

## BARRA FRIA Y ANTOJITOS

### TARTARA DE ATUN/15

sushi grade tuna, lime, avocado, mango

### GUACAMOLE CON TOTOPOS/12

guacamole with house made chips  
bacon-basil-tomato-lime +3  
pastor meat-pineapple relish +3  
lump crab-pickled onion-cilantro-lime +7

## QUESO FUNDIDO

QUESO FUNDIDO IS SERVED IN A PIPING HOT SKILLET WITH HOUSE MADE CHIPS.  
HOMEMADE TORTILLAS AVAILABLE UPON REQUEST +2.

### AL PASTOR/12

melted oaxaca cheese with pork

### NY TIRA DE CARNE/14

melted oaxaca cheese with NY strip steak

## SOPAS Y ENSALADAS

### CREMA DE CALABAZA/8-14

cream of squash blossom soup, corn, cilantro

### ENSALADA DE BOLERO/9

mixed greens, baby heirloom tomato, radish,  
sunflower sprouts, fresh herb vinaigrette  
chicken +5 | shrimp +7 | salmon +7 |  
tuna +10 | steak +8

## TACOS

ALL TACOS SERVED 3 TO AN ORDER IN YOUR CHOICE OF CORN OR FLOUR TORTILLAS.  
SERVED WITH A SIDE OF CILANTRO LIME RICE.. BLUE CORN TORTILLAS AVAILABLE BY REQUEST +3

### MEXICAN POKE BURRITO/16

jalapeño marinated sushi grade tuna, mango,  
avocado, whole wheat tortilla; served with  
arugula & radish salad  
<<AVAILABLE DURING LUNCH ONLY>>

### AL PASTOR CON GRILLED PINA/12

shaved pork, grilled pineapple relish, anchiote

## PLATOS

### ENCHILADAS VERDES DE POLLO/14

pulled chicken, tomatillo salsa, tomato,  
lettuce, asadero cheese, roasted corn relish

### ENCHILADAS DE POLLO CON MOLE/16

mole poblano, onion, white rice, queso fresco

### COCHINITA PIBIL - YUCATECO/16

braised achiote pork, black bean purée,  
pickled onion, served with corn tortillas

### WAGYU CON QUESADILLAS/28

chili pepper dusted flank steak, blue corn  
shrimp quesadillas, guacamole

### FAJITAS DE LANGOSTA/29

lobster tail, lemon butter, pico de gallo,  
asadero cheese, rice, black bean purée,  
served with corn tortillas

### VIEIRAS ARROZ CON LANGOSTA/29

pan seared scallops, lobster rice, morita salsa

### CHILE RELLENO DE JAIBA/21

lump crab, crema de flor de calabaza, cilantro,  
tomato, asadero cheese, tequila sour cream, rice

### HUACHINANGO ALA VERUCRUZANA/27

pan seared red snapper, veracruzana sauce,  
white rice, steamed vegetables

## PARA ACOMPAÑAR

### FRIJOLE NEGROS/5

black bean purée, cotija cheese

### ARROZ BLANCO DE AJO/4

garlic white rice with onion

### ELOTES DE CALLE PREPARADOS/8

grilled corn kernels, crema fresca,  
cotija cheese, chili dust

## POSTRES

### FLAN TRADICIONAL/9

homemade flan, dark chocolate sauce,  
seasonal berries

### TRIO OF EMPANADAS/9

beef brisket, chicken tinga, spinach & cheese

### COCKTAIL DE CAMARON/12

shrimp, tomato sauce, pico de gallo, avocado

### FLAUTAS DE PAPA Y CHORIZO/12

potato, chorizo, cotija cheese, salsa picante

### SOPES CON POLLO /10

chicken, queso fresco, lime crema, avocado

### CAMARON Y LANGOSTA/19

melted oaxaca cheese w/shrimp & lobster

### CONSOME DE POLLO/8-14

chicken stock, hominy, cilantro, radish;  
served with lime wedge

### POZOLE DE PUERCO ROJO/8-14

pork broth, hominy, cilantro, radish;  
served with lime wedge

### ENSALADA DE AGUACATE Y POLLO/12

grilled marinated chicken, romaine lettuce,  
roasted corn, avocado, tomato,  
toasted sesame seed, creamy cotija dressing

### TACOS CAMARONES/14

beer battered or grilled shrimp, corn relish,  
chipotle crema, avocado

### PESCADO DEL DIA/MARKET

grilled or beer battered fish of the day,  
chef's choice - ask server

### POLLO CON MOLE/12

marinated pulled chicken, avocado, onion

### ENCHILADAS DE BARBACOA/16

beef brisket, roasted peppers, onion, dried chiles,  
asadero cheese, ensalada fresca

### POLLO ROSTISADO CON MOLE/16

half chicken, puebla style mole, rice

### FILETE OJO DE COSTILLA/28

grilled rib-eye steak, grilled asparagus,  
pan roasted potato, agave chipotle glaze

### CHILE RELLENO DE QUESO/16

goat cheese, panela cheese, mushroom, epazote,  
tomato habanero salsa, black bean purée, rice

### POLLO O CARNE A LAS BRASAS/16-23

traditional fajitas, poblano peppers, onion,  
guacamole, served with corn tortillas  
CHICKEN 16/WAGYU FLANK STEAK 23/COMBO 22

### SALMON POBLANO/22

poblano crema, garlic rice, grilled vegetables

### PRAWNS CAMPECHE/26

sautéed prawns, habanero sauce, bell pepper,  
served with garlic rice and avocado slices

### FRIJOLE CHARROS/6

applewood smoked bacon, chorizo, ham,  
pinto beans, onion, tomato

### VERDURAS/6

sautéed zucchini, pumpkin, mushroom,  
bell pepper, carrot

### CHURROS TRADICIONALES/9

crispy dough pipes, caramel, dark chocolate,  
cinnamon sugar, abuelita's hot chocolate

### TRES LECHE DE NEOPOLITAN/9

3 flavored neopolitan cake soaked in  
3 kinds of milk

### CEVICHE DE HUACHINANGO/15

red snapper, tomato, red onion, watermelon

### PALOMITAS DE CAMARON/10

tempura style battered shrimp, tartar sauce

### CRISPY CALAMARI/12

mezcal sauce, cotija cheese, pickled onion

### RAJAS Y TOMATE ROSTISADO/12

melted oaxaca cheese w/roasted veggies

### GAZPACHO DEL DIA/8-14

chilled raw vegetable soup of the day

### ENSALADA PICADA DE BOLERO/10

mixed greens, quinoa, queso fresco,  
cherry tomato, avocado  
chicken +5 | shrimp +7 | salmon +7 |  
tuna +10 | steak +8

### ENSALADA DE CARNE ASADA/16

grilled prime NY strip, bibb lettuce,  
roasted beet, shaved rainbow carrot,  
agave lemon dressing

### WAGYU Y CHORIZO/14

grilled wagyu flank steak, roasted peppers,  
queso fresco, guacamole, blue corn tortilla

### SURTIDO VEGETARIANO/12

roasted vegetables, avocado, onion  
mushroom, oaxaca cheese, pickled onion

# el Bolero

COCINA MEXICANA

## MAIN MENU



A MEMBER OF  
APHELEIA RESTAURANT GROUP  
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### ARROZ CON LECHE CAKE/9

homemade cake made of rice pudding

Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food born illness. Please notify your server of any and all allergies.