

*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.*

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## snacks

<b>chipa</b> homemade cheese and tomato cassava buns	270
<b>chicken paté, sourdough toast, pickles</b> chicken liver paté, grilled sourdough, cucumber, string potatoes	440
<b>cheese fondue and homemade doughnuts</b> doughnut served with a mix of five different cheeses	520
<b>crispy cochinita bites</b> slow-cooked pork croquettes, tortilla crunch, cilantro-lime mayo	690
<b>beef empanadas</b> homemade smoked ribeye empanada	690
<b>signature stuffed chicken wings</b> roasted chicken wings, spicy pork filling, curry mayo	850
<b>lamb tsukune lebanese style</b> spicy lamb skewers, tzatziki and homemade flatbread	410
<b>crispy cauliflower, spicy tofu cream, honey</b> fried florets, peanuts, herbs and lime	590
<b>ricotta, green onion waffle</b> creamy ricotta, green onion egg waffle, lemon and mint	680
<b>signature potato fries</b> crispy confit potato millefeuille with parmesan	690

## starters

<b>creamy sweet and sour tomatoes</b> sweet tomatoes, cucumber and sweet and sour foam	590
<b>roasted eggplant, sour cream, boquerones</b> homemade sour cream and cured anchovies	690
<b>skipjack tuna, ajoblanco, grapes</b> part grilled skipjack, chilled almond cream and grapes	690
<b>tuna tartar, sicilian caponata, fried egg</b> yellow-fin tuna tartar, smoky vegetables, fried egg, string potatoes	840
<b>talakitok crispy ceviche, cucumber lassi</b> raw talakitok, aji amarillo dressing and creamy cucumber lassi	890
<b>homemade chorizo dumplings, cucumber</b> chorizo-filled dumplings, cucumber juice, green chili	690
<b>bolero salad</b> mixed greens, grilled tuna, potatoes, onions, tomato, olives	940
<b>coal-roasted umami cabbage</b> vegan roasted cabbage with spicy vegan bolognese	690

  

<b>rice &amp; pasta</b>	
<b>mafaldine, creamy almond pesto, broccoli</b> artisan mafaldine, vegan creamy almond pesto, fried broccoli	980
<b>green rigatoni ragù</b> artisan green rigatoni, slow beef ragù, parmesan foam, black pepper	990
<b>charcoal grilled lasagna</b> 2 sheet lasagna, slow roasted bolognese, salsa verde, bechamel	990
<b>dan-dan rice</b> slow cooked spicy beef sofrito, eggplant and peanuts	1190

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



## meat

<b>smoky chicken milanese, sweet chili butter</b> breaded-grilled chicken leg, chili butter, parmesan	990
<b>fire-roasted chimichurri chicken</b> whole charcoal-roasted chicken, chimichurri, potatoes, onions	1,690
<b>slow braised lamb leg</b> herb-infused lamb jus, cauliflower, cabbage, mangosteen ketchup	1,690
<b>ibérico pork skewer</b> grilled pork presa, burnt vegetables sauce and yoghurt	2,890
<b>double boned ibérico pork chop</b> smoky jerk marinade, mushroom toffee and jamaican slaw	2,990
<b>the bolero angus burger</b> homemade 250g angus beef, charcoal roasted onions, cheddar	990
<b>48hr slow-cooked beef short rib</b> galbi jus, spicy cucumber salad, creamy potato hash	2,680
<b>grilled beef skirt (280gr)</b> grilled skirt with seasonal vegetables and chermoula	2,680
<b>premium wagyu beef striploin (450gr)</b> charcoal grilled striploin, steak sauce, crunchy potato purée	5,980

## seafood

<b>spanish mackerel</b> grilled mackerel, chermoula lentils, bouillabaisse laksa	1,590
<b>coal-roasted salmon with carrot escabeche</b> norwegian salmon, roasted sweet potatoes and escabeche sauce	1,590
<b>roasted tuna belly, romesco, roasted lettuce</b> sumac roasted tuna belly, creamy romesco, yogurt and nuoc cham	1,590

## sides

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

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## desserts

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

