

# Saturday Brunch Menu

## SNACKS

MARINATED OLIVES	HOUSE CRISPS	BREAD & BUTTER
<i>Marinated in Garlic, Parsley, Lemon Zest, Chili &amp; Oregano</i>	<i>Homemade Potato Crisps</i>	<i>Homemade Focaccia &amp; Guinness Bread with Homemade Butter</i>
5.00	6.00	6.50

## SMALL PLATES

GRILLED SAMBAL CHICKEN SKEWERS	12
ROASTED JERUSALEM ARTICHOKE Green Salsa, Coconut Cream, & Chilli Oil	12
BEER WAGYU BANGERS BITES (4) Black garlic aioli & bacon onion jam	16
BRITISH BURRATA Guinness Bread Soil, shaved truffle & apricot shaved ice	19
GRILLED GARLIC PRAWNS (4) Irish XO, the Tuscan whiskey & Langustine Bisque	26

## BRUNCH DISHES

MIXED BERRY STACK Homemade Fluffy Pancakes, Vanilla cream, Blueberries & Mixed Berry compote sauce.	11.50
WAFFLE SWIRL Served with Vanilla Gelato & Guinness Caramel Chocolate Sauce	12
FOCACCIA FRENCH TOAST Served with Honey, Treacle Butter & Truffle Syrup	15
BÓHA CEASAR SALAD BÓHA Signature Honey Glaze Chicken, Roman Lettuce, Anchovies, Capers, Mustard, Egg, Topped with Treacle & Guinness Croutons & Parmesan Shavings	18

## SIGNATURE DISHES

GRILLED CORN FED CHICKEN Honey glaze & burnt lemon	24
IRISH BEEF RUMP 7oz Marinated in Signature Honey Whiskey Sauce	28
WAGYU PAPPARDELLE Slow-cooked wagyu neck, parmesan, rosemary	27
ROASTED BLACK COD Black garlic glaze, Irish curry, samphire & capers	32

## ADDITIONAL SIDES

GREEN LEAF SALAD	6
CHICKEN SALT FRIES	7
CRUSHED TATTIES & GREEN SALSA	8
CHARRED BROCCOLI , TRUFFLE & CHIVE OIL	8

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.

# Drinks Menu

## COFFEE & TEA

COFFEE 4.00  
*Espresso, Macchiato, Cappuccino,  
Latte, Flat White, Americano, Cortado,  
Piccolo, Ristretto*

TEA 4.00  
*Early Grey, Fresh Mint*

BÓHA IRISH COFFEE 12.50  
*Early Grey, Fresh Mint*

---

## JUICES

*Orange, Apple, Pineapple,  
Cranberry, Grapefruit, Lychee* 2.50

---

## MOCKTAILS

PINE & GINGER 10  
*Caramelised Pineapple & Ginger Shrub,  
Cranberry, Soda*

APPLE & CARDAMOM 10  
*Bittersweet Apple & Cardamom, Shrub,  
Cucumber, Lemon, Mint, Soda*

---

## PROSECCO & CHAMPAGNE

EDIZIONE 789 DI MONDELLI  
PROSECCO 10

LAURENT-PERRIER LA CUVÉE,  
BRUT 18  
*Champagne NV*

LAURENT-PERRIER CUVÉE  
ROSE 20  
*Champagne NV*

## COCKTAILS

APEROL SPRITZ 10.50  
*Aperol, Prosecco & Soda Water*

HUGO SPRITZ 10.50  
*St Germain, Prosecco & Soda Water*

MIMOSA 10.50  
*Prosecco & Orange Juice*

ESPRESSO MARTINI 12.50  
*Kettle One Vodka, Coffee & Mr Black*

TOM COLLINS 12.50  
*Bombay Sapphire Gin, Lemon, Sugar &  
Soda Water*

BÓHA BLOODY MARY 13.00  
*Kettle One, Tomato Juice, Worcestershire Sauce  
& BÓHA Bloody Mary Spice Mix*

PORN STAR MARTINI 14.00  
*Kettle One with Pineapple, Apple &  
Passionfruit Passoa*

---

## BOTTLED & DRAUGHT BEER

BIRRA MORETTI 5.50  
*Lager, 4.6% ABV, 330ml*

PERONI NASTRO AZZURRO 5.50  
*Lager, 4.6% ABV, 330ml*

PERONI 0.0% 5.00  
*Lager, 330ml*

1/2 Pint | Pint

GUINNESS 3.50 | 6.20  
*Stout, 4.2% ABV*

BIRRA MORRETTI 3.50 | 6.50  
*Lager, 4.6% ABV*

### AVAILABLE UNTIL 4PM

Upgrade to £25 Per Person to Include:  
4 Cocktails, Beers or House Spirits & Mixer  
OR Bottle of Prosecco with any main dish