

el Bolero

COCINA MEXICANA

BARRA FRIA/ CEVICHEs Raw Bar

TARTARA DE ATUN / 15

Sushi Grade Tuna Tartar, Lime, Avocado, Mango.

COCKTAIL DE CAMARON / 12

Shrimp, Tomato Cocktail Sauce, Pico De Gallo, Avocado, Lime.

CEVICHE DE HUACHINANGO / 15

Red Snapper, Tomato, Red Onion, Watermelon, Lime.

ANTOJITOS / BOTANAS Appetizers

GUACAMOLE CON TOTOPOS *Bajío* / 9

Guacamole With Chips.

ADDITIONAL GUACAMOLE TOPPINGS

Bacon - Basil, Tomatoes, Lime / +3

Pastor - Pastor Meat, Pineapple Relish / +3

Jumbo Lump Crab - Pickle Onion, Cilantro, Lime / +7

PALOMITAS DE CAMARON *Central Mexico* / 10

Tempura Fried Shrimp with Tartar Sauce.

SOPES CON POLLO

Central Mexico / 10

Queso Fresco, Chipotle Braised Chicken, Lime Crema, Avocado

FLAUTAS DE PAPA Y CHORIZO *Northern Mexico* / 12

Potato, Chorizo, Cotija Cheese, Salsa Picante.

CRISPY CALAMARI AND MEZCAL SAUCE / 12

Mezcal Tomato Sauce, Cotija Cheese, Pickled Onions.

EMPANADAS TRIO / 9

Braised Brisket, Chicken Tinga, Spinach with Cheese.

TACOS

3 Tacos In Hand-made Corn Tortillas or Flour Tortillas.

Served with a Side of Cilantro Lime Rice.

Blue Corn Tortillas Available Upon Request \$3.

AL PASTOR CON GRILLED PIÑA *Mexico City* / 12

Shaved Pork, Grilled Pineapple Relish, Anchiote.

POLLO CON ANCHO Y CACAO *Oaxaca* / 12

Pulled Chicken, Pomegranate, Avocado, Onions.

WAGYU Y CHORIZO CON GUACAMOLE Y RAJAS

Northern Mexico / 14

Grilled Wagyu Flank Steak, Roasted Peppers and Queso Fresco in Blue Corn Tortillas.

PESCADO DEL DIA (Grilled Or Fried)

Northern Mexico / MKT

Fish Of The Day, Chef's Choice (Ask Server).

CAMARONES *South Pacific* / 14

Beer Batter, Corn Relish, Chipotle Cotija Crema, Avocado.

VEGETARIANO

Central Mexico / 12

Oaxaca Cheese, Roasted Nopales, Roasted Corn, Huitlacoche, Blue Corn Mushroom, Pico de Gallo, Pickled Onion

PARA ACOMPAÑAR Sides

ARROZ BLANCO DE AJO / 4

Garlic White Rice, Onion.

FRIJOLES NEGROS / 5

Black Bean Puree, Cotija Cheese.

FRIJOLES CHARROS CON CHICHARRON / 6

Applewood Smoked Bacon, Chorizo, Ham, Pinto Beans, Onion, Tomato.

ELOTES DE CALLE PREPARADOS / 8

Grilled Corn Kernels, Chili Dust, Crema Fresca, Cotija Cheese.

POSTRES

FLAN TRADICIONAL / 9

Seasonal Berries, Dark Chocolate Sauce.

CHURROS TRADICIONALES CON CAJETA / 9

Seasonal Berries, Caramel, Dark Chocolate Sauce, Abuelita's Hot Chocolate.

TRES LECHEs DE NEOPOLITAN / 9

ARROZ CON LECHE CAKE / 9

QUESO FUNDIDO/CASUELITAS

Central Mexico

Oaxaca Cheese. Extra Tortillas \$2

PASTOR *Pork* / 10

WAGYU *Flank Steak* / 13

CAMARON Y LANGOSTA *Shrimp And Lobster* / 17

RAJAS Y TOMATOES ROSTISADO

Roasted Vegetables / 12

SOPAS Soups

CONSOME DE POLLO CON MAIZ POZOLERO / CUP 8 / BOWL 14

Chicken Soup, Hominy, Cilantro, Lime.

CREMA DE FLOR DE CALABAZA, ELOTE Y QUESO / CUP 8 / BOWL 14

Cream Soup, Squash Blossom, Corn, Cilantro.

GAZPACHO DEL DIA / CUP 8 / BOWL 14

ENSALADAS Salads

ENSALADA DE BOLERO / 9

Mixed Greens, Baby Heirloom Tomatoes, Shaved Radishes, Sunflower Sprouts, Fresh Herb Vinaigrette.

EL BOLERO CHOPPED SALAD / 10

Mixed Greens, Nopales, Queso Fresco, Black Beans, Cherry Tomatoes, Avocado.

Add to the above-chicken 5/ shrimp 7/ salmon 7/ steak 8

AGUACATE Y POLLO / 12

Grilled Marinated Chicken, Romaine Lettuce, Roasted Corn, Avocado, Tomatoes, Toasted Sesame, Creamy Cotija Dressing.

CARNE ASADA / 15

Grilled Wagyu Flank Steak, Roasted Beets, Bibb Lettuce, Shaved Rainbow Carrots, Agave Lemonette.

ALMUERZO Brunch Sat & Sun 10AM-3PM

Served With Breakfast Potatoes

STEAK AND EGGS / 19

6oz Wagyu Skirt Steak with 2 Homemade Tostadas Topped with Black Beans, 2 Eggs, Salsa Ranchera, Queso Fresca

PAN DE PULQUE FRENCH TOAST / 11

2 Pieces of Pan de Pulque Soaked in Organic Milk, Heavy Cream, Vanilla, Cinnamon Sugar. Served with Agave Syrup Drizzled with Sweet Crema, Lemon Lime Zest, Strawberries

SOPES CON SMOKED SALMON *Mexico City* / 12.5

Masa Tartlet, Smoked Salmon, Red Onion, Capers and Ricotta Cheese

HUEVOS BENEDICTINE CON JALAPENO CRAB CAKES / 16

2 Poached Eggs on 2 Jalapeno Crab Cakes with Jalapeno Hollandaise

TACOS CON CHORIZO Y QUESO *Northern Mexico* / 12

Corn Tortillas, Chorizo, Eggs, Avocado, Cotija Cheese

HUEVOS MOTULENOS *Northern Mexico* / 9

2 Fried Eggs On Tostadas, Black Beans, Ham, Peas, Queso Fresco, Habanero Sauce

CHILAQUILES DE POLLO ROJOS O VERDRES *Mexico City* / 12

Tortilla Strips, Pulled Chicken, Crema Fresca, Rojo: Pasilla & Cascabel Salsa. Verdes: Serrano & Tomatillo Salsa. Add Fried Egg +1

MIGAS CON CHORIZO Y QUESO *Northern Mexico* / 11

Chorizo, Tortilla Strips, Pico De Gallo, Asadero Cheese. Add Guacamole +2

GORDITAS DE POLLO / 11

Masa Cakes Stuffed with Pulled Chicken in Chipotle Sauce and Queso Fresco

OMELETTE MEXICANO / 12

Eggs, Calabazitas, Pico De Gallo, Asadero Cheese. Add Lobster +6.

GARDEN FRITATTA / 11

Seasonal Mixed Vegetables, Confit Tomatoes, Crema Fresca, Oaxaca Cheese, Mixed Green Salad.

SIDES

BACON / 5

CHORIZO / 5

ARROZ BLANCO DE AJO / 4

FRIJOLES NEGROS / 4

FRIJOLES CHARROS CON CHICHARRON / 4

CORN TORTILLAS / 1.5

ORGANIC BLUE CORN TORTILLAS / 3

GUACAMOLE / 4

HOUSE SALAD / 5

GREEN CHICKEN POZOLE / CUP 5 - BOWL 8

WINE BY THE BOTTLE

WHITE

BOOMTOWN 33

Chardonnay. Columbia Valley, Washington.

CYT MARQUES DE CASA CONCHA 45

Chardonnay. Chile.

STONESTREET 50

Chardonnay. Sonoma, California.

STAGS' LEAP 50

Chardonnay. Napa Valley, California.

JORDAN 80

Chardonnay. Russian River, California.

HANZELL SEBELLA 75

Chardonnay. Sonoma Valley, California.

CAYMUS CONUNDRUM 62

White Blend. California.

CLOUDY BAY 75

Sauvignon Blanc. Marlborough, New Zealand.

TABLAS CREEK PATELIN DE TABLAS 48

Blanc. Paso Robles, California.

DR. LOOSEN BLUE SLATE KABINETT 43

Riesling. Mosel, Germany.

RED

CHANDON PINOT MEUNIER 51

Pinot Meunier. California.

SECRETO 38

Malbec. Chile.

FAUSTINO V GRAND RESERVA 98

Rioja. Spain.

BOUCHARD BEAUNE CHATEAU ROUGE 90

Burgundy, France.

EL NIDO 270

Jumilla, Spain.

JUAN GIL 94

Jumilla, Spain.

BLACK SLATE 65

Porrera, Priorat, Spain.

LYRIC BY ETUDE 39

Pinot Noir. Santa Barbara, California.

CUNE IMPERIAL TINTO 125

Rioja, Spain.

HALL 115

Cabernet Sauvignon. Napa Valley, California.

NAVARRO CORREAS 35

Cabernet Sauvignon. Mendoza, Argentina.

PENDULUM 42

Red Blend. Columbia Valley, Washington.

VENTISQUERO GREY SINGLE BLOCK 45

Cabernet Sauvignon. Maipo Valley, Chile.

CAIN CUVÉE 79

Bordeaux Blend. Napa Valley, California.

CHATEAU DE PEZ SAINT ESTEPHE 119

Bordeaux, France.

GOLDSCHMIDT 160

Katherine Vineyard Cabernet Sauvignon. Yorman Ranch, California.

WINDERLEA 98

Pinot Noir. Dundee Hills, Oregon.

LEMELSON THEA'S SELECTION 58

Pinot Noir. Willamette Valley, Oregon.

NUMANTHIA TERMES 60

Tempranillo. Toro, Spain.

LYETH 38

Bordeaux Blend, Sonoma, California.

SCALA DEI NEGRE 56

Priorat, Spain.

VIBO PUNTA DEL VIENTO 48

Red Blend, Chile.

GIRARD ARTISTRY 98

Red Blend. Napa Valley, California.

FAUST 159

Cabernet. Napa Valley, California.

BUBBLES

BELLAVISTA FRANCIACORTA 62

Spumante, Italy.

VEUVE CLICQUOT YELLOW LABEL 126

France.

DOM PERIGNON BRUT 390

Champagne. France. 2004.

WINE BY THE GLASS

WHITE

CASA MADERO 13/50

Chardonnay. Valle de Parras, Coahuila. Mexico

RAMON BILBAO 10/40

Albarino, Rias Baixas, Spain.

PASO A PASO 8/32

Verdejo, Spain.

CA'DONINI 9/36

Pinot Grigio. Friuli, Italy.

MCPHERSON 10/40

Viognier, Texas.

SKYFALL 9/36

Riesling. Columbia Valley. Washington.

PROPHECY 10/40

Sauvignon Blanc. Marlborough. New Zealand.

VIU MANENT 8/32

Sauvignon Blanc. Colchagua Valley, Chile.

MIA 8/32

White Blend. Spain.

RED

VINALBA ROSÉ 9/36

Syrah/Grenache Mendoza. Argentina.

ALEXANDER VALLEY 12/48

Merlot. Alexander Valley. California

CHALONE 10/40

Pinot Noir. Monterrey, California.

PEDRONCELLI 3 VINEYARD 11/44

Cabernet Sauvignon. Dry Creek Valley. California

NOVECENTO 9/36

Cabernet Sauvignon. Mendoza, Argentina.

RECKLESS LOVE 12/48

Red Blend. Sonoma. California

ASTICA 9/36

Malbec. Mendoza, Argentina.

TERMES NUMANTHIA 15/60

Tempranillo. Toro, Spain.

BUBBLES

ZERBINA 9/36

Prosecco. Italy.

GH MUMM 187ml 18

Champagne, France



el Bolero

COCINA MEXICANA

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