

Sneaiceanna

Snacks

Ár Tayto
House Crisps
3.5

Arán & Im
Bread & Butter
6.5

Plátaí Beaga

Small Plates

Shetland Mussels 12
Silver Reign Charmat English Sparkling, Garlic, & Parsley

British Burrata with Guinness Bread Soil – V
Choice of Either
Heritage Tomatoes, Fresh Basil & E.V.O. Oil 16
Black Truffle Three Ways, & Shaved Apricot Ice 19

Kerrs Pink Potato Carpaccio – V 16
Baron Bigod Cheese Custard, Beetroot Pickled Shallot, E.V.O. Oil & Sea Salt

Chopped Raw Bóha 19
Hand-cut Beef, Bone Marrow, Salted Egg, served with Fennel Salad & Burnt Focaccia

Summer Crab Cocktail 21
Hand-picked Crab, Avocado, Tempura Nori, Pickled Jalapeño & Ponzu Dressing

Dry Aged BÓHA Tataki 21/35
Choice of Either Rib Eye or Wagyu Rib Eye
Curly Chilli, Red Onion, Parsley & Mint, Marinated in Ponzu

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.

Príomhchúrsa

Main Dishes

Truffle Conchiglie — V Spring Vegetables, Lancashire Bomber Cheese Foam, & Freshly Shaved Black Truffle	18
Coal Roasted Jerusalem Artichoke — V Hasselback Cut served with Green Salsa, Coconut Cream, & Chilli Oil	18
Herb Fed Yorkshire Organic Chicken Flat-ironed Breast, Leg, & Thigh, Honey Glaze, served with Burnt Lemon	21
Wagyu Ragu Conchiglie Pasta, Dry Aged Wagyu Beef, Dorset Nduja, & Old Winchester Cheese	24
Black Cod Roasted with Black Garlic Glaze, Irish Curry, Samphire, & Capers Or, Roasted Natural served with Seasonal Leaves	38
Dover Sole For Two Roasted in Piccata Sauce, Burnt Lemon, & Garlic Served with Tatties & Seasonal Herbs	65

Síniú

Our signature dry aged locker of English, Scottish, and Irish Beef

200g/7oz Rump Our Signature Teriyaki Whiskey Marinade	22
280g/10oz Sirloin Our Signature Dry Rub	30
280g/10oz Rib Eye Our Signature Dry Rub	45
1kg-1.2kg/35oz - 42.oz T-bone	140
Wagyu Selection	MP

Sauces 2.5

Taylor's Port & Cashel Blue, Whiskey & Green Peppercorn, Irish Curry Sauce

Dmiasa Taobh

Side Dishes

Chicken Salt Fries	7
Crushed Tatties & Green Salsa	8
Heritage Tomato Salad with Watermelon & Goat's Cheese	8
Grilled Asparagus with Lancashire Bomber Foam	8