



BOLERO

AT EUROPA VILLAGE

Valentine's Day

El Jardín - The Garden

SOPA DE CALABAZA ASADA (N)	15	REMOLACHA (N)	15
<i>Roasted butternut squash soup, toasted almonds & crispy chickpeas</i>		<i>Roasted red, golden & candy strip beets, goat cheese mousse, toasted hazelnuts, orange zest, Garnacha Rosa glaze, tiny vegetables, arugula, paprika & sea salt crostini</i>	
ENSALADA DE CÉSAR	15	CHAMPIÑONES (V) (N) (GF)	18
<i>Jicama wrapped romaine hearts, classic caesar dressing, parmesan & sea salt croutons & crostini</i>		<i>Sherry-infused sautéed wild mushrooms, garlic chips, hazelnuts, garlic white wine butter sauce, micro greens, Europa Table olive oil</i>	
COLES DE BRUSELAS	15	PURÉ DE PAPA (GF)	12
<i>Crispy Brussels sprout petals, goat cheese, pomegranate jewels, Muscat balsamic glaze</i>		<i>Manchego-infused mashed Yukon gold potatoes, Spanish olive oil</i>	
COLIFLOR (N)	14		
<i>Buttermilk battered fried cauliflower florets, poblano aioli, smoked paprika, cilantro, Marcona almonds & sea salt</i>			

De la Tierra - From the Land

EMPANADAS	19
<i>Chicken, roasted poblano, tomato & charred corn, battered poblano, guajillo pepper aioli, radish</i>	
TRES JAMONES & QUESOS	56
<i>Spanish ham 3 ways & 3 Spanish cheeses, honeycomb, Marcona almonds & toasted fig bread</i>	
CROQUETAS	15
<i>Fried creamy potato & Manchego cheese, garlic aioli, braised beef short rib nest, micro greens</i>	
CARNE ASADA CON PIQUILLOS (N)	29
<i>Grilled skirt steak, crispy shoestring garlic potatoes, confit piquillo pepper & Marcona almond sauce</i>	
TOSTA DE RABO DE TORO	23
<i>Braised oxtail & Idiazabel cheese stuffed piquillo peppers, pan de cristal, guajillo pepper, tomato, sour crema, toasted pumpkin & sesame seed recado sauce</i>	
FILETE Y LANGOSTA (GF)	95
<i>Grilled beef tenderloin & butter poached lobster tail & claw, potato Manchego soufflé, paprika bearnaise</i>	
CHULETAS DE CORDERO	36
<i>Pan-seared lamb chops, raspberry & mint Cabernet reduction, peppercorn rosemary, thyme & parsley breadcrumb crusted, Manchego-dusted hasselback gold potato</i>	
TOMAHAWK STEAK (GF)	139
<i>Grilled 52 oz. bone-in dry aged ribeye, Cabernet sauce (Please allow 45 minutes for preparation)</i>	
FILETE DE NUEVA YORK	50
<i>Grilled 12oz New York steak, apricot & Cabernet sauce, organized gold potatoes & sour crema, edible flowers</i>	
MEDALLONES DE POLLO	29
<i>Pan-fried chicken breast & thigh roulade medallions, stewed zucchini, yellow squash, red bell pepper, tomato & garbanzo bean pisto, corn & jalapeño sauce</i>	
TOUR DE EUROPA (GF)	237
<i>Grilled 52oz. bone-in dry aged ribeye, Cabernet sauce, & choice of paella for 4, tableside presentation</i>	
POLLO, CHORIZO & JAMÓN PAELLA (GF)	40/70
<i>Chicken thigh, pork sausage & Serrano ham, piquillo peppers, sweet peas & saffron bomba rice (Please allow 45 minutes for preparation)</i>	
PAELLA DE VERDURAS (GF)	40/67
<i>Organic wild mushrooms, roasted artichokes, zucchini, piquillo peppers, sweet peas, & saffron bomba rice (Please allow 45 minutes for preparation)</i>	

Del Mar - From the Sea

CEVICHE (DF)	25
<i>Lobster & shrimp, lychee, mango, chile de arbol, cilantro, red onion, habanero chile, citrus, pomegranate jewels & grain tostadas</i>	
OSTRAS	30
<i>Spanish-style oysters, cornmeal breaded & fried, garlic aioli, caviar</i>	
CALAMARES A LA ANDALUZA	20
<i>Buttermilk & flour-dusted fried calamari, Fresno peppers, hatch chili aioli & grilled lemon</i>	
GAMBAS AL AJILLO (DF)	20
<i>Garlic shrimp, tomato sofrito sauce, guindilla pepper & grilled bread</i>	
PULPO (GF) (DF)	25
<i>Grilled octopus tentaculo, papas canarias, arrugadas, tomatoes, mojo rojo & verde rojo</i>	
GAMBAS EBRIAS	29
<i>Grilled drunken shrimp, grilled olive bread, garlic, butter, parsley & Libido Blanco white wine sauce</i>	
MACARRONES CON QUESO DE LANGOSTA	55
<i>Maine lobster tail & claws, Manchego, gruyère cheese & gemelli pasta, shaved truffles</i>	
VIEIRAS Y PATATAS	45
<i>Pan-seared diver scallops, gold potato mousseline, blistered grape relish, mango & lime gastrique</i>	
RODABALLO (GF)	33
<i>Potato-crusted halibut, sautéed zucchini & carrots, orange sauce, orange supremes</i>	
GAMBAS CON ESPAGUETIS	31
<i>Grilled jumbo shrimp, heirloom tomatoes, arugula, garlic white wine butter sauce, spaghetti & Manchego</i>	
LUBINA (GF)	38
<i>Orange marinated seared Chilean seabass, artichokes, blistered tomatoes & grilled shishito pepper</i>	
MARISCOS & CHORIZO PAELLA (GF)	46/76
<i>Shrimp, scallops, mussels, white fish, & pork sausage, piquillo peppers, sweet peas & saffron bomba rice (Please allow 45 minutes for preparation)</i>	
BOLERO DE PAELLA (GF)	61/93
<i>Grilled filet mignon, shrimp & chorizo, squash, piquillo peppers, sweet peas & saffron bomba rice (Please allow 45 minutes for preparation)</i>	

CHEF'S PICKS (V) VEGETARIAN (GF) GLUTEN-FREE (N) CONTAINS NUTS

Please inform your server if you have any dietary restrictions or allergies. 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.