



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 (V)
Served with Marcona Almonds,
Honeycomb & Toasted Bread

CABRALES / GOAT & SHEEP (V)
Creamy, Sharp Blue, Do Asturias

TRONCHON / COW, SHEEP, & GOAT (V)
Creamy with soft nuttiness

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

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

CHEESE OF THE DAY (V)
Inquire for today's offering

3 for 24 / 5 for 35

Del Jardin - from the Garden

FRIED CAULIFLOWER (V) 9
Marcona Almonds, Sea Salt, Cilantro
& Smoked Paprika

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

WILD CHAMPINONES (V) (GF) 16
Sautéed with Mushrooms, Hazelnuts, Chives,
Garlic & Europa Table's Spanish Olive Oil
Add Bomba Rice +5

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

FARM TO TABLE SALAD (V) 12
Local Torn Greens, Bosc Pear, Dates, Queso Cabrales,
Marcona Almonds, Fig Crostini & Sherry Vinaigrette

GRILLED JUMBO ASPARAGUS (V) (GF) 10
Chive Butter & Lemon Zest

MODERN OLIVES (V) 12
Interpretation from Inspiration

BRUSSEL SPROUTS (V) 12
Roasted Brussel Petals, Goat Cheese,
Pomegranate Jewels, Muscat Balsamic Glaze

CRISPY EGGPLANT (V) 11
Local Honey-Infused Buttermilk Dressing

PATATAS BRAVAS (V) 8
Spicy Tomato Sauce & Aioli, Buttermilk Dressing

MASHED POTATOES (V) (GF) 9
Infused with Manchego Cheese & Spanish Olive Oil

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 (GF) 28
Marinated in Valencia Orange Juice with
Artichokes & Blistered Cranberry Tomatoes,
Grilled Shishito

SEARED JUMBO SEA SCALLOPS (GF) 17
Romesco Sauce

GRILLED OCTOPUS SALAD (GF) 16
Marinated Onions, Cherry Tomatoes,
Avocado & Lime Vinaigrette

SOFRITO MUSSELS 16
P.E.I. Mussels, Garlic, Saffron, Tomato,
Pickled Fennel & Grilled Bread

Paella Especialidades

Please allow 45 mins for preparation Serves 2/4

MIXED SEAFOOD & SPANISH CHORIZO PAELLA (GF) 36/68
Shrimp, Scallops, Mussels & Whitefish with
Saffron Infused Bomba Rice, Piquillo Peppers
& Sweet Peas

CHICKEN, SPANISH SAUSAGE (GF) 34/64
& SERRANO JAMON PAELLA
Saffron Infused Bomba Rice, Piquillo Peppers
& Sweet Peas

ARTICHOKE & WILD MUSHROOM PAELLA (V) (GF) 30/56
Saffron Infused Bomba Rice, Piquillo Peppers
& Sweet Peas

(V) VEGETARIAN (GF) GLUTEN FREE

Chef Requests - If you have any allergy or dietary restrictions, please inform your server.



BOLERO
AT EUROPA VILLAGE

De la Tierra - from the Land

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| EL MATADOR SLIDERS <i>Beef & Chorizo "Spanish Style" Sliders with Crispy Shallots, Parsley Aioli, Tomatoes, Baby Arugula & Piquillo-Manchego Cheese</i> <i>Add Bacon / Avocado +3</i> | 17 |
| AMERICAN STYLE SLIDERS <i>Beef Sliders with Crispy Shallots, Parsley Aioli, Tomatoes, Baby Arugula & Piquillo-Manchego Cheese</i> <i>Add Bacon / Avocado +3</i> | 17 |
| POTATO CROQUETTES <i>Braised Beef Short Rib Nest & Garlic Aioli</i> | 11 |
| TEMPRANILLO BRAISED BONE-IN (GF) BEEF SHORT RIBS <i>Butternut Squash, Drunken Goat Cheese & Chili Grits, Pickled Red Onions</i> | 36 |
| PORK CHEEK FABADA (GF) <i>Asturian Stewed Faba Beans with Bilbao Chorizo & Tender Pork Cheek</i> <i>Add Artisanal Spanish Bread for Dipping +3</i> | 18 |
| CREAMY BOMBA RICE WITH MAINE LOBSTER (GF) <i>Infused with Lemon & Saffron</i> | 30 |
| GRILLED BOLERO STYLE SKIRT STEAK (GF) <i>Romesco & Crispy Onion Straws</i> | 27 |
| ROASTED ORGANIC CHICKEN MEDALLIONS <i>Pisto Manchego, Arugula, Europa Table's Spanish Olive Oil, Sea Salt</i> | 24 |
| GRILLED MARINATED RACK OF LAMB (GF) <i>Rosemary, Paprika, Thyme & Hasselback Potato</i> | 28 |
| GRILLED GRASS-FED TOMAHAWK STEAK (GF) <i>Cabernet Sauvignon Reduction Sauce</i> <i>Please Allow 45 Minutes for Preparation</i> <i>(52 oz - Recommended for Party of 4)</i> | 110 |
| SMOKED IBERICO SPARE RIBS (GF) <i>Almond Mojo Rojo & Mojo Verde</i> | 24 |

Cócteles Exclusivos - Cocktails

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| GIN + JAM <i>Barcelona Ginraw Gastronomic Gin with Lemonade, Tonic & Raspberry Caviar</i> | 13 |
| PASO DOBLE MARGARITA <i>Cucumber, Fresno Chili & Herradura Blanco Tequila</i> <i>(¡Caliente!)</i> | 14 |
| SANGRIA ROJA DE BOLERO <i>House-made Sangria with Poco Rojo Sweet Red Wine, Brandy & Fresh Fruit</i> | 14 |
| CAVA BELLINI <i>Peach & Orange Zest Purée with Cava Sparkling</i> | 13 |
| AGUA DE EUROPA <i>Local Wunderkind Kalifornia Distillers' Bourbon, Cointreau Liqueur, Simple Syrup, with Cava Sparkling</i> | 14 |
| BARCELONA MOJITO <i>Bacardi Light Rum & Licor 43 Spanish Liqueur</i> | 14 |
| TINTO DE VERANO <i>The "Red Wine of the Summer" with Orangina & Melon Liqueur</i> | 12 |

Craft Beers on Tap

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| 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)

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



Europa Table Experience

BUTTERNUT SQUASH & RICOTTA RAVIOLI
- 24 -

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.



*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.*