

## HOMEMADE TORTILLA CHIPS

### CHEF'S SALSA TRIO 12

chef's selection of house made salsas

### 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, oaxaca cheese, queso fresco

### NACHOS DE TEJAS

tortilla chips, charro beans, melted oaxaca 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 9

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

### MEXICO CITY GAZPACHO 9

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

### CREMA DE FLOR DE CALABAZA 10

cream of squash blossom soup, corn, cilantro

### POZOLE VERDE or ROJA 9

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

Available daily until 3pm

### MEXICO CITY CHICKEN BOWL 14

chicken, rice, tomato, green pepper, scallions, onions, sour cream, hot sauce

### EL GRANDE TORTA 20

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

### PULLED PORK TORTA 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, oaxaca & 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, oaxaca 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 oaxaca, 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, oaxaca 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, oaxaca 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, oaxaca cheese, roasted corn relish, queso fresco, crema

### ENCHILADAS VEGETARIANAS 14

roasted corn, spinach, mushroom, tomato, lettuce, rice, oaxaca 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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