula & Piquillo-Manchego Cheese</i> <i>Additions: Bacon / Avocado 3 €</i>	17
POTATO CROQUETTES <i>Braised Beef Short Rib Nest & Garlic Aioli</i>	11
CRISPY CHICKEN WINGS <i>Cabrales Blue Cheese Carrot Ribbons, Celery, & Buffalo Foam</i>	15
BOCADILLO SANDWICH <i>Pan de Cristal with Serrano Jamon, Manchego Cheese, Frisée & Pink Peppercorn Aioli</i>	16
GRILLED BOLERO STYLE SKIRT STEAK <i>Romesco & Crispy Onion Straws</i>	27
ROASTED ORGANIC CHICKEN BREAST <i>White Corn & Mustard Greens</i>	24
GRILLED MARINATED LAMB LOIN <i>Rosemary, Paprika, Thyme & Hasselback Potato</i>	28
GRILLED GRASS-FED TOMAHAWK STEAK <i>Cabernet Sauvignon Reduction Sauce</i> <i>Please Allow 45 Minutes for Preparation</i> <i>(52 oz - Recommended for Party of 4)</i>	110
BRAISED PORK LOIN <i>Mashed Potatoes Infused with Manchego Cheese & Europa Table's Spanish Olive Oil</i>	26
TORTILLA ESPAÑOLA <i>Oven Roasted Potatoes, Spanish Sausage, Onions, Egg, & Baby Arugula with Spanish Olive Oil</i>	14

Un Poco Mas - Side Dishes

MASHED POTATOES <i>Infused with Manchego Cheese & Europa Table's Spanish Olive Oil</i>	9
CREAMY SPANISH BOMBA RICE <i>Assorted Wild Mushrooms & Truffle Oil</i>	18
GRILLED JUMBO ASPARAGUS <i>Chive Butter and Lemon Zest</i>	10

Cócteles Exclusivos - Cocktails

GIN + JAM <i>Barcelona Ginraw Gastronomic Gin with Lemonade, Tonic & Raspberry Sphere</i>	12
PASO DOBLE MARGARITA <i>This spicy margarita includes the perfect blend of cucumber, Fresno chili and Herradura Blanco tequila</i>	14
SANGRIA ROJA DE BOLERO <i>Our famous house sangria made daily with Poco Rojo sweet red wine, brandy and fresh fruit</i>	12
CAVA BELLINI <i>Peach & Orange Zest purée with Cava Sparkling</i>	12
AGUA DE EUROPA <i>Local Wunderkind Kalifornia Distillers' Bourbon, Cointreau Liqueur, Simple Syrup, with Cava Sparkling</i>	14
BARCELONA MOJITO <i>A delicious combination of berries with Bacardi Light Rum featuring Licor 43 Spanish liqueur</i>	14
TINTO DE VERANO <i>The "Red Wine of the Summer", a popular Spanish wine refreshment with Orangina and melon liqueur</i>	10

Craft Beers on Tap

BOLERO "ADIOS" DOUBLE IPA - 9.5% abv	9
BOLERO "EL MAGO" COFFEE - 6% abv HAZELNUT STOUT	9
BOLERO "COMPADRE" SPANISH LAGER - 4.5% abv	8
BOLERO "LIMONADA" LEMONADE IPA - 7% abv	8
IRONFIRE BREWING 5 I / 50 - 6.5% abv	9
ESTRELLA DAMM BARCELONA LAGER - 5.4% abv	8

Bolero Beer Flight - 12 (3 oz each)

"COMPADRE" SPANISH LAGER
"LIMONADA" LEMONADE IPA
"ADIOS" DOUBLE IPA
"EL MAGO" COFFEE HAZELNUT STOUT

Europa Table Experience

BUTTERNUT SQUASH & RICOTTA RAVIOLI - 22 -

For a limited time only, enjoy this special recipe featured in this season's Europa Table's release.

Save 10% off your bill by joining today!
Scan the QR code to learn more about club benefits.



We will gladly open any Europa Village branded bottle of wine for our wine club members at no charge.
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.