

HOMEMADE TORTILLA CHIPS

CHEF'S SALSA TRIO 12

house roja, verde and mango

QUESO BLANCO 13

oaxaca/monterey cheese, jalapeño, cilantro, onion

GUACAMOLE CON TOTOPOS 14

freshly made guacamole with house made chips
ADD BACON - basil, tomato, lime +3
ADD AL PASTOR - pineapple relish +4
ADD LUMP CRAB - pickled onion, cilantro +9

ELOTES MEXICAN STREET CORN 10

fresco cheese, lime, mayo, butter, chili dust

GRILLED AVOCADO 14

roasted corn, spinach, mushroom, lettuce, tomato, oxaca cheese, queso fresco

NACHOS DE TEJAS

tortilla chips, charro beans, melted oxaca cheese, pico de gallo, guacamole, pickled jalapeño
FAJITA CHICKEN 16 // FAJITA STEAK 18

CÓCTEL DE CAMARON 12

spicy mexican shrimp cocktail, pico de gallo, avocado, lime

LOBSTER CEVICHE 20

avocado, cilantro, mango, pineapple, melon, cucumber, jalapeño, cilantro, cherry tomatoes

CEVICHE DE HUACHINANGO 17

red snapper, tomato, red onion, watermelon, citrus segments, lime

TIGER SHRIMP AGUACHILE 19

cucumber, red onion, serrano pepper, fresno, pepper, spicy tomatillo lime broth, cilantro

TUNA TARTARE 19

sushi grade tuna, lime, avocado, mango

CRISPY CALAMARI 15

mezcal tomato sauce, cotija cheese

TOSTADA DE TINGA 14

pulled chicken, fried corn tortilla, black beans, avocado, cabbage, fresco cheese, crema, rice

FLAUTAS DE POLLO 13

chipotle tomato chicken, cotija cheese, salsa habanero, crema

SOPES DE TINGA 13

chipotle tomato chicken, crema de lima, avocado, queso fresco

EMPANADAS DE BARBACOA 14

fried masa pastry, braised brisket, cabbage, queso fresco, salsa arbol

QUESADILLAS

oaxaca cheese, queso fresco, honey wheat tortilla
FAJITA CHICKEN 16 // CARNE ASADA 18

ENSALADAS Y SOPAS

Elevate your salad by adding Chicken +8, Steak +10, Shrimp +12, Salmon +12

SOPA DE TORTILLA 6/10

shredded chicken, tomato, avocado, cilantro, tortilla strips, queso fresco

MEXICO CITY GAZPACHO 6/10

fresh tomato, jalapeño, red onion, garlic, sherry vinaigrette, corn, cucumber

CREMA DE FLOR DE CALABAZA 8/12

cream of squash blossom soup, corn, cilantro

POZOLE VERDE or ROJA 6/10

pork broth, hominy, radish, cilantro, lime

ENSALADA DE TACO 12

romaine, arugula, mushroom, onion, chive, peppers, cucumber, crema, pico de gallo, guacamole, tortilla strips, mango vinaigrette

ENSALADA ACAPULCO 12

mixed greens, quinoa, corn, tomato, black bean, avocado, radish, hearts of palm, queso fresco, citrus vinaigrette

ENSALADA DE AGUACATE 12

romaine, roasted corn, tomato, carrot, sesame seeds, cotija dressing

SHAVED BRUSSELS SPROUTS 12

rainbow shredded carrots, red onion, red peppers, baby heirloom tomato, pistachio honey vinaigrette

GRILLED SHRIMP + ROMAINE HEARTS 18

heirloom baby tomatoes, pepitas, jalapeños, Texas goat cheese, pickled onion, smoked applewood bacon, vinaigrette

QUESO FUNDIDO

El Bolero's classic melted Oaxaca cheese served in a piping hot cast iron skillet with homemade tortillas.

AL PASTOR 14

CARNE ASADA 16

NOPALES 13

LOBSTER 19

LUNCH TORTAS

Available daily until 3pm

EL GRANDE 20

queso fresco, ham, short rib, black beans chorizo, home made salsa de chicharron

PULLED PORK 14

mozzarella cheese, tomato, avocado cilantro, marinated cucumber, onions, chips

PLATOS PRINCIPALES

BURRITO GRANDE DE FAJITA 16/18

fajita chicken (16) or steak (18), garlic rice, lettuce, charro beans, pico de gallo, avocado, crema

TAMALE TRADICIONAL

yellow corn masa wrapped in a banana leaf served with a fresh nopales & black bean salad
POLLO with tomatillo sauce 15
PORK with guajillo sauce 14

MOLE TAMALE WITH BANANA LEAF 20

chicken, yellow corn masa, white queso fresco, sesame seeds

CHILE RELLENO DE QUESO 20

poblano, oxaca & monterey jack cheese, cremini mushroom, rice, habañero sauce

POLLO ROSTIZADO CON MOLE 21

roasted chicken, red onion, white rice, sesame, seeds, mole poblano sauce

CHILE RELLENO DE JAIBA 25

poblano, jumbo lump crab, oxaca cheese, rice, crema de calabaza

POLLO ASADO 24

aji amarillo marinated half-chicken, sauteed vegetables, cilantro lime rice

BRAISED SHORT RIBS 38

marinated in home made guava bbq sauce served with loaded fingerling potatoes

COCHINITA PIBIL 20

achiote braised pork in banana leaf, black beans, pickled onion, rice, habañero sauce

STEAKS

RIBEYE VAQUERO 44

16oz ribeye, chipotle black garlic glaze

PEPPER CRUSTED PRIME FILET 58

8oz prime filet, jalapeño piloncillo glaze

NEGRA MODELO TAMPIQUENA 34

8oz skirt steak tampiquena marinated with negra modelo, citrus, ground chilis

★ sides 10

FRIED PLÁTANOS CON TEQUILA CREMA

ROASTED GARLIC CARNIVAL CAULIFLOWER

SAUTÉED OKRA WITH WHITE TRUFFLE OIL

CRISPY CHERRY BRUSSELS

TEMPURA ASPARAGUS

COTIJA MASHED POTATOES

FINGERLING POTATOES WITH OLIVE OIL & HERBS

SHORT RIB FAJITAS FOR TWO 56

marinated with adobo sauce, served with tortillas, rice, black beans, pico de gallo, guacamole and tequila crema

FAJITAS A LAS BRASAS

served with peppers, charro beans, rice, crema, pico de gallo, guacamole, corn/flour tortillas
POLLO 20 CARNE ASADA 24
SHRIMP 28 LOBSTER 34
POLLO / CARNE ASADA COMBO 22

SIGNATURE DISH EL MOLCAJETE -75 SERVES TWO

carne asada, jumbo prawns, chorizo, seared oxaca, jalapeño, cebollitas, grilled nopales, served with pico de gallo, garlic rice, frijoles charros, tortillas
ADD 1/2 LOBSTER TAIL 15

SALMON POBLANO 26

8 oz. salmon filet, arroz blanco, grilled vegetables

SNAPPER A LA VERACRUZANA 32

pan seared gulf red snapper, rice, sautéed vegetables, veracruzana sauce

GRILLED MAHI MAHI 36

jumbo crab mashed potatoes, grilled asparagus, organic agave habanero sauce

PRAWNS DE CAMPECHE 42

sautéed prawns, habanero sauce, rajas peppers, garlic rice, avocado slices

SCALLOPS WITH LOBSTER RICE 38

day boat scallops, creamy lobster rice, arugula, pickled onion, morita salsa

MEXICAN PIZZAS - TLAYUDA

BOLERO "PEPPERONI" 20

Spanish chorizo, oxaca cheese, house-made sauce, tomatoes, arugula, pickled onions, watermelon relish

FAJITA CHICKEN 16

masa, black beans, lettuce, avocado, pico, crema, queso fresco

CARNE ASADA 18

mixed peppers, onions, cheddar jack cheese, cilantro, avocado cream

VEGETARIAN 17

carnival cauliflower, okra, manchego cheese, spinach, truffle oil

TAQUERIA

Our hand-made street-style corn or flour tacos (3).

POLLO CON MOLE 15

marinated pulled chicken, avocado, onion, cilantro-lime rice

AL PASTOR 14

adobo pork, roasted pineapple relish, cilantro-lime rice

CARNE ASADA (ORGANIC BLUE CORN) 18

rajas peppers, avocado, queso, cilantro-lime rice

BARBACOA 15

beef brisket, cilantro, onion, avocado, cilantro-lime rice

CAMARONES (ORGANIC BLUE CORN) 18

grilled shrimp, corn relish, cabbage, avocado, radish, pickled onion, cilantro-lime rice

PESCADO 18

grilled or tempura fried mahi mahi, jicama slaw, avocado cream, cilantro-lime rice

NOPALES 13

grilled cactus, huitlacoche, roasted corn, guacamole, pickled onion, queso fresco, cilantro-lime rice

LOBSTER (BLUE CORN) 19

tempura fried lobster, ginger aioli, cilantro, jalapeño, avocado, roasted corn pico de gallo, cilantro-lime rice

CRISPY TACOS 14/16

shredded chicken (14) or sizzling steak (16) creamy roasted garlic mashed potato, sprouts salad, red cabbage, pico de gallo, queso fresco, la crema, cilantro-lime rice

TACO ARABES 14

served on arabe tortilla, pork pastor, chipotle yogurt, red cabbage, lettuce, tomato, pickled red onion, cilantro, radish, queso fresco, mexican rice, lime

CRISPY TACOS DE MARISCOS 19

mahi mahi, scallops, shrimp, cilantro, sherry slaw, queso fresco, avocado, lime crema, corn relish, mexican rice, vera cruz sauce

ENCHILADAS

LOBSTER ENCHILADAS 30

roasted corn, cherry tomatoes, chives, crema de langosta, cilantro rice

ENCHILADAS VERDES DE POLLO 16

pulled chicken, tomatillo salsa, tomato, lettuce, rice, oxaca cheese, roasted corn relish, queso fresco, crema

ENCHILADAS DE POLLO CON MOLE 17

pulled chicken, mole poblano, white rice, queso fresco

ENCHILADAS DE QUESO 14

tex-mex style, Mexican rice, refried beans

ENCHILADAS DE BARBACOA 18

beef brisket, guajillo sauce, tomato, lettuce, rice, oxaca cheese, roasted corn relish, queso fresco, crema

ENCHILADAS VEGETARIANAS 14

roasted corn, spinach, mushroom, tomato, lettuce, rice, oxaca cheese, corn relish, queso fresco

el Bolero
COCINA MEXICANA

NO SUBSTITUTIONS

Items May Be Served Raw or Undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Risk of Food Born Illness. Please Notify Your Server of Any Allergies.

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