



LUNCH

Hors d'Oeuvres

Brasserie Salad 15.5 V

Bolero's house salad with cherry tomatoes, Tucker's farm goat cheese, asparagus, shallots, pistachios, toasted baguette bits, red wine vinaigrette

Deep-Fried Brie with Beetroot & Lentil Salad 18.5 V

Baby spinach, walnuts, red wine/Bermuda honey vinaigrette

Classic Avocado Ritz 18.5

Half avocado, baby shrimp, Marie-Rose sauce, lemon

Escargots à la Bourguignonne 18.95 GF

Snails baked in a cast iron pot, bubbling in butter with loads of garlic and parsley

Shrimp with Chilli & Garlic 20.25 GF, DF

Tiger shrimp sizzling in olive oil with chilli, garlic and parsley

Ibérico Ham 25.95 GF

(Red label, 36-40 month cured) fried baby artichokes, Parmesan, truffle oil

Bistro Bibb 15.50 VE, GF, DF

Local Cardinal Farm's Bibb lettuce leaves with grain mustard vinaigrette, fines herbes, lemon

Tomato Tart Fine 18 V

Puff pastry, tomatoes, cherry tomatoes, goats cheese, Parmesan & baby watercress

Soupe

Soupe a l'oignon Gratinee 15.95

Caramelized onions simmered in beef & Sherry broth covered with melted Gruyere toast

Vichyssoise 13 V, GF

Chilled leek & potato soup finished with crème fraiche

Plats Principaux

6oz Chargrilled Tenderloin 43.50

With Bolero's triple cooked chips, classic sauce au poivre

Moules Frites 28

Fresh mussels cooked in white wine, with shallots, garlic, cream and parsley served with French fries

Pan-Baked Salmon 35 GF

With a watercress/apple/radish salad and parsley sauce

Chicken 'Grand Mare' with Celeriac and Thyme 37 GF

Roast chicken breast cooked with tiny onions, bacon, mushrooms, potatoes, celeriac, and thyme

Baked Tiger Shrimp 'Croissants' 39 DF

Wrapped in puff pastry with Noilly Prat/grain mustard cream sauce, sauteed asparagus, almonds

Crispy Duck Leg Confit 33.5 GF

With carrots braised with grain mustard & orange; lentil persillade

Cauliflower 'Steak' 27 VE, GF, DF

Thickly cut, roasted and caramelized with lemony artichoke/raisin/walnut salsa, green pea puree and tofu 'aioli'

Ratatouille 29.75 V, VE, DF

Provençal vegetable stew, lentil hummus croûte, pistou, black olives

Frenchie Burger 27.5

8oz patty of home ground beef short rib, grilled onions, candied bacon, cornichons, Gruyere & Brie, French fries or side salad

Steak Tartine 27.75

Seared filet mignon, crusty baguette, grilled onions, aioli, melting blue cheese, French fries or side salad

Croque Madame 27.75

Ibérico ham, crusty baguette, aioli, melting Gruyere, fried egg, French fries or side salad

Accompagnements 13

Truffle Parmesan Fries

Pint of French Fries

Mashed Potatoes

Charred Broccoli

Peas

Sautéed Spinach

Grilled Asparagus

Avocado Fries

Dessert & Fromage

Warm Pear & Almond Tart 14.5

(Please allow 20 minutes) Alex & Pete's Vanilla Ice-cream

Crème Brulee 14.5

Almond biscotti

Carrot Cake Cheesecake 14.5

Salted caramel sauce

Alex & Pete's Honeycomb Ice-Cream Waffle Cone 14.5

Crunchie bar bits

Strawberry Cointreau Crush 14.5

Sugared strawberries macerated in Cointreau w/ Chantilly cream

Mixed Berry Crumble 14.5

Topped with crème fraiche

Fromage 1=15 / 2=22 / 3=28

Today's selection of cheese served with apricot jam, grilled baguette & apple

DINNER

Hors d'Oeuvres

Brasserie Salad 16 V

Bolero's house salad with cherry tomatoes, Tucker's farm goat cheese, asparagus, shallots, pistachios, toasted baguette bits, red wine vinaigrette

Escargots a la Bourguignonne 20.25 GF

Snails baked in a cast iron pot, bubbling in butter with loads of garlic and parsley

Shrimp with Chilli & Garlic 20.75 GF, DF

Tiger shrimp sizzling in olive oil with chilli, garlic and parsley

Ibérico Ham 25.95 GF

(Red label, 36-40 month cured) fried baby artichokes, Parmesan, truffle oil

Bistro Bibb 16.75 VE, GF, DF,

Local Cardinal Farm's Bibb lettuce leaves with grain mustard vinaigrette, fines herbes, lemon

Steak Tartare 23.25 DF

Finely chopped raw beef tenderloin, blended with capers, cornichons, shallots, Worcestershire, Dijon, and parsley, finished with an egg yolk and crispy baguette crouton

Moules Frites 21.95

Fresh mussels cooked in white wine, shallots, garlic cream, parsley, served with French fries

Cuisses de Grenouille Sautee's 24.75 GF

Sautéed frog legs with herbs, butter and garlic, lemon

Roast Marrow Bone 19.75 DF

With baguette, cornichons & persillade

Tomato Tart Fine 18 V

Puff pastry, tomatoes, cherry tomatoes, goat's cheese, Parmesan & baby watercress

Soupe

Soupe a l'oignon Gratinee 15.95

Caramelized onions simmered in beef & Sherry broth covered with melted Gruyere toast

Vichyssoise 13 V, GF

Chilled leek & potato soup finished with crème fraiche

Plats Principaux

Daube de Boeuf 32.5

Beef short rib slowly braised in a rich red wine jus, served in a cast iron pot sealed with pastry with a side order of carrots braised with grain mustard and orange

Salmon en Croute 38

Salmon, spinach and roasted peppers baked in puff pastry with a watercress/apple/radish salad and parsley sauce.

Chicken 'Grand Mare' with Celeriac and Thyme 37.75 GF

Roast chicken breast cooked with tiny onions, bacon, mushrooms, potatoes, celeriac, and thyme

Roast Rack of Lamb 46.50

Pistachio crust, cauliflower/lemon creme, crispy potatoes, apple/sage vinaigrette

Cauliflower 'Steak' 27 VE, GF, DF

Thickly cut, roasted and caramelized with lemony artichoke/raisin/walnut salsa, green pea puree and tofu 'aioli'

Steak Frites

8 oz Char grilled FILET 48.75 ~or~ 14 oz char grilled RIBEYE 50.75
With Bolero's triple cooked chips, classic sauce au poivre

Steamed Lemon Sole with Mussels 37 GF

'Beurre Vadouvan', leeks, capers & crispy bacon lardons

Baked Tiger Shrimp 'Croissants' 39 DF

Wrapped in puff pastry with Noilly Prat/grain mustard cream sauce, sautéed asparagus, almonds

Ratatouille 30.75 V, VE, DF

Provençal vegetable stew, lentil hummus croûte, pistou, black olives

Crispy Duck Leg Confit 39 GF, DF

Celeriac remoulade and Iberico ham

Braised Rabbit Leg and Red Wine Barley Pilaf 35.25

With a rich bacon, Dijon, crème fraiche sauce

Shoulder of Lamb "a la Rubicon" 42.5 GF, DF

Charred, braised, pulled, pressed and pan fried w/ burnt onion and bacon jam, charred broccoli

Accompagnements 13

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Pint of French Fries

Mashed Potatoes

Charred Broccoli

Peas

Sautéed Spinach

Grilled Asparagus

Avocado Fries

Dessert & Fromage

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BOLERO



BRASSERIE

Bolero is your quintessential neighbourhood bistro. The entrance is tucked in a narrow alleyway just off Front Street in the City of Hamilton, giving the restaurant a sense of secrecy, a place that 'only the locals know about'.

Since 2007, Bolero remains a favourite of the city, a welcoming sanctuary for an eclectic clientele from all walks of life. When it comes to food though, Bolero thrives by distancing itself from 'the Bermuda norm'.

Taking inspiration from the ever prevalent and vibrant upscale dining scene in the UK and Europe, we serve up good, honest food. Simplistic dishes with minimal ingredients and minimal fuss, nothing that you can call pretentious. By understanding the flavor of very simple ingredients and making them work, the various elements in dishes gives Bolero diners the experience of excitement, fun and comfort. Known locally for consistency and with a multitude of local and international awards, it remains a classic neighbourhood brasserie.

Thank you for coming and enjoying our hospitality and diligent work!

Executive Chef

JONNY ROBERTS

Head Chef

SAMUEL TUMBELAKA

Manager

MARIAN FUNDURIANU

Part of:

