

Bolero

Latin Cuisine Tour

Tapas A P P E T I Z E R S

EMPANADA DE PATO

shredded duck empanadas made with peppers, onions, garlic sofrito. served with spicy rocoto sauce 12

CAMARONES AL AJO

shrimp sauteed in garlic, olive oil and a touch of lemon juice, parsley, red pepper flakes and white wine 12

TEQUEÑOS

cheese wrapped with a slightly sweet dough. fried golden to perfection. served with an orange tangy sauce 10

PAPAS A LA HUANCAINA

traditional Peruvian potatoes, laced with huancaína sauce made with mild yellow peppers, fresh cheese, black olives and hard boiled egg 11

ALBONDIGAS

seasoned beef and pork meatballs. oven simmered in a ripe spicy tomato sauce, Spanish blue cheese crumble 9

GF PICANHA

top sirloin cap (coulotte) steak, marinated in fresh herbs. grilled to perfection. sliced and served with semola de maiz and spinach 14

GF ESPARRAGOS ASADOS

fresh grilled asparagus, tossed with red onions and citrus cilantro dressing and lemon zest 10

CALAMARES FRITOS

deep fried calamari tossed with roasted peppers, capers and tomatoes. served with garlic lime alioli 14

GF TAMALES CON POLLO

homemade corn tamales, topped with seasoned chicken breast, citrus marinade and caramelized onions 10

GF CHORITOS AL VAPOR

wine steamed mussels, fennel, shallots, garlic and diced fresh tomatoes 14

YUCA RELLENA

pan seared yuca mash. stuffed with wild mushroom duxelles and beef picadillo. served with romesco sauce 11

TOSTONES BOLERO

deep fried green plantains, topped with sauteed chicken, sofrito, tomatoes and peppers 11

ensaladas S A L A D S

*add : chicken 4. salmon 6 .portobello 4. shrimp 7. encrusted goat cheese 5

CAESAR A LA PARRILLA

char grilled artesian romaine heart topped with caesar dressing, shaved parmesan cheese and croutons 12

GF ENSALADA DE LA CASA

chopped chef salad. lettuce, tomato, jicama, cucumbers, mango, bermuda onions, red cabbage and quinoa. tossed with a citrus cilantro dressing 14

GF ENSALADA DE PALMITOS

Brazilian heart of palm, grape tomatoes, baby arugula, red onions, cucumbers and pomegranate seeds. served with a balsamic vinaigrette 13

sopas S O U P S

POTAJE DE FRIJOLES

White bean stew with cured Spanish Chorizo 5

BISQUE DE LANGOSTA

Velvety cream of Lobster 5

ceviche A P E R U V I A N T R A D I T I O N

CEVICHE CLASICO

refreshing classic ceviche. sliced fish. marinated in citrus juice, red onions and cilantro. served with corn, sweet potatoes and garlic toast 16

CEVICHE MIXTO

sliced fish, calamari, shrimp and octopus. marinated in citrus juice, rocoto peppers, red onions and cilantro. served with corn, sweet potatoes and garlic toast 17

CEVICHE DE VERDURAS

refreshing ceviche with seasonal vegetables, avocado, jicama, red onions, aji amarillo, cilantro and lemon juice. served with corn and sweet potatoes and garlic toast 12

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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paellas SPANISH NATIONAL DISH

(allow a minimum of 45 min to prepare. paellas are served for quantities of 2 or more)

GF PAELLA BOLERO

shrimp, calamari, fish, lobster, clams, chicken, chorizo, vegetables and saffron rice **30 price per person**

GF PAELLA DEL MAR

assortment of the sea. shrimp, calamari, fish, lobster, mussels, clams, vegetables and saffron rice **30 price per person**

GF PAELLA DE VERDURAS

fresh vegetables, garbanzos and saffron rice. topped with Peruvian quinoa **25 price per person**

GF PAELLA EN TINTA

shrimp, calamari, fish, lobster, mussels, clams, vegetables and rice. cooked in calamari ink **30 price per person**

entradas ENTREES

CARNES (MEATS)

OSSOBUCO DE CERDO

pork shanks marinated overnight in red wine and herbs. slowly braised. laced with red wine demi-glace. served with fabada white bean stew **24**

ENTRAÑA DE NOVILLO

grilled Argentinean style skirt steak. Served with chimichurri sauce, potatoes, and vegetables of the day **28**

GF VACA FRITA

shredded beef sauteed in olive oil, caramelized onions and citrus marinade. served with rice, plantains and topped with a farm fresh fried egg **22**

MARISCOS (SEAFOOD)

GF SALMON OCEAN DRIVE

fresh filet of Faroe Island salmon. seasoned and grilled to perfection. served with a rich lobster sauce, fresh asparagus and potatoes of the day **25**

CAMARONES PROVENZAL

jumbo shrimp marinated in citrus, garlic butter, white wine and a touch of paprika. sprinkled with panko. served on a bed of wilted spinach and rice of the day **24**

PESCADO SUDADO

filet of branzino fish, calamari, shrimp and mussels. steamed in a tomato white wine broth, traditional Peruvian aji amarillo and a touch of jengibre (ginger), cilantro, red onions bell peppers and potatoes **30**

AVES (POULTRY)

POLLO LATINO

classic dish of chicken and rice. chicken sauteed with olive oil, minced garlic, Peruvian aji amarillo, onions, carrots and peas. simmered in beer, chicken broth and cilantro **20**

GF POLLO A LAS HIERBAS

char grilled chicken breast churrasco. marinated in homemade aderezo and fresh herbs. topped with sautéed baby mushrooms and caramelized onions. served with rice of the day and fresh vegetables **21**

POLLO Y CAMARON AL INFIERNO

pan seared seasoned chicken breast. sauteed shrimp, asparagus, onions, tomatoes and spicy rocoto pepper sauce. served with rice of the day and fresh vegetables **22**

raciones SIDES

YUCA FRITA

fried yuca (cassava) with garlic dipping sauce **6**

ESPINACAS SALTEADAS

fresh spinach, sauteed in roasted garlic infused oil **5**

PORTOBELLO A LA PARRILLA

marinated, grilled portobello mushrooms **5**

PLATANITOS FRITOS

fried sweet plantains **5**

ENSALADA PICADA

house chopped salad. served with citrus cilantro dressing **5**

PAPAS FRITAS

rosemary fried potatoes **4**

AGUACATE

fresh avocado **5**

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