

snacks

parmesan cookies homemade salty cheese cookies	280
homemade chicken paté, sweet madeleines, pickles chicken liver pate, cucumber, sweet madeleines	320
cheese doughnuts, lime salt salty doughnut filled with a mix of five different cheeses	390
iberico stew croquettes rich iberico stew, crunch panko and tamarind ketchup	650
grilled chicken wings, lemon, curry slow roasted chicken wings, curry mayonnaise	635
beef empanadas homemade smoked ribeye empanada	590
coal roasted cabbage, pickles, umami paste vegan roasted cabbage with spicy vegan bolognese	550
ricotta, green onion waffle creamy ricotta, green onion egg waffle, lemon and mint	570
lamb tsukune lebanese style spicy lamb skewers, tzatziki and homemade flatbread	350
signature potato fries crispy confit potato millefeuille with parmesan	540

starters

- creamy tomato salad** 550
sweets tomatoes, cucumber and sweet and sour foam
- skipjack tuna, ajoblanco, grapes** 660
part grilled skipjack, chilled almond cream and grapes
- shrimp tartar, green gazpacho** 590
marinated shrimp, cucumber soup and radish
- charred fish crudo, citrus** 670
raw mahi mahi sashimi, marinated with citrus
- chilled pork dumplings, moorish tomato dressing** 690
homemade pork dumplings in smoked spicy tomato sauce
- chawanmushi, pork stew, tofu** 360
steamed Pedro Ximenez wine custard, pork and fried tofu
- changurro crab creamy omelette** 750
foamy egg omelette, crab, tomato and green bell peppers
- roasted eggplant, sour cream, boquerones** 570
homemade sour cream and cured anchovies
- bolero salad** 780
mixed greens, grilled tuna, potatoes, onions, tomato, olives

rice and pasta

- papardelle, creamy miso, mushrooms** 880
smoked curry miso sauce and a variety of sauté mushrooms
- black creamy rice, squid, charred greens** 1,280
creamy rice, grilled squid and roasted green vegetables
- tiger prawn and nduja rigatoni** 2,150
whole grilled tiger prawn with spicy shrimp and nduja sauce

meat

chicken milanese, lemon meuniere	820
breaded chicken leg with noisette butter, greens	
duck, meatballs, satay jus	1,890
grilled duck breast, shrimp and pork meatball ,satay jus	
whole grilled chicken, creamy pumpkin	1,190
spicy marinated grilled chicken with a Dijon pumpkin puree	
grilled beef skirt (280gr)	2,380
grilled skirt with roasted zucchini and chermoula	
iberian pork chop (300gr)	2,880
grilled pork chop, cabagge and mushrooms toffee	
U.S beef ribeye (450gr)	4,350
charcoal grilled premium ribeye, "cafe de paris" sauce, crunchy potato puree	
iberian pluma taco feast	3,990
slow cooked iberian pork pluma, burnt vegetable sauce and homemade taco bread	

seafoods

spanish mackerel	1,590
grilled mackerel, chermoula Lentills, boullabaise laksa	
mahi-mahi	1,240
grilled mahi-mahi, grape and orange salad, calamansi beurre blanc sauce	
tuna steak (300gr)	1,480
part grilled yellow fin tuna with putanesca sauce and fried capers	

sides

signature potato fries	540
crispy confit potatoes millefeuille with parmesan	
roasted green vegetables, romesco sauce	490
grilled bok choy, bróccoli, chilis, beans with romesco sauce	
cheese grilled rigatoni, mornay sauce	460
our version of grilled Mac and cheese	
green salad	360
mix of greens, carrots and cucumbers	
garlic rice	160
rice with confit garlic	
plain rice	160
comfort steamed rice	

desserts

lime, white chocolate and merengue	360
lime curd, white chocolate cream and spiced merengue	
award-winning spain cheesecake	550
blue cheese and runny texture	
chocolate fondant	360
hot 55% chocolate lava cake with ice cream	
coco flan	360
cocojam flan with mascarpone chantilly	

BOLERO
BOLERO

/ Gf ,Verve tower II

Tel: 641 134 444 / Cel: +63 934 565 2345

E-mail: BoleroPH@gmail.com

Instagram: Bolero / Facebook: BoleroPH