

CEVICHES

SALMON Y PIÑA 20
aji amarillo, pineapple pique, pickled radish

SHRIMP EN SOFRITO 19
charred tomato sofrito, avocado, corn-nuts, cilantro

TUNA CON COCO 22
thai young coconut salsa, pickled chilis, scallions

SNAPPER NIKKEI 23
key lime-ponzu, chile serrano, citrus fruit, garlic bits

SMOKED MUSSELS 19
Bang Island mussels, pimentón escabeche, tostones

CEVICHE TASTING 35
your choice of three ceviches, served with vianda chips

PA'PICAR

Snacks

PAN CON QUESO 18
whipped goat cheese, garlic honey, bacon, dates, Marcona almonds, olive oil

PINCHOS DE PANZA 18
malta braised pork belly skewers, smoked pineapple BBQ, aji-li-mojili, pan de agua con ajo

BACALAITOS 21
cod fish fritters, horseradish-blue crab salad

CUBAN BLACK BEAN DUMPLINGS 18
aji picante oil, sesame, peanuts, crunchy garlic, recaito-dashi

LAMB EMPANADILLA 17
lamb shoulder picadillo, smoked green olive aioli

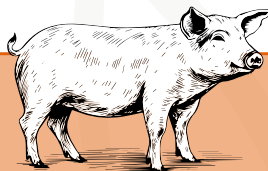
SORULLITOS 16
cornmeal fritters, 7 Sisters cheese, guava-gochujang

VERDE SALAD 15
romaine lettuce, green beans, asparagus, sweets peas, avocado, coconut vinaigrette

CHICKEN PASTELILLOS 15
Chicken ropa vieja, cachucha aioli



BOLO



SUCKLING PIG DINNER 65 PP

slow roasted lechon marinated with achiote, oregano, garlic and sour orange served with a firstcourse of verde salad and accompanied with rice, gandules bean stew, maduros and mofongo

VERDURAS

Vegetables

FUFU 14
mashed sweet plantains, citrus-pepper mojo, Vianda chips

HABICHUELAS TIERNAS 18
warm green bean salad, oranges, dates, almonds, morcilla

YUCA BRAVA 15
cassava tots, spicy paprika aioli

TOSTONES 10
smashed green plantains, garlic-lime mojo

SERENATA 16
warm root vegetable salad with tomato, avocado, egg, bacalao

MADUROS 12
fried sweet plantains

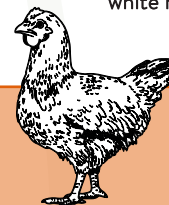
GANDULES 10
sofrito rojo, recaio, ham broth

BLACK BEANS 8
sofrito verde, vegetable broth

ARROZ BLANCO 6
white rice

HALF CHICKEN CHICHARRONES 30

La Belle Patrimoine heritage chicken marinated in garlic and oregano; tossed in rice flour and spices, deep fried in pork lard, served with key lime mojo and mayokeychup



An automatic 20% gratuity will be applied to all parties of eight or more

All credit card charges will be subject to a 3% processing fee.

Non applicable to debit card charges or cash transactions.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

PRIX FIXE 55 PP

Your choice of one snack, main dish, and dessert
Add ceviche tasting +25

PLATILLOS

Main dishes

VACA FRITA 45
Creekstone Farms skirt steak, braised in spice cloves, coriander, aji picante and bay leaves, then fried in tallow, served with black beans, white rice, tomato escabeche, and avocado

SHORT RIB CARNE GUISADA 40
adobo cured shortribs, braised in red wine guisada, served with marble potatoes, baby carrots, topped with manzanilla olive tappannado

IMPERIAL CHICKEN RICE 37
seared chicken breast, served over a saffron rice casserole filled with peas, corn, piquillo peppers, chicken stew, and cheese

SWEET PLANTAIN CANOAS 35
maduros filled with portobello mushroom picadillo, creamed spinach, and queso de hoja gratinado

RED SNAPPER SANCOCHO 40
steamed in banana leaves, white wine, achiote and adobo, broiled with aji dulce salsa, served over Sancocho de viandas and tostones.

POSTRES

Desserts

FLAN CON QUESO 10
cream cheese custard, candied papaya, mint

TEMBLEQUE 10
cinnamon spiced coconut panna cotta, pineapple coulis

BUÑUELOS 10
spanish beignets dusted with cinnamon-sugar, dulce de leche

(267) 639-2741

www.bolophl.com

2025 Sansom St
Philadelphia, PA 19103

@bolo_phl



BOLO RUM BAR

MOJITO 16
don q cristal, guarapo, mint, lime, club soda
Passion +2 / Coconut +2 / Mango +2 / Hibiscus +2 / Piña +2

TI PUNCH 15
rum jm, muddled lime, piloncillo

HOTEL NACIONAL 18
bacardi 8, apricot combier, pineapple, lime

RUM FASHIONED 20
Diplomatico Selection de Familia, plantain almibar, banana bitters

DARK & STORMY 14
gosling's black seal, ginger beer, lime

BESITO 18
coco fat washed mount gay eclipse, dry vermouth, amaretto

CARAJILLO "SHAKEADO" 17
cold brew, don q 7, licor 43, rock

CAFECITO 18
espresso, pa'lante rum, amaro gorini, panela

COCO BOLO 15
monkey shoulder scotch, coco rico soda, young coconut

PIN PIN 18
granja mezcal, aperol, passion fruit, pique-piña

RUMBA ROSA 16
suyo pisco, frambuesa syrup, lemon

PAMELA 17
gray whale gin, pomelo cordial, tonic, lime

PIÑA COLADA 18



don q gold, pineapple juice, coconut cream, luxardo maraschino cherries

- *Pink Colada +2*
- *Blue Colada +2*
- *Over Proof float +3*

In 1954, two important events happened in Puerto Rico. The invention of Coco Lopez, and the subsequent creation of the Piña Colada. The cocktail took over the world so quickly that it became the national drink of Puerto Rico. Thank you Professor Ramon Lopez Izarray for Coco Lopez and "Monchito" for the Piña Colada.

DRAFTS

BOLO LIGHT 9
pre-prohibition cream ale, ABV 5.2%

BOLO DARK 9
American brown ale, ABV 5.8%

PLAYA BRAVA IPA 9
West coast IPA 6.3%

SEASONAL 8



Our house draft beer is brewed locally in Philly by **MY LOCAL BREW WORKS**

BEER

BOTTLES & CANS

MEDALLA LIGHT 6
10oz | Puerto Rico

PRESIDENTE PILSNER 6
12oz | Dominican Republic

TRÖEGS PERPETUAL IPA 8
12oz | Hershey, PA

YARDS PALE ALE 7
12oz | Philadelphia, PA

DOMINGA PALOMA SOUR 9
12oz | Colorado

N/A BEER 8

MOCKTAILS

VIRGIN COLADA 12
pineapple juice, coconut cream

NO JITO 12
lime, mint, guarapo, soda

HIBISCUS LEMONADE 12
ginger, lemon, hibiscus, club

PICA PIÑA 12
lime, pineapple pique, tajin Rim

ST. AGRESTIS PHONY NEGRONI 12

N/A BEVERAGE

AQUA PANNA 10
spring water

S.PELLEGRINO 10
sparkling mineral water

COCA-COLA 7

SPRITE 7

DIET COKE 7

GINGER BEER 6

CLUB SODA 5

Celebrate Your Fiesta With Us!

For all booking inquiries, email us at: events@bolophl.com

Must be at least 21 year old with photo I.D. to order alcohol. Please drink responsibly.

WINE

	GLASS	BOTTLE
GULP HABLO (1L) Verdejo, Castilla-La Mancha, Spain	15	65
EL JEFE (1L) Rose, Tempranillo, Spain	16	65
GULP HABLO (1L) Tempranillo Monastrel Garnacha, Spain	15	65
CAVA YA! (750ml) Cuvée, Brut, Spain	16	65



For more wine options, scan the QR Code or ask your server for a copy of the wine list

A MilkBoy PRODUCTION

OWNER
Tommy Joyner
Jamie Lokoff

CHEF/PARTNER
Yun Josué Fuentes

SOUS CHEF
Sandra Santos
Leonardo Barrios

HOSPITALITY MANAGER
KiKi Shanks

COOKS
Angelica Lorenzo
Juana Gutierrez
Norma Carcamo
Jessica Alin Jimenez Hernandez
Santos Mario Lemus Hernandez
Melissa Tellez Hernandez
Mario Hernandez Mendez
Ismael Huerta

DISHWASHERS
Carlos Manuel Perez Vasquez
Cain Espino
Miguel Sanchez Macias
Ka Abdoulaye

SERVERS
Imogen Roth
Devon Howard
Talia Bronson
Stephanie Chambers

HEAD BARTENDER
Matthew Perkins

BARTENDERS
Kevin Rocha-Martinez
Angelina Crawford
Idalys Samuels

R&M
León Chinae

SUPPORT
Yasmin Vazquez
Jose Maria Perez Jeronimo
Janet Ortiz
Guillermo Mauricio
Natalie Muñoz Rosas

HOSTS
Brooke DeAngelis
Calum Mitchell
Andrea Pineda

EVENTS COORDINATOR
Renee Blitman Maffiore

STAFF