

# Sip & Savour

ENJOY OUR A·LA CARTE MENU IN TAPAS STYLE

# The Bolt Hole

## SMALL PLATES

-  **CURED SALMON** <sup>R</sup> 30 *House Cured Salmon On A Bed Of Avo Topped With Cucumber Salsa, Micro Greens & Gazpacho*
-  **BURRATINA** <sup>D,N</sup> 35 *Burratina, Confit Peppers, Arugula, Sundried Tomato Tapenade, Grilled Olives, Baked Peaches, Basil*
-  **SAWA DI** <sup>N,SF</sup> *Mango & Papaya Salad Topped With A Fresh Cherry Tomato Nouc Cham Shrimps A/D 45 | Beef A/D 40 | Chicken A/D 50*
-  **HEIRLOOM CARROTS** <sup>VG,N</sup> 25 *Roasted Heirloom Carrots, Tahina, Hazelnuts, Mint*
-  **VEGAN CEVICHE** <sup>VG</sup> 20 *Sweet Potato, King Oyster Mushrooms, Shallots, Coriander, Chili, Lime, Passion Fruit*
-  **OCTAVIUS!** <sup>SF,D</sup> 30 *Slow Cooked Baby Octopus, Tomato Sauce, Chorizo, Kalmata Olives, Sourdough*
-  **CRUNCHY CRAB** <sup>SF,E,S,SE</sup> 35 *Crispy Crab Chips Served With Lime & Grilled Pepper Aioli*
-  **BEEF TARTARE** <sup>A,E,R</sup> 40 *Grass Fed Tenderloin, Egg Yolk, Wagyu Snow, Rice Fritters, Caper Flower & Beet Ketchup, Shallots, Parsley*
-  **ADOBO-LICIOUS** <sup>E,S</sup> 25 *Beef Adobo Spring Rolls Served With Avo Pesto*
-  **BADMASH CHICKEN** <sup>R</sup> 30 *Spicy Marinated Chicken Thighs, Tomato Chutney, Tzatziki*
-  **THE CÆSAR** <sup>D,E</sup> 45 *Because everyone thinks it originated in Italy. No mi amigo!  
Baby Gem Lettuce, Anchovy Dust, Beef Bacon Lardons, Shaved Parmigianino, Tarragon Leaves, Toasted Cracked Pepper, Slow Cooked Egg, Herbed bread Husks*
-  **FISH FINGER SANDO** <sup>D,E</sup> 35 *Fish Fingers With Tartare Sauce And Fries*
- MINI BEEF BOLT** <sup>D,E</sup> 35 *Served With Lettuce, Local Tomato And Signature Sauce With Fries*
-  **THE STACK** <sup>R</sup> 35 *Dynamite Prawns, Fermented Rice, Crushed Avo, Edemame, Radish, Ikura, Togarashi, Crunchy Nori*
-  **THE SUPER** <sup>E,N,S,V</sup> 45 *Shredded Kale, Tricolour Quinoa, Beetroots, Sweet Potato, Chickpeas, Pomegranate Seeds, Green Apples, Toasted Almonds, Toasted Walnuts, Chia Seeds, Flax Seeds, Mint Tossed In A Maple And Dijon Dressing*
-  **THE GREEK** <sup>D</sup> 35 *Rustic Heirloom Tomatoes, Sun Blushed Cherry Tomatoes, Local Cucumbers, Parsley, Local Sweet Peppers, Shallots, Rye Dough Croutons, Persian Feta, White Balsamic & Oregano Dressing*

☞ Signature Dish (A) Contains Alcohol (P) Contains Pork (V) Vegetarian Dish (N) Contains Nuts (GF) Gluten Free Dish (SE) Contain Sesame (SF) Contain Shellfish (D) Contain Dairy (E) Contain Egg (S) Contain Soy (VG) Vegan (R) Raw Food/Crude (LF) Lactose Free ⤴ Mild Spice ⤵ Spicy

Please Inform Us Of Any Allergies Or Dietary Requirements Before Ordering, We Would Be Happy To Assist You In Choosing Suitable Foods Or Prepare A Dish That Meets Your Specific Requirements. All Prices Are In UAE Dirhams And Inclusive Of 7% Municipality Fees, 10% Service Charge And Value Added Tax

## HAPPY HOUR BEVERAGES

| HAPPY DRAUGHTS         | 500ml | HAPPY WINES                  | 150ml |
|------------------------|-------|------------------------------|-------|
| <i>Amstel Lager</i>    | 30    | <i>Jean des Vignes Blanc</i> | 35    |
| <i>Carlsberg Lager</i> | 35    | <i>Jean des Vignes Rouge</i> | 35    |
| <i>Stella Artois</i>   | 35    | <i>Cevico Conte Fosco</i>    | 35    |
| <i>Thatchers</i>       | 35    |                              |       |
| <i>Birra Moretti</i>   | 35    |                              |       |

### HAPPY DRAUGHT WINES

150ml 750ml

*The Musketeer Trebbiano*

30

150

*The Musketeer Sangiovese*

30

150

### HAPPY SPIRITS

30ml

60ml

*Russian Standard Platinum*

30

45

*Tanqueray Gin*

30

45

*Bacardi*

30

45

*Sailor Jerry*

30

45

*Jose Cuervo Gold*

30

45

*JW Red Label, Blended Scotch*

30

45

*Jim Beam, Bourbon*

30

45

### HAPPY COCKTAILS

Cocktail Glass

750ml

*Cosmopolitan*

35

*Mojito*

35

*Pimms Cup*

35

*Margarita*

35

*Aperol Spritz*

35

*Blossom Hill Gin Fizz Rhubarb*

35

150