



CHARCOAL MEATS FROM OUR DRY AGED LOCKER

Our beef has been sourced exclusively from the British Isles. When it comes to sourcing our meat, ethics, and sustainability are number one. Our supplier, 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 CÔTE DE BOEUF (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 gf
PORT & CASHEL BLUE gf
IRISH GRAVY gf
2.5

V = Vegetarian, VG = Vegan, V* = Can be made Vegetarian
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.

@bohalondon

SNACKS

HOUSEMADE POTATO CRISPS gf, V, vg 5
MARINATED OLIVES gf, v, vg 6

TO START

FOCACCIA & GUINNESS TREACLE BREAD v 6.5
Whipped British cultured butter, trickle honey & hay smoked salt
CHARCOAL AUBERGINE gf, V 13
Fennel & caper salsa, British ricotta
GUINNESS & WAGYU BITES (4) 16
Black garlic aioli & bacon onion jam
BAKED CAMEMBERT 19
Caramelised Onion, Chargrilled Focaccia

RAW

BÓHA'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, ginger & mint cress salad

Our menu has been designed around a sharing concept, inviting you to explore and enjoy a variety of our signature dishes together.
Dive into a experience where every plate is meant to be shared & savoured

FOR THE TABLE

COAL-ROASTED JERUSALEM ARTICHOKES gf, vg 19
Hassel back cut, green salsa, coconut cream, chilli oil
CHARCOAL HISPI CABBAGE 22
Pancetta & Pork neck, Irish midnight curry
GRILLED CORN FED CHICKEN 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 RAVIOLI 35
Brandy & langoustine bisque, mascarpone, shaved truffle, fresh crab, chive oil & confit tomatoes
CHARRED WHOLE SEA BASS gf 42
Salsa verde, watercress salad

SIDES

GREEN LEAF SALAD gf, v* 6
CHICKEN SALT FRIES gf, v* 7
CRUSHED TATTIES & GREEN SALSA gf, v* 8
CHARRED BROCCOLI , TRUFFLE & CHIVE OIL gf, v* 8
COLCANNON, HISPI CABBAGE & SMOKED BACON 9