

Chef Fernando brings a touch of culinary elegance to casual dining in Manila, offering a refined yet relaxed experience that's simply exceptional.

*Recognized with a **Bib Gourmand** distinction in The **MICHELIN** Guide Philippines 2026.*

snacks

chipa homemade cheese and tomato cassava buns	270
chicken paté, sweet madeleines, pickles homemade chicken liver pate, cucumber and sweet madeleines	440
cheese fondue and homemade doughnuts doughnut served with a mix of five different cheeses	520
crispy cochinita bites slow-cooked pork croquettes, tortilla crunch, cilantro-lime mayo	690
beef empanadas homemade smoked ribeye empanada	690
signature stuffed chicken wings roasted chicken wings, spicy pork filling, curry mayo	850
lamb tsukune lebanese style spicy lamb skewers, tzatziki and homemade flatbread	410
coal-roasted umami cabbage vegan roasted cabbage with spicy vegan bolognese	690
ricotta, green onion waffle creamy ricotta, green onion egg waffle, lemon and mint	680
signature potato fries crispy confit potato millefeuille with parmesan	690

starters

creamy sweet and sour tomatoes sweet tomatoes, cucumber and sweet and sour foam	590
roasted eggplant, sour cream, boquerones homemade sour cream and cured anchovies	690
skipjack tuna, ajoblanco, grapes part grilled skipjack, chilled almond cream and grapes	690
tuna tartar, sicilian caponata, fried egg yellow-fin tuna tartar, smoky vegetables, fried egg and chips	840
talakitok crispy ceviche, cucumber lassi raw talakitok, aji amarillo dressing and creamy cucumber lassi	890
chilled pork dumplings, moorish tomato dressing homemade pork dumplings in smoked spicy tomato sauce	690
bolero salad mixed greens, grilled tuna, potatoes, onions, tomato, olives	940

rice & pasta

mafaldine, creamy almond pesto, broccoli artisan mafaldine, vegan creamy almond pesto, fried broccoli	980
the bolero zozzona rigatoni a blend of carbonara, cacio e pepe and amatriciana	1,290
charcoal grilled lasagna 2 sheet lasagna, slow roasted bolognese, salsa verde, bechamel	990
jambalaya rice with bone marrow chorizo, roasted chicken, prawns and bone marrow	1,480

prices are in philippine peso, inclusive of 12% VAT and subject to 10% service charge



meat

smoky chicken milanese, sweet chili butter breaded - grilled chicken leg, chili butter, parmesan	990
whole grilled chicken, creamy pumpkin spicy marinated grilled chicken with a dijon pumpkin purée	1,690
smoked duck, pekin sauce, mustard greens in-house smoked duck, plum sauce, potatoes, mustard greens	2,290
ibérico pork skewer grilled pork presa, burnt vegetables sauce and yoghurt	2,890
double boned ibérico pork chop smoky jerk marinade, mushroom toffee and jamaican slaw	2,990
the bolero angus burger homemade 250g angus beef, charcoal roasted onions, gruyere	990
48hr slow-cooked beef short rib galbi jus, spicy cucumber salad, creamy potato hash	2,680
grilled beef skirt (280gr) grilled skirt with seasonal vegetables and chermoula	2,680
premium wagyu beef striploin (450gr) charcoal grilled striploin, steak sauce, crunchy potato purée	5,980

seafood

spanish mackerel grilled mackerel, chermoula lentils, bouillabaisse laksa	1,590
coal-roasted salmon with carrot escabeche norwegian salmon, honey roasted ube and carrot escabeche sauce	1,590
roasted tuna belly, romesco, roasted lettuce sumac roasted tuna belly, creamy romesco, yogurt and nuoc cham	1,590

sides

signature potato fries crispy confit potato millefeuille with parmesan	690
roasted green vegetables, romesco sauce grilled bok choy, broccoli, chilis, beans with romesco sauce	690
cheese grilled rigatoni, mornay sauce our version of grilled mac and cheese	690
crunchy potato purée creamy mashed potatoes and potato chips	490
green salad mix of greens, carrots and cucumbers	390
garlic rice rice with confit garlic	160
white rice comfort steamed rice	160

desserts

champorado blanco creamy milk rice, caramel sauce and lime	520
award-winning spain cheesecake silky and runny texture	590
chocolate fondant bolero box our large format 55% chocolate lava cake with ice cream	640
tres leches torrija, corn ice cream, spicy chocolate creamy caramelized bread pudding, spicy chocolate sauce	590

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 **MICHELIN 2026**

Scan this QR code to see the full
pictures of the dishes in our menu

