

## Starters & Sharing

<b>DECONSTRUCTED PUMPKIN SOUP</b>	55
Organic butternut squash soup, fresh cream, warm crostini, parmesan & parsley cone	
<b>MUSHROOM CAPPUCCINO</b>	55
Wild mushroom soup served as a handcrafted cappuccino, fresh truffle powder	
<b>CRISPY CALAMARI</b>	60
Fried calamari, roasted pepper sauce, house tartar	
<b>SALMON TARTARE</b>	75
Wild organic salmon, Nikkei dressing, avocado mousse, lime pearls, prawn crackers	
<b>TOM YUM GYOZA</b>	60
Homemade prawn dumpling, strawberry hoisin, satay dressing, mango salsa, tom yum sauce	
<b>CASSAVA CHEESE CROQUETTES</b>	60
Smoked cassava, shredded aubergine and mozzarella cheese, ají amarillo hummus	
<b>CRISPY CRAB BUN</b>	80
Beetroot bun with whole soft-shell crab, bread sprouts, house pickles, spicy kimchi sauce	
<b>DEEP SEA OCTOPIUS</b>	125
Coffin octopus, purple leek parmesian, caper and olive chimichurri	
<b>LOBSTER ROLL</b>	115
Fresh-fish Scandinavian lobster, chef's emulsions, tuber chips, served on our homemade potato brioche roll	
<b>FISH &amp; CHIPPY TACO</b>	75
Fresh-battered market fish, homemade chip-choy curry and tartar sauce, crispy purple potato, topped with homemade pickles	
<b>TRIO TACO</b>	90
Nikkei style yellowfin tuna, guacamole and homemade pickled jalapeño 20 hours slow-cook short rib, creamy cheese mashed potato, jalapeño salsa Puffed chicken, mushroom bechamel, sour cream, and guacamole (ideal for sharing also)	
<b>TRIO CEVICHE</b>	125
Prawns and passion fruit ceviche, scallops and pomegranate leche de tigre Chalaco, miso seafood seasoned with red chili leche de tigre, topped with crispy calamari	

## Boho Flatbreads

<b>BURRATA MARGARITA</b>	75
Homemade pomodoro, dry cherry tomatoes, burrata from Puglia and fresh basil leaves	
<b>CHICKEN MUSHROOM BECHAMEL</b>	80
Creamy mushroom, sauté-vidé chicken, shimeji mushrooms, ají amarillo pico	
<b>PICKLED BEETROOT BRESOLA BREAD</b>	75
Homemade dakon beetroot pickle, sliced bresaola, balsamic reductions, rocket leaves and fresh grated parmesan cheese	

## Salads

<b>BAKED GOAT CHEESE</b>	60
French goat cheese on Zatar brauche, sauté-vidé rosemary beetroot, fresh green leaves, zesty orange & cranberries, activated hazelnuts, date & orange olive oil	
<b>QUEEN AVOCADO &amp; KING CRAB</b>	70
(vegan option available) Atokan king crab larva, torché avocado, confit chili vinaigrette, salted caramelized almonds, silky lime bearnaise	
<b>BURRATA &amp; TOMATO <sup>1</sup></b>	70
Cassava fern burrata di Puglia, tomato five ways, potato bread foam, Molise balsamic reduction	
<b>BOHEMIAN FALAFEL</b>	60
(vegan option available) Chilly BOHO falafel, beetroot bun, roasted cauliflower, green leaves, quinoa tabouleh, activated seeds, lemon salt labneh, smoked labneh	
<b>FETA WATERMELON ISLAND</b>	60
Seared Greek feta cheese, theta watermelon, crisp watercress, figs in cardamom & honey	
<b>MOMO'S GARDEN (vegan)</b>	55
Chef's seasonal vegetables and vermicelli noodles wrapped in cabbage and spinach, homemade cashew hoisin sauce	
<b>PRAWN &amp; GUACAMOLE</b>	70
(vegan option available) Sautéed harissa prawns, cauliflower rice, guacamole, baby green lettuce, dried tomato, crispy homemade nachos	

## Wholesome Menu

<b>CRUSTED PISTACHIO SALMON</b>	80
Pistachio layered salmon, smoky beetroot puree, cauliflower rice, mixed greens, Himalayan salt pickled purple cabbage drizzled with blue berry balsamic dressing (GF)	
<b>CHICKEN MEXICO LINDO</b>	75
Grilled chicken, artichoke massaged kale, BOHO guacamole, stir-fried bell peppers, beetroot chipotle, corn baked tortilla (GF)	
<b>PERSIAN TENDERLOIN</b>	80
Slow cooked tenderloin, cauliflower bryani, lemon tahini sauce, mint leaves (GF)	
<b>LA BOHEME CURRY BOWL (vegan)</b>	75
Chickpea and zucchini curry, Himalayan salt pickled purple cabbage, miso quinoa and greens, torché carrot roasted pumpkin heart and beetroot (vegan GF)	
<b>THE GREEN BOWL (vegan)</b>	70
Massaged kale, stuffed beans, cauliflower rice, adzuki beans, pomegranate seeds, carrot shaves, chia seed dressing, dakon beetroot feta/citrus (vegan GF)	

## Mains

<b>BRAISED LAMB SHANK</b>	145
Ladle slow cooked lamb shank, new-age truffle arancini, seasonal mushrooms	
<b>YUZU TERIYAKI CHICKEN</b>	125
Homemade rice-mashed fish, fresh hot dill, balsamic, homemade teriyaki sauce, house smoked velvet potatoes	
<b>GRILLED CHICKEN MUSHROOM PASTA</b>	85
Home made pasta, cream mushroom sauce, wild sautéed mushrooms, slow-cook grilled chicken with fresh shaved truffle, fresh herb	
<b>PRAWN MAC &amp; CHEESE</b>	90
Prawns, parmesan & cheddar cheese braise, crispy onion, cornmeal	
<b>LAMB MILANESE RISOTTO</b>	105
Slow-cooked lamb, organic mushroom, sautéed prawn, onion and asparagus risotto	
<b>BOHO SHORT RIB</b>	215
Chef's 16 hr slow cooked short rib, creamy mashed potato, grilled selection of vegetables	
<b>ARROZ BOHO</b>	110
Fresh prawns, mushroom and fresh market fish, aromatic rice in braise, milk garlic sauce	
<b>GRILLED GIANT PRAWNS</b>	195
1 kg grilled prawns, creamy tomato butter and champagne sauce, mashed potato, mixed leaves, served with roasted eggplant	
<b>SMOKEY BEEF FETTUCCINI</b>	115
Slow vide beef tenderloin, tomatoes and onions sautéed, drizzled on a 4 hour slow smoky sauce served on all-organic homemade fettuccine	
<b>SAMKIT BOHO (Serves 3)</b>	
Whole-grain bread, fresh seafood on an Indian rice bed, Mushroom Khan-koj sauce, beetroot and pak-fried, roasted garlic, olive drizzle	
<b>SALMON NEW DELHI</b>	120
Grilled fresh salmon, organic mushroom, spicy coconut curry sauce, sautéed vegetables and cucumber salad	
<b>T-BONE (1.1kg)</b> (Serves 3)	850
Grilled braised T-BONE served with BOHO sauces and our garnish selection	
<b>BOHO TOMAHAWK (1.6kg)</b> (Serves 3)	1200
Hugged with organic 100% grass-fed organic beef, served with BOHO sauces and our garnish selection	

## Sides

<b>CREAMY MUSHROOMS</b>	35	<b>MASHED POTATO</b>	35
<b>CORN ON THE COB</b>	35	<b>ASPARAGUS</b>	35
<b>MIXED LEAVES</b>	35	<b>SAUTEED VEG.</b>	35
<b>FRENCH FRIES</b>	35	<b>SWEET POTATO FRIES</b>	35