

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
tuna tartar, sicilian caponata, fried egg yellow-fin tuna tartar, smoky vegetables, fried egg and chips	810
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 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
double boned ibérico pork chop (450gr) smoky jerk marinade, mushroom toffee and jamaican slaw	2,990
ibérico presa (300gr) grilled pork presa, burnt vegetables sauce and yoghurt	2,790
the bolero angus burger homemade 250g angus beef, charcoal roasted onions, gruyere	990
48hr short rib, galbi, potato hash galbi jus, spicy cucumber salad, creamy potato hash	2,680
grilled beef skirt (280gr) grilled skirt with roasted zucchini 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	1,580

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	660
crunchy potato purée creamy mashed potatoes and potato chips	490
green salad mix of greens, carrots and cucumbers	360
garlic rice rice with confit garlic	160
white rice comfort steamed rice	160

desserts

arroz con leche creamy milk rice, caramel sauce and lime	520
award-winning spain cheesecake silky and runny texture	560
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	560