



B O L E R O

AT EUROPA VILLAGE

Valentine's Day

De la Terra - From the Land

POTATO CROQUETTES 12
Fried creamy potato & manchego cheese, garlic aioli, braised beef short rib nest, micro greens

ORGANIZED CAESAR 14
Classic caesar dressing, shaved parmesan, sea salt croutons & crostini

ALBONDIGAS 22
Spanish beef & lamb meatballs, manchego cheese, smokey chorizo tomato sauce

BRUSSEL SPROUTS 14
Roasted brussel petals, goat cheese, pomegranate jewels, muscat balsamic glaze

FARM-TO-TABLE SALAD (V) (GF) 16
Baby butter lettuce, poco rojo poached pear, valdeon cheese, pomegranate, dates, sherry vinaigrette

EMPANADAS 18
Spanish chorizo & date turnover, poblano aioli, frisée, pomegranate jewels

CAULIFLOWER (N) 12
Fried buttermilk battered florets, marcona almonds, sea salt, cilantro, smoked paprika, poblano pepper aioli

RIBEYE 79
Grilled 22 oz. bone-in, maldon salt, ajos confitados, romesco butter, braised endive, roasted shallots & blistered tomatoes

LAMB (GF) 34
Pan-seared rosemary, thyme & paprika marinated rack, butter poached hasselback potato

NEW YORK STEAK 45
Grilled 12 oz. coffee rub, quince reduction, roasted butternut squash purée, organized potato & manchego crisp

CHICKEN MEDALLIONS 26
Organic breast & thigh meat, crispy skin, corn puree, charred corn, roasted poblanos & caramelized onions, fried leeks

TOMAHAWK STEAK (GF) 130
*Grilled 52 oz. bone-in dry aged ribeye, cabernet sauvignon reduction
(Please Allow 45 Minutes for Preparation)*

TOUR DE EUROPA (GF) 220
Grilled 52 oz. bone-in dry aged ribeye, cabernet sauvignon reduction & choice of paella

Especiales del Chef

SPANISH-STYLE OYSTERS 20
Cornmeal breaded & fried, garlic aioli, caviar

SALMON (GF) 44
Pan-seared Atlantic fillet, creamy sofrito, green apple, fennel & dill cucumber slaw

FILET & LOBSTER (GF) 92
Grilled beef tenderloin, butter poached lobster tail & claw, potato manchego soufflé, paprika béarnaise

SWEETHEART CAKE (GF) 14
Chocolate hazelnut mousse, raspberry sauce

Del Mar - From the Sea

GARLIC SHRIMP 17
Tomato sofrito, guindilla pepper, grilled bread

CEVICHE (DF) 16
Citrus marinated shrimp, whitefish & calamari, cilantro, red onion, habanero chili, lavash

CRAB & AVOCADO 28
Maryland lump crab, mango, red onion, cilantro, stuffed avocado, passion fruit coulis, avocado crema

OCTOPUS (GF) (DF) 22
Grilled tentáculo, canarias papas arrugadas, heirloom tomatoes, mojo rojo & mojo verde

DRUNKEN SHRIMP 26
Grilled shrimp, olive bread, garlic, butter, parsley & Libido Blanco white wine sauce

SEA SCALLOPS (GF) 18
Seared trio, romesco sauce, micro greens

SEABASS (GF) 30
Valencia orange marinated seared fillet, artichokes, blistered cranberry tomatoes, grilled shishito peppers

ZARZUELA DE MARISCOS (DF) 30
Spanish seafood stew, halibut, shrimp, orange roughy, mussels & clams, tomato saffron sauce, jumbo fried prawn, toasted bread

GAMBAS CON ESPAGUETIS 28
Grilled jumbo shrimp, heirloom cherry tomatoes, arugula, garlic white wine butter sauce, pasta, manchego

HALIBUT (DF) 30
Seared fillet, turnip pisto, glazed fennel, roasted eggplant, seafood broth, patatas fritas moradas

NETTLE FETTUCCINE 30
Grilled shrimp, garlic cream sauce, tomatoes, fresh basil, manchego cheese olive bread

Paella Especialidades

Please allow 45 mins for preparation. Serves 2/4

SEAFOOD & SPANISH CHORIZO PAELLA (GF) 43/73
Shrimp, scallops, mussels, white fish, pork, piquillo peppers, sweet peas, saffron bomba rice

PAELLA DE BOLERO (GF) 59/90
Grilled filet mignon, shrimp, chorizo, squash, piquillo peppers, sweet peas, saffron bomba rice

CHICKEN, SPANISH SAUSAGE (GF) 38/68 & SERRANO JAMÓN PAELLA
Chicken thigh, sausage, ham, piquillo peppers, sweet peas, saffron bomba rice

MUSHROOM & ARTICHOKE PAELLA (GF) 37/64
Organic wild mushrooms, roasted artichokes, asparagus, manzanilla olives, piquillo peppers, sweet peas, saffron bomba rice

(V) VEGETARIAN (GF) GLUTEN-FREE (N) CONTAINS NUTS

If you have any allergy or dietary restrictions, please inform your server. All parties of six or larger will have an 18% gratuity automatically placed on the check. All sales are subject to a 1% Temecula Valley Wine & Agricultural Heritage District fee.

Executive Chef, Hany Ali | Sous Chef, Orlando De Leon