



STARTERS

SPINACH SALAD 9

orange, raisins, sweet potato, green onions, cilantro

PARMA HAM 12

fried baby artichokes, parmesan, truffle oil

BABY ROCKET 10

deep-fried Taleggio, balsamic candied walnuts, bacon, crispy onions

SMOKED TROUT 14

horseradish mayo, lentils, capers, parsley

ESCARGOTS "VENTRECHE" 14

snails, sausage, peppers, lots of garlic

MOUCLADE 14

mussels, leeks, shallots, garlic, Vermouth, cream, hint of curry

POSH EGG BENEDICT 11

poached egg, Parma ham, truffle Hollandaise, toasted baguette

SAUTEED CHICKEN LIVERS 12

on toast, honey & grain mustard vinaigrette

CAESAR SALAD 9

BRASSERIE SALAD 12

tomatoes, artichokes, goat's cheese, haricots verts, olives, pistachios

FOIE GRAS PATE 18

spiced date chutney

PIRI-PIRI TIGER SHRIMP (very spicy) 16

mango, green onions, apple, almonds, cilantro

MIXED GREEN & HERB LEAF SALAD 10

feta, avocado, green onions, haricots verts, snow peas

BLACK PUDDING HASH 12

poached egg

SOUPS

FISH CHOWDER 7

Black Seal rum and Bolero's own Sherry peppers

BAKED FRENCH ONION SOUP 7

melting Swiss cheese

SOUPE DU JOUR 7

MAINS

TARTE TATIN 19 (vegetarian)

caramelized onions, melting Gorgonzola, black olive tapenade, rocket pesto

SPICY PAPPARDELLE 19

tomatoes, chorizo, cumin, chilli oil, lots of cilantro, (vegetarian option available)

MOROCCAN STYLE LAMB 30

chick peas, raisins, almonds, green yoghurt

PAN-ROASTED SALMON 29

sauce Vierge, lemon

STEAK 'N' EGGS 30

skirt steak (we recommend medium rare), duck fat fried egg, truffle Hollandaise

BLACK LINGUINI 27

calamari, clams, sun dried tomatoes, peas, Feta, basil, Parma ham, Parma ham oil

PAN-ROASTED COD 30

mussel and sweetcorn chowder

BOLERO'S TENDERLOIN BURGER 25

roasted pepper relish, melting Brie, green salad, choice of fries

STEAK OR VEAL FRITES 35

grilled tenderloin or grilled veal chop; Béarnaise or pepper sauce, choice of fries

GRILLED RIB-EYE STEAK 35

garlic buttered snails, haricots verts, choice of fries

SEARED SCALLOPS & BLACK PUDDING 35

hot lentil vinaigrette, grilled apple, rocket, lemon aioli

RISOTTO 24

chicken, bacon, artichokes, parmesan, truffle oil (vegetarian option available)

PAN-ROASTED BERMUDA ROCKFISH (when available) 35

baby shrimp, pink ginger & coconut broth, toasted corn puree

CALF'S LIVER, BACON & ONIONS 29

SIDES

FRIES 5

french, spicy or brasserie style

POTATOES 5

mashed or roasted in duck fat

VEGETABLES 5

buttered peas, sautéed spinach or sautéed mushrooms

For your convenience a 15% gratuity will be added to your bill. For parties of 10 or more 17% will be added to your bill.
Artwork in the dining room is for sale

Whilst we will do all we can to accommodate guests with food allergies and intolerances, we are unable to guarantee that dishes will be completely allergen free.