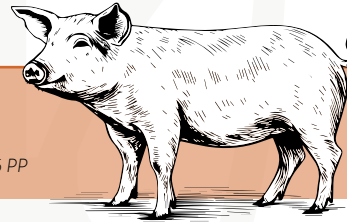




BOLO



CEVICHEs

***tasting of three** 35

your choice of any 3 ceviches served with vianda chips

SALMON Y PIÑA 22

ají amarillo, pineapple pique, scallions, pickled radish

SHRIMP EN SOFRITO 19

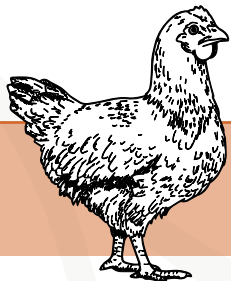
charred tomato sofrito, avocado, corn-nuts, cilantro

TUNA CON COCO 22

Thai young coconut salsa, pickled chilis, scallions

SNAPPER NIKKEI 23

key lime-ponzu, chile serrano, citrus fruit, garlic chips



HALF CHICKEN CHICHARRONES 30

La Belle Patrimone 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

PINCHOS

skewers by the piece served with toasted pan de agua and traditional accompaniments

PESCADO 10

mahi mahi

PULPO 15

octopus

VIEIRAS 12

scallops

PANZA 12

pork belly

CADERAS 9

chicken thighs

BERENJENA 9

eggplant

GAMBA Y CHORIZO 11

shrimp and chorizo

SUCKLING PIG DINNER 65 PP

slow roasted lechon, marinated in achiote, oregano, garlic and sour orange served with citrus fruit mojo, ensalada verde, rice, beans, maduros, mofongo

VERDURAS *Vegetables*

YUCA BRAVA 15

Cassava root tots, tossed in spicy paprika aioli

TOSTONES 10

Smashed green plantains served with garlic-lime mojo

RICE & BEANS 12

Daily offering

HABICHUELAS TIERNAS 18

Warm green bean salad, oranges, dates, almonds, morcilla, sherry vinaigrette

MADUROS 11

Fried Sweet plantains

CAULIFLOWER CUCHIFRITO 17

Guava mayonnaise



(267) 639-2741

www.bolophl.com

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Philadelphia, PA 19103

@bolo_phl

An automatic 20% gratuity will be applied to all parties of 8 or more

Effective January 13, 2025 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

PA' PICAR *Snacks*

VERDE SALAD 15
Green veg, avocado, coconut vinaigrette

BACALAITOS 21
Cod fish fritters, horseradish-blue crab salad

CUBAN BEAN DUMPLINGS 19
Steamed dumplings, recaito-dashi, chili crunch

CHICKEN PASTELILLOS 15
Chicken ropa vieja, cachucha aioli

TOSTONES RELLENOS 19
Fried plantain cups, lemon aioli, mussels al escabeche

SORULLITOS 16
Cornmeal fritters, gouda cheese, guava-gochujang

PLATILLOS *Main dishes*

SHORT RIB CARNE GUISADA 42
Red wine braised short ribs, marble potatoes, baby carrots, olives

IMPERIAL CHICKEN RICE 37
Pan seared breast, served over saffron rice filled with cheese, corn, peas and imperial stew

PASTELES DE PORTABELLO 35
Yuca and butternut squash pasteles filled with portabello mushroom picadillo, Sautee mustard greens, Walnuts, pomegranate chimichirri

SWORDFISH STEAK 43
Marinated in citrus mojo, grilled, served over fufu and warm pigeon pea escabeche

VACA FRITA 45
Creekstone Farms skirt steak, black beans, white rice, tomato escabeche, avocado

POSTRES *Desserts*

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

TEMBLEQUE 10
cinnamon spiced, coconut panna cotta pineapple coulis


BIZCOCHO COCO PIÑA 12
coconut cake, piña marmalade, vanilla gelato


BUÑUELOS 10
Spanish Beignets with cinnamon-sugar, Dulce de Leche

PRIX FIXE 55 PP

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

COCKTAILS

 **MOJITO** 17
Don Q Cristal, Lime, Mint, Guarapo, Soda
Add a flavor + \$3


 **TI PUNCH** 16
Rhum JM White, Lime wedges, Cane syrup

 **OLD CUBAN** 18
Bacardi 8 years, Lime, Simple, Cava

 **RUM FASHIONED** 20
Don Q XO Rum, Platano Demerara, Bitters

 **COCCO GRONI** 18
Jamaican Rums, Campari, Cynar 70, Sweet Vermouth, Coconut gel

 **LA PRESIDENTA** 18
Ron Zacapa, Amaro, Dry Vermouth, Dry Curacao, Sweet Plantain, Bitters

 **BUYE MULE** 17
Stateside Vodka, Raspberry, Hibiscus, Red Aperitivo, Ginger, soda

 **COCO BOLO** 17
Monkey Shoulder Scotch, Coco Rico Soda, Young Coconut

 **OCEAN PARK** 19
Mijenta Tequila, Midori, Combier Blue, Salted Lime Cordial, Soursop Wine Foam

 **PLAYA ROSADA** 17
Hendricks Grand Cabaret Gin, Honey Guava, Pineapple juice, Lemon

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 Irizarry for Coco Lopez and "Monchito" for the Piña Colada.



COLADAS

 **PINA COLADA** 17
Don Q Gold, Pineapple Juice, Coconut cream
Blue Colada + \$3

 **CANCUN COLADA** 17
Bacardi, Mezcal, Mango, Chile, Pineapple Juice, Coconut Cream, Tajin Rim

 **CLARIFIED CHAI COLADA** 17
Don Q Gold, Patron XO Cafe, Chai, Pineapple juice, Coconut cream *Make it dirty Add Espresso! +\$3*

 **FISHTOWN COLADA** 19
Don Q Gold, Dickel Rye, Fernet Branca, Pineapple Juice, Coconut cream

NON-ALCOHOLIC

 **VIRGIN COLADA** 12
Pineapple Juice, Coconut Cream
Add Pathfinder Non Alcoholic Amaro +\$5

 **NO JITO** 15
Lyre's White Rum, Lime, Mint, Guarapo, Soda

 **HIBISCUS LEMONADE** 15
Seedlip Spice, Lemon, Hibiscus

 **PICA PIÑA** 15
Seedlip Agave, Lime, Pineapple Pique, Tajin Rim

WINES

BLANCO 15
TINTO 15
CASCARA 15
BUBBLES 16



SANGRIA

WHITE or **RED**
GLASS 17 | **PITCHER** 55

BEER

DRAFTS

BOLO LIGHT 9
BOLO DARK 9
PLAYA BRAVA IPA 8
SEASONAL 8

BOTTLES & CANS

MEDALLA LIGHT 5
PRESIDENTE PILSNER 6
IPA 8 **CIDER** 7
SOUR 8 **N/A BEER** 6

CAFE

COFFEE AND TEA FROM LA COLOMBE


CAFÉ COLAO 5
Drip coffee
DECAF 8
Montecarlo dark roast
POCILLO 7
Double espresso
CAFÉ CUBANO 9
Double espresso, whipped sugar

CUBANO CON LECHE 12
Café Cubano, steamed milk
AMERICANO 12
Quadruple espresso, hot water
CORTADADITO 14
Quadruple espresso, steamed milk
TEA 7
Ask about our availability

FROM BOLO RUM BAR

 **CARAJILLO** 18
Espresso, Licor 43, Don Q 7

 **ESPRESSO MARTINI** 18
Espresso, Stateside Vodka, Borghetti

 **CAFÉCITO** 18
Espresso, Pa'lante Coffee Rum, Faccia Brutto Amaro Gorini, Panela

Owner

Tommy Joyner
Jamie Lokoff

Chef/Partner

Yun Josué Fuentes

Sous Chef

Sandra Santos

Hospitality Manager

Vicki Grullon

Beverage Director

Antonio "Tony" Jimenez

Floor Captain

Peyton Crenshaw

Cooks

Angelica Lorenzo
Melisa Perez

Isabel Cristina Espinosa Espinosa

Jessica Alin Jimenez Hernandez

Santos Mario Lemus Hernandez

Alexis Bibiano Ortiz

Darwin Perez

R&M

León Chinae

Dishwashers

Carlos Manuel Perez Vasquez

Cain Espino

Miguel Sanchez Macias

Servers

Jeffrey Gaynor

Lucina Doren

Isaiah Johnson

Raquel Rodriguez

Adam Rocabaldo

Bartenders

Mustafa Erkaya

Patrick O'Brien

Julia Rivera

Imogen Roth

Support

Yasmin Vazquez

Gustavo Martinez Chavez

Brayan Morales

Maria Huertas

Valentina Huertas

Hosts

Devon Howard

Leyda Arnaud

Events Coordinator

Renee Blitman Maffiore