

SALSA TRIO 9
chefs inspired daily creation

GRILLED AVOCADO 13
roasted corn, spinach, mushroom, lettuce, tomato, oaxaca cheese, queso fresco

QUESO BLANCO 12
oaxaca/monterey cheese, jalapeno, cilantro, onion

CHORIQUESO DIP 14
chicharron, home made organic blue corn chips

GUACAMOLE CON TOTOPOS 12
freshly made guacamole with house made chips ADD BACON - basil, tomato, lime +3
ADD AL PASTOR - adobo pork, pineapple relish +4
ADD LUMP CRAB - pickled onion, cilantro, lime +9

NACHOS DE TEJAS
tortilla chips, charro beans, melted oaxaca cheese, pico de gallo, guacamole, pickled jalapeno
FAJITA CHICKEN 16 // FAJITA STEAK 18

CÓCTEL DE CAMARON 18
spicy mexican shrimp cocktail, pico de gallo, avocado, lime

CEVICHE DE LANGOSTINO 18
avocado + cilantro + mango + pineapple + melon + cucumber + jalapeno + cilantro + cherry tomatoes

CEVICHE DE HUACHINANGO 16
red snapper, tomato, red onion, watermelon, citrus segments, lime

TARTARA DE ATÚN 16
sushi grade tuna, lime, avocado, mango

CRISPY CALAMARI 13
mezcal tomato sauce, cotija cheese, pickled onion

TOSTADA DEL MAR 15
fried corn tortilla, refried black beans, scallop ceviche, avocado, cucumber, pico, cabbage valentina salsa

FLAUTAS DE POLLO 13
chipotle-tomato chicken, cotija cheese, salsa habanero, crema

SOPES DE TINGA 12
chipotle tomato chicken, crema de lima, avocado, queso fresco

EMPANADAS DE BARBACOA 13
fried masa pastry, braised brisket, cabbage, queso fresco, salsa arbol

QUESADILLAS
oaxaca cheese, queso fresco, honey wheat tortilla
FAJITA CHICKEN 15
CARNE ASADA 16

MEXICAN PIZZA
masa, mayo, black beans, ensalada fresca, avocado, crema, queso fresca
CHORIZO 14
FAJITA CHICKEN 16
CARNE ASADA 18



PRIVATE EVENTS/CATERING:
214.984.2489
CATERING@ARGCONCEPTS.COM



JOIN US FOR HAPPY HOUR
MON-FRI 4-6PM

SOPA DE TORTILLA 6/12
shredded chicken, tomato, avocado, cilantro, tortilla strips, queso fresco

CONSOME DE POLLO 6/12
chicken stock, hominy, celery, red bell peppers, poblano pepper, yellow pepper, onion, tomato, served with cilantro, radish and lime wedge.

CREMA DE FLOR DE CALABAZA 7/12
cream of squash blossom soup, corn, cilantro

POZOLE VERDE or ROJA 7/12
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
ADD CHICKEN +8, STEAK +11, SHRIMP +10, SALMON +10, TUNA +13, JUMBO PRAWNS +14

ENSALADA PICADA DEL BOLERO 11
mixed greens, quinoa, corn, tomato, black bean, avocado, radish, daikon sprouts, queso fresco, citrus vinaigrette
ADD CHICKEN +8, STEAK +11, SHRIMP +10, SALMON +10, TUNA +13, JUMBO PRAWNS +14

ENSALADA DE AGUACATE Y POLLO 16
grilled marinated chicken, romaine, roasted corn, tomato, carrot, sesame seeds, cotija dressing

ENSALADA DE CARNE ASADA 18
steak, bibb lettuce, jicama, roasted beet, carrot, cilantro pesto, pepitas, agave lemon vinaigrette

SHAVED BRUSSELS SPROUT 12
rainbow shredded carrots, thinly sliced red onion, red peppers, baby heirloom tomatoes, pistachio honey vinaigrette

GRILLED SHRIMP + ROMAINE HEARTS 18
heirloom baby tomatoes, pepitas, texas goat cheese, jalapenos, pickled onion, smoked applewood bacon vinaigrette

SERRANO CHILE SPINACH SALAD 12
spinach, arugula, heirloom tomato, garbanzo beans, red bell pepper, panela Mexican cheese, chayote squash, creamy avocado dressing.

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 17
mahi mahi + scallops + shrimp + cilantro sherry slaw + queso fresco + avocado lime crema + corn relish + mexican rice + vera cruz sauce

ENCHILADAS DE LANGOSTINO 26
roasted corn + cherry tomatoes + chives + crema de langosta + cilantro rice

ENCHILADAS VERDES DE POLLO 16
pulled chicken, tomatillo salsa, tomato, lettuce, oaxaca cheese, roasted corn relish, queso fresco

ENCHILADAS DE POLLO CON MOLE 16
pulled chicken, mole poblano, onions, white rice, queso fresco

ENCHILADAS DE QUESO 14
tex-mex style cheese enchiladas, mexican rice, refried beans

ENCHILADAS DE BARBACOA 18
beef brisket, guajillo sauce, tomato, lettuce, oaxaca cheese, roasted corn relish, queso fresco

ENCHILADAS VEGETARIANAS 13
roasted corn, spinach, mushroom, tomato, lettuce, oaxaca cheese, corn relish, queso fresco

WHOLE BRANZINO GRILLED 32
spinach quinoa salad with english cucumbers, baby heirloom tomato, avocado, onion. Home made papas fritas jalapeno beurre blanc sauce

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

CHILE RELLENO DE QUESO 18
poblano, oaxaca + monterey jack cheese, cremini mushroom, habaero sauce

POLLO ROSTIZADO CON MOLE 20
roasted chicken, red onion, cilantro, sesame seeds, mole poblano sauce

CHILE RELLENO DE JAIBA 23
poblano, jumbo lump crab, oaxaca cheese, crema de calabaza

SCALLOPS WITH LOBSTER RICE 33
day boat scallops, creamy lobster rice, arugula, pickled onion, morita salsa

SHRIMP DE CAMPECHE 28
sautéed tiger shrimp, habanero sauce, rajjas peppers, garlic rice, avocado slices

Q U E S O F U N D I D O

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

AL PASTOR 13
adobo pork

CARNE ASADA 15
wagyu steak

NOPALES 11
cactus

LANGOSTA 18
lobster

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.

COCHINITA PIBIL 18
achiote braised pork in banana leaf, black bean, pickled onion, habaero sauce

BAJA CORDERO (LAMB CHOP) 38
marinated with Dijon & herbs, rancho gordo heirloom beans, chayote squash, rajjas, adobo sauce

BURRITO GRANDE DE FAJITA 15/17
fajita chicken (15) or steak (17), garlic rice, lettuce, charro beans, pico de gallo, avocado, crema with side salad

SIGNATURE DISH EL MOLCAJETE 65 SERVESTWO

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

HUACHINANGO A LA VERACRUZANA 28
pan seared gulf red snapper, sautéed vegetables, veracruzana sauce

FAJITAS A LAS BRASAS
served with peppers, charro beans, rice, crema, pico de gallo, guacamole, corn/flour tortillas
POLLO 18 CARNE ASADA 23
SHRIMP 28 LOBSTER 34
POLLO / CARNE ASADA COMBO 22

RIBEYE VAQUERO 38
16 oz. cowboy cut ribeye + fingerling potatoes + asparagus + agave chipotle glaze

POLLO ASADO 23
aji amarillo marinated half-chicken + sauteed vegetables + cilantro lime rice

SALMON POBLANO 26
8 oz. salmon filet + arroz blanco + grilled vegetables

HOUSE SPICED SEARED TUNA 34
sushi grade tuna, mango, chili oil + cilantro lime rice

T A Q U E R I A

Our hand-made street-style corn or flour tacos (3). Served with a side of our cilantro-lime rice.

POLLO CON MOLE 15
marinated pulled chicken, avocado, onion

AL PASTOR 13
adobo pork, roasted pineapple relish

CARNE ASADA (ORGANIC BLUE CORN) 18
rajjas peppers, avocado, queso

BARBACOA 14
beef brisket, cilantro, onion, avocado

CAMARONES (ORGANIC BLUE CORN) 18
grilled shrimp, corn relish, cabbage, avocado, radish, pickled onion

PESCADO 18
grilled or tempura fried mahi mahi, jicama slaw, avocado cream

NOPALES 12
grilled cactus, huitlacoche, roasted corn, guacamole, pickled onion, queso fresco

LANGOSTA (BLUE CORN) 19
tempura fried lobster, ginger aioli, cilantro, jalapeno, avocado, roasted corn pico de gallo

CRISPY TACOS DE POLLO 13
shredded chicken, creamy roasted garlic mash potato, sprouts salad, red cabbage, pico de gallo, queso fresco, la crema

★ Sides 9

elotes mexican street corn
fried plátanos con crema
roasted garlic carnival cauliflower
sautéed okra
crispy cherry brussels
sautéed mixed vegetables

P O S T R E S

FLAN TRADICIONAL 10
delicate vanilla custard, abuelita ganache, berries

SOPAPILLAS 10
crispy puffed flatbread pastry, cinnamon sugar, drizzled honey

TRES LECHE NEOPOLITANO 10
vanilla - chocolate - strawberry cream, caramel, berries

CHURROS DE CAJETA 10
crispy fritter pastry, chocolate ganache, caramel, cinnamon sugar

HOUSE MADE VANILLA ICE CREAM 6
choice of guava swirl or abuelita ganache topping

CHOCOLATE RASPBERRY CAKE 12
strawberry, chocolate ganache, guava swirl



el Bolero

C O C I N A M E X I C A N A