

Bolinas

MEZZE : To share as a starter or apéritif :

Selection of Italian cold cuts, homemade focaccia. (G)	19€
Mature cheese board and homemade focaccia. (G L)	20€
Mini Provencale stuffed vegetables. (L)	14€
Salad Niçoise on a crispy bruschetta bread. (G F)	14€
Sea bream ceviche, pomegranate, nori seaweed (F)	14€
Grilled rock octopus, Taggiasca olives, arugula leaves. (F)	19€
Tapas Bolinas: hummus, barbajuans, falafels, tzatziki and crunchy vegetables. (G L)	18€

PIZZE :

Truffle with crunchy broccoli. (G L)	18€
Fresh marjoram margherita. (G L)	15€
Bolinas: Goat's cheese, black belly ham, tomatoes and olives. (G L)	17€

TO CONTINUE: as an individual dish or to share:

1p / 2p

Riso o Pasta :

Venere black rice, grilled prawns, candied lemons, piquillos. (F C)	22€/40€
Penne Guanciaie ham Carbonara. (L G)	18€/35€
Calamarata, tomato, ricotta, peppery pecorino and fresh herbs. (L G)	18€/35€
Gluten-free penne option (L)	

SIGNATURES:

Al dente seasonal Riviera vegetables, Camargue red rice. (C Y)	20€
Catalan Zarzuela, monkfish creamy sauce and, grilled almonds. (F C N)	26€
Grilled filet of seabass, Livournaise capers. (N)	28€
Chicken oyster, yellow wine and asparagus tips.	28€
Saddle of lamb gently rubbed with wild savory.	29€
Charolais entrecote (350 gr) matured for at least 35 days and onion chutney.	42€

PAIRING: for our signature dishes:

Pan-fried broccoli and zucchini.	3€
Roasted Grenaille potatoes.	3€
Arugula salad.	3€
French fries.	3€
Lentil dahl.	3€

DOLCE:

Homemade Mille feuilles sticks, Pistachio cream. (G L N)	9€
Upside down lemon meringue, crumbled almonds. (G L N)	9€
French toast Marra des bois strawberries, vanilla cream. (G L)	10€
Café gourmand. (G L N)	10€
Roasted banana, green cardamom and Greek yogurt (L)	9€

N=Nuts **G**=Gluten **C**=Crustaceans **E**=Egg **F**=Fish **P**=Peanuts **L**=Lactose **CY**=Celery **Mus**=Mustard
S.S=sesame seeds **LN**=Lupin **SD**= Sulphur Dioxide **SY**=Soy beans **M**=Molluscs

Bolinas

CY= céleri Mus=
moutarde S= sésame
LN=Lupin SD= sulfites
SY= soja M=
mollusques

Bar Snacks

With your finger to nibble or share

Homemade hummus, mini pita	8€
Barbagiuani « 6 » (G L)	9€
Falafel, chickpea and lentils « 3 »	9€
Involtini, Espelette pepper « 6 » (G L)	8€
Mini marinated chicken drumstick « 6 or 12 »	
Lemon and herbs	«6» 9€
Tandoori Tikka	«12» 16€

Our Classics

Classic Caesar with chicken (G L)	18€
Raw Charolais beef Tartare with french fries	20€
Burger Bolinas, smoked provola cheese and fries (G L)	20€
Bolinas club, smoked turkey and chips (G)	18€

Monday to Friday

Lunch Menu

Solo
Main course 17€

Duo
Starter / Main 21€

Trio
Starter / Main / Dessert 26€

Friday Lunch time

Fish & Chips & mushy peas

N= Nuts G=Gluten C= crustacés E= œufs F= poissons P= arachides L= lait

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