

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

snacks

chipa homemade cheese and tomato cassava buns	240
chicken paté, sweet madeleines, pickles homemade chicken liver pate, cucumber and sweet madeleines	410
cheese fondue and homemade doughnuts doughnut served with a mix of five different cheeses	490
ibérico stew croquettes rich ibérico stew, crunchy panko and ravigote sauce	690
beef empanadas homemade smoked ribeye empanada	690
signature stuffed chicken wings roasted chicken wings, spicy pork filling, curry mayo	820
lamb tsukune lebanese style spicy lamb skewers, tzatziki and homemade flatbread	380
coal-roasted umami cabbage vegan roasted cabbage with spicy vegan bolognese	660
ricotta, green onion waffle creamy ricotta, green onion egg waffle, lemon and mint	650
signature potato fries crispy confit potato millefeuille with parmesan	690

starters

creamy sweet and sour tomatoes sweet tomatoes, cucumber and sweet and sour foam	560
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
tequila watermelon tuna tartar fresh tuna, mexican style aguachile, citrus and chips	890
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
bacalao and creamy potato omelette potato foam, cod brandade and snow peas	890
bolero salad mixed greens, grilled tuna, potatoes, onions, tomato, olives	920

rice & pasta

mafaldine, creamy almond pesto, broccoli artisan mafaldine, vegan creamy almond pesto, fried broccoli	980
charcoal grilled lasagna 2 sheet lasagna, slow roasted bolognese, salsa verde, bechamel	980
jambalaya rice with bone marrow chorizo, roasted chicken, prawns and bone marrow	1,480
the bolero zozzona rigatoni a blend of carbonara, cacio e pepe and amatriciana	1,150

meat

smoky chicken milanese, sweet chili butter 990
breaded - grilled chicken leg, chili butter, parmesan

whole grilled chicken, creamy pumpkin 1,690
spicy marinated grilled chicken with a dijon pumpkin purée

french roasted duck, satay jus, grilled leeks 2,490
grilled duck breast, shrimp and pork meatballs, satay jus

double boned ibérico pork chop (430gr) 2,980
smoky jerk marinade, mushroom toffee and jamaican slaw

ibérico presa (300gr) 2,790
grilled pork presa, burnt vegetables sauce and yoghurt

the bolero angus burger 990
homemade 250g angus beef, charcoal roasted onions, gruyere

48hr short rib, galbi, potato hash 2,680
galbi jus, spicy cucumber salad, creamy potato hash

grilled beef skirt (280gr) 2,680
grilled skirt with roasted zucchini and chermoula

premium wagyu beef striploin (450gr) 5,980
charcoal grilled striploin, steak sauce, crunchy potato purée

seafood

spanish mackerel 1,590
grilled mackerel, chermoula lentils, bouillabaisse laksa

coal-roasted salmon with carrot escabeche 1,590
norwegian salmon, honey roasted ube and carrot escabeche sauce

tuna steak (300gr) 1,580
part grilled yellow fin tuna, puttanesca sauce and fried capers

sides

signature potato fries 690
crispy confit potato millefeuille with parmesan

roasted green vegetables, romesco sauce 690
grilled bok choy, broccoli, chilis, beans with romesco sauce

cheese grilled rigatoni, mornay sauce 660
our version of grilled mac and cheese

crunchy potato purée 490
creamy mashed potatoes and potato chips

green salad 360
mix of greens, carrots and cucumbers

garlic rice 160
rice with confit garlic

white rice 160
comfort steamed rice

desserts

arroz con leche 520
creamy milk rice, caramel sauce and lime

award-winning spain cheesecake 560
silky and runny texture

chocolate fondant bolero box 640
our large format 55% chocolate lava cake with ice cream

coco flan 360
cocojam flan with mascarpone chantilly