



APPETISERS

GRILLED CIABATTA _____ 4.00
aged balsamic reduction extra virgin olive oil

**THYME & CITRUS
MARINATED MIXED OLIVES** _____ 4.00
with roast pepper & feta

BREAD & DIPS _____ 5.50
grilled pitta – tapenade – basil pesto – tomato & chilli dip

MARINATED ANCHOVIES _____ 4.50
with chilli, lime & coriander

FILLET BEEF _____ 6.50
truffle oil, parmesan, rocket & balsamic

STARTERS

BAKED FILO AND FETA PARCEL _____ 7.00
Flaked almond & honey with rocket & pomegranate salad

WHIPPED GOATS' CHEESE _____ 7.00
Beetroot, shallot & ciabatta crisps with
sherry vinegar & chive dressing

SPICED BEAN TAGINE _____ 7.00
Spiced mixed beans & tomato stew, chilli,
pickled onion & toasted ciabatta

KING PRAWNS _____ 9.00
With chilli, tomato, garlic sauce with grilled ciabatta

HOT OAK SMOKED SALMON _____ 7.00
Fennel, endive & cucumber salad with dill & caper crème fraiche

CALAMARI _____ 8.50
Golden fried chilli salted squid pieces with saffron aioli & herb salad

LAMB SKEWERS _____ 9.00
Trimmed leg Marinated in harissa served
with tzatziki, herb salad & pitta

CHICKEN SKEWERS _____ 8.00
Chicken breast Marinated in turmeric, cumin
served with tzatziki herb salad & pitta

ALL DAY MENU

MAINS

SLOW COOKED LEG OF LAMB _____ 18.50
Basil & parsley stuffed rolled lamb leg with parmesan
creamed potato, roast carrots, tapenade, salsa Verde

SCALLOPS _____ 20.00
pan seared king scallops, chorizo, corn & Manchego
risotto, spinach, coriander & herb oil

SALMON STEAK _____ 18.00
Salmon Steak with Saffron Potato and Broccoli
with Tomato caper butter sauce

LINGUINE
Red pesto linguine, tender stem, spinach, pine nuts ^{ve} _____ 12.50
Lemon thyme & garlic chicken linguine _____ 15.00
Grilled swordfish steak Linguine _____ 16.00

SHARERS

HOT MEZE _____ 26.00
Chicken skewers, lamb skewers, grilled merguez sausage, falafel,
haloumi, tzatziki, grilled med veg, grilled pitta bread & herb salad.

VEGGIE MEZE _____ 22.00
Feta filo parcel & honey, falafel, houmous, tzatziki,
spicy bean stew, tapenade, basil pesto grilled med
veg, grilled pitta bread & herb salad. ^{ve}

FISH MEZE _____ 25.00
Grilled prawns & chilli butter, hot oak smoked salmon,
marinated anchovies & chilli salt calamari, saffron aioli,
med veg, olives, grilled pitta bread & herb salad.-



BOLERO

BAR & KITCHEN

BOLERO GRILL

All items grilled over lava rocks and served with manchego, shallot & herb salad, paprika rustic fries, thyme & garlic roasted baby onion and balsamic glazed cherry tomatoes.

7 ^{OZ} FILLET STEAK	29.00
12 ^{OZ} PICHANA RUMP CAP STEAK	23.00
10 ^{OZ} RIBEYE STEAK	26.00
10 ^{OZ} FLAT IRON STEAK	18.00
20 ^{OZ} FLAT IRON STEAK	26.00
16 ^{OZ} PORTERHOUSE STEAK	36.00
18 ^{OZ} CHATEAUBRIAND STEAK FOR 2	70.00
with green vegetables and a choice of 2 sauces.	
MIXED VEGETABLE SKEWER	19.00
Marinated mixed Vegetable & haloumi skewer herb dressing & dukkha ^V	
½ LEMON THYME GARLIC CHICKEN	17.00
WHOLE SEABASS	19.50
SWORDFISH STEAK, CITRUS MARINATED	19.00

SAUCES

GREEN & PINK PEPPERCORN & COGNAC SAUCE	3.00
RED ONION JAM JUS	3.00
ROQUEFORT & THYME CHEESE SAUCE	4.00
GARLIC PARSLEY LEMON BUTTER SAUCE	3.00
CAFÉ DU PARIS BUTTER	4.00
SALSA VERDE – BASIL, MINT & CAPER SAUCE	3.00

BURGERS

WAGYU BEEF BURGER	16.00
6oz prime beef patty, BBQ pulled brisket, red onion jam, aioli, salad, tomato, gherkin, cheese on toasted brioche, fries and herb salad	
CHICKEN	14.00
grilled chicken breast, smoked bacon, cheese, cajun chicken skin crumb, tomato, salad, gherkin, aioli, on toasted brioche, fries herb salad	
FALAFEL	13.00
spiced chickpea patty, roast pepper, basil pesto, grilled haloumi, saffron aioli, salad, tomato, gherkin on toasted brioche, fries & herb salad ^V	

SIDES

RUSTIC FRIES WITH PAPRIKA SALT	4.00
CHEESY DIRTY FRIES	6.00
Fries topped with peppers, onions, BBQ sauce, siracha sauce, sour cream and cheese.	
BBQ BEEF DIRTY FRIES	10.00
BBQ pulled beef brisket Dirty Fries.	
PARMESAN TRUFFLE FRIES	4.50
NEW POTATOES MIXED HERBS	4.00
GREEK SALAD – OLIVES, CUCUMBER FETA	4.50
BUTTERED MIXED GREENS	4.00
FRIED EGG 2	2.50

DESSERTS

CHOCOLATE	7.00
Chocolate ganache, orange & thyme compote, raspberries, chocolate crumb	
CRÈME BRULEE	8.00
Pistachio crème brulee & shortbread	
PANNA COTTA ^{VG}	7.00
Lemongrass & coconut panna cotta with mango & passion fruit salsa	
CHEESE BOARD	8.00
4 luxury cheeses (ask server) served with grape & apple chutney, spiced tomato chutney, biscuits & celery	
SELECTION OF LUXURY ICECREAM	5.00
A SELECTION OF SORBET	5.00