

SNACKS

- HOUSEMADE POTATO CRISPS ^{gf, v*} 5
 MARINATED OLIVES ^{gf, v*} 6

TO START

- FOCACCIA & GUINNESS TREACLE BREAD ^{v*} 6.5
 Whipped British cultured butter, trickle honey & hay smoked salt
- CHARCOAL AUBERGINE ^{gf, v*} 14
 Fennel & caper salsa, British ricotta
- GUINNESS & WAGYU BITES (4) 16
 Black garlic aioli & bacon onion jam
- BRITISH BURRATA ^v 19
 Shaved Black truffle, confit tomato
- GRILLED GARLIC PRAWNS ^{gf*} 26
 Irish XO, langoustine bisque

RAW

- BOHA'S BEEF TARTARE ^{gf} 18
 Hand-cut beef, crackling, egg yolk purée & Cheese witlof salad
- 20-DAY AGED RIB EYE BEEF TATAKI 28
 Marinated grass-fed rib eye
 Chilli, red onion, parsley, mint cress salad



CHARCOAL MEATS FROM OUR DRY AGED LOCKER

Our beef is sourced exclusively from the British Isles. When it comes to sourcing our meat, ethics, and sustainability are number one. Aubrey Allen have a strict selection criteria to ensure quality and consistency than any other national butcher in the country

IRISH BEEF RUMP 7oz
 Marinated in Signature Honey Whiskey Sauce

28

14-DAY AGED BRITISH BEEF SIRLOIN ON THE BONE 13oz
 BÓHA Signature Dry Rub

45

20-DAY AGED SCOTTISH HIGHLAND RIB EYE 10oz
 BÓHA Signature Dry Rub

49

30-DAY AGED SURREY COTE DE BOUF 18oz
 BÓHA Signature Dry Rub
 Served with a Selection of Sauces

55

25-DAY AGED IRISH BEEF T-BONE 35oz
 BÓHA Signature Dry Rub
 Served with a Selection of Sauces

120

SIGNATURE SAUCES & GRAVY

PEPPER WHISKEY
 PORT & CASHEL BLUE
 IRISH GRAVY

2.5

If you or a guest at your table has an allergy or dietary requirement, please make your waiter aware. BÓHA London operates an open kitchen, meaning traces of allergens may be present in all dishes.

BÓHA London is a cashless venue.
 A discretionary service charge of 12.5% will be added to your bill.

MAINS

- COAL-ROASTED JERUSALEM ARTICHOKES ^{gf, v*} 19
 Hasselback cut, green salsa, coconut cream, chilli oil
- CHARCOAL HISPI CABBAGE ^{v*} 22
 Pancetta & Pork Neck, Irish Midnight Curry
- GRILLED CORN FED CHICKEN ^{gf} 24
 Honey glaze & burnt lemon
- SLOW-COOKED WAGYU PAPPARDELLE 27
 Slow-cooked wagyu neck, parmesan, rosemary
- ROASTED BLACK COD 32
 Black garlic glaze, Irish curry, samphire & capers
 Or
 Natural, seasonal leaf salad
- CHEF ALBERTO'S CRAB RAVOLI 35
 Brandy & langoustine bisque, mascarpone, shaved truffle, fresh crab, chive soil & confit tomatoes
- CHARRED WHOLE SEABASS ^{gf} 42
 Crushed potato, salsa verde, watercress salad

SIDES

- GREEN LEAF SALAD ^{gf, v*} 6
- CHICKEN SALT FRIES ^{gf, v*} 7
- CRUSHED TATTIES & GREEN SALSA ^{gf, v*} 8
- TRUFFLE FRIES ^{gf, v*} 8
- CHARRED BROCCOLI , TRUFFLE & CHIVE OIL ^{gf, v*} 8



