

ALL DAY A LA CARTE

Boho Marché

RESTAURANT | CAFE | BAR

CHAMPAGNE COCKTAILS

French 75 £9.5 • Boho Fizz £9.5

SNACKS

Anchovy Crisps £3
Goats butter, anchovy fillet, shallot rings

Aubergine Crisps £3
Marinated aubergine, baby basil

Muhammara & Chorizo Crisps £3
Smoked muhammara & grilled chorizo

£13 Per Person (Min 2 Persons)

Falafel Homemade Moroccan fritter. We use fava beans and chickpeas. The flavour is a balance between fragrant spices and fresh herbs used in this recipe.

Jben Cheese This homemade soft goat's cheese recipe originates in Rif Mountain. We infuse our goat's milk to pack more flavour in the cheese. Works wonders when served with chimichurri.

Chimichurri 30ml/pp Perfect condiment for dipping bread or grilled meats. We chop everything by hand to add texture to this full of flavour dressing.

Marinated Aubergine Cured, dehydrated and then marinated. One of our signature vegan snacks. We recommend it with our Persian bread.

Marinated Olives Harissa, oregano, garlic, preserved lemon, rose water.

Muhammara Moroccanised hummus from Muhammara region. Classic chickpea and tahini combination extended by grilled piquillo peppers and walnuts.

Baba Ganoush Lebanese by origin, another dip to try with our breads. Chargrilled aubergine, tahini and lemon are leading flavours.

Green Slaw Fresh, crunchy and zesty. Savoy cabbage, green pepper, celery, onion, jalapeno, and herbs dressed with yoghurt and lime.

Pickled Red Onion Crunchy, fragrant, sweet and spicy. Adds some attitude to each dish.

Breads

Homemade Bari Bari bread, served warm. Spiced with house zatar and chilli.

Toasted sourdough from Bertinet bakery. Great vehicle to carry flavours of our selection of dips.

SHARING BOARD

HEALTHY VEGGIE

Bread Basket With Chimichurri (v) £6
Homemade Persian bread and sourdough from Bertinet bakery, toasted and served with our chimichurri.

Burrata (v) £12
Creamy burrata served with avocado based, herby green goddess dressing and heritage tomatoes. Finished with Persian bread croutons and basil oil.

Lemon Spiced Carrot Salad (v) £8/12
Heritage carrots rubbed in homemade paste, roasted with orange and lemon. Served with pistachio pesto and whipped marinated feta, finished with toasted sunflower and pumpkin seeds.

Freekah Fattush Salad (v) £8.5
Refreshing salad of freekah grains, raddish, tomato and cucumber, dressed with seasoned greek yoghurt and finished with Persian bread croutons and fresh herbs.

Falafel Muhammara (v) £7
Homemade falafel served with Muhammara sauce based on smoked hummus to which we blend in roasted piquillo peppers and walnuts.

SMOKED HUMMUS £7

Served with warm Persian bread, crispy chick peas and harissa dressing.

ULTIMATE SMOKED HUMMUS

Choose one of the following hot topping options:

Braised ox cheek £11
Confit duck £10
Grilled chorizo £10

FROM THE SEA

Pil Pil Prawns On Toast £13
Deshelled tiger prawns marinated in garlicky, chilli and smoked paprika Pil Pil marinade, pan fried to order and served on toasted sourdough.

Spicy Salmon Crispy Tostadas £11
Crispy fried tostadas topped with yuzu cured salmon, avocado and red onion, dressed with spicy barbeque mayo and fresh herbs.

Seared Salmon Carpaccio £9
Thinly sliced salmon seared with hot sesame oil and finished with yuzu and coriander.

Five Pepper Squid £9
Dusted in homemade pepper mix and fried until crispy, served with ginger dipping sauce.

Popcorn Mussels £9
Tossed in our house rub, fried to perfection and served with sriracha mayo.

Half/Whole Grilled Lobster £24/45
South Coast British lobster simply roasted to order in garlic butter.

LITTLE TEMPTATION

FROM THE SEA

Spicy Shrimp Risotto £18
Lobster stock infused risotto rice, spicy roasted onion puree, North atlantic prawns. Finished with crispy kale and shichimi.

Fillet Of Hake £21
Pan roasted, served with confit rosemary onion, cannellini beans & ras el hanout roasted tomatoes.

Moules Frites £14
Fresh mussels in white wine, cream & garlic sauce. Served with fries.

Half/Whole Grilled Lobster £24/45
South Coast British lobster simply roasted to order in garlic butter.

FROM THE LAND

Confit Duck £19
Cured in our house spice mix, confit in duck fat. Served with slow cooked apples and red wine jus.

Ox Cheek £22
Slow braised succulent ox cheek served with smoked creamy mash and red wine jus.

Poke Bowl Vegan £14 / With Salmon £17
Hawaiian inspired and Moroccanised, BOHO signature superfood bowl. Cous cous, edemame beans, avocado, beetroot, pineapple, macadamia.

Duck Salad £12
Confit duck, glazed with plum & soy sauce, tossed with mooli, cucumber, spring onion, watercress & coriander. Finished with sesame.

MAINS

HEALTHY VEGGIE

Moroccan Butternut Squash Curry / Add Chicken £11/14
Vegan curry served with cous cous dressed with chilli, ginger and peanuts.

Truffle Tagliatelle £14
Butter emulsion finished with minced truffles and parmesan.

Homemade Jben Dumplings £13
Vegetarian cheese dumplings tossed with pistachio pesto and aubergine two ways: grilled and crispy tempura matchsticks.

Lemon Spiced Carrot Salad st/m £8/13
Heritage carrots rubbed in homemade paste, roasted with orange and lemon. Served with pistachio pesto and whipped marinated feta, finished with toasted sunflower and pumpkin seeds.

STEAKS

All our steaks are British, grass fed and dry aged.

Rib Fillet 200g £27 Deckle 300g £35

All served with fries and a sauce of choice - chimichurri/ anchovy hollandaise or bone marrow gravy. Add half lobster to steak. +£24

Sauces - Chimichurri £3, Anchovy Hollandaise £3, Peppercorn £3

BURGERS

Boho Beef Burger £16
Made from our recipe using free range, grass fed and dry aged beef. We like to add bone marrow to our burgers to make stand out from the crowd. Served with fries.

Additional toppings - Ox cheek £4, confit duck £3, bacon £2.

Fried Chicken Burger With Kewpie Mayonnaise £16
Chicken breast seasoned with our house rub, double dipped in our active batter and fried to perfection. Kewpie mayonnaise and lettuce in a brioche bun. Served with green slaw and fries.
Additional toppings - cheese £1, bacon £2.

SHARING

Harissa Chicken £35
Marinated in our homemade fragrant harissa dressing, slow roasted and served with 2 portions of fries.

PUDDINGS

Crème Brulee £5

Sticky Toffee Pudding £7

Waffles £7.5

Deep Fried Ice Cream £6

Sticky Toffee Sundae £8

Ice Cream/Sorbet £2 each

SIDES

Truffle Fries £5.5

Boho Dirty Fries £4
Seasoned with our spice rub

Sweet Potato Triple Cooked Chips With Chorizo £8

Green Slaw £4

Tenderstem Broccoli With Soy & Yuzu £7.5

Spring Greens £5
Boho Salad £5

DRINKS

SOFT DRINKS

Coke | Diet Coke £3.5

Fentimans Premium
Indian Tonic £3
Light Tonic £3

Fentimans Ginger Ale £3

Fentimans Ginger Beer
£3

Soda Water £2

Thirsty Planet
Sparkling/Still Water
750ml £3
330ml £1.5

JUICES

Fentimans Rose
Lemonade £4.5

Frobisher Apple £4

Frobisher Pineapple £4

Frobisher Cranberry £4

Frobisher Orange £4

Frobisher Grapefruit £4

Fresh Orange Juice £4.5

Fresh Apple Juice £4.5

SPIRITS

VODKA

Grey Goose £4

Ciroc £3.5

Ketel One £3.5

Ketel One Citron £3.5

GIN

Bombay £3

Hendricks £4

Tanqueray £3.5

Bath Gin £4.5

Plymouth Gin £3.5

RUM

Gosling £3

Bacardi Carta Blanca £3

Havana 7 Years Old £3.5

Leblon Cachaca £4.5

Pampero Special £3

Captain Morgan Spiced £3

WHISKEY

Johnnie Walker £4

Chivas 12 Years Old £3.5

Glenfiddich £4

Jameson £3

Laphroaig £6.5

BOURBON & TENNESSEE

Maker's Mark £4

Bulleit Bourbon £4

Bulleit Rye £4.5

Jack Daniels £3.5

COGNAC & ARMAGNAC

Hennessy VS £4

Hennessy XO £16

Martell VSOP £4

Courvoisier £4

DESSERT WINE & PORT

Grahams Quinta Mal-Vedos £6

Grahams Fine White Port £4

Grahams LBV £4

TEQUILA

El Jimador Blanco £3.5

El Jimador Reposado £3.5

VERMOUTH

Antica Formula £6

Lillet Blanc £6

Noilly Prat £6

LIQUEURS

Kahlua Coffee Liqueur £3

Cherry Heering £3

Marashino Luxardo £3

Cointreau £3

BOTTLED LAGER & CIDER

Stella Artois

1/2 Pint £3

1 Pint £5

Camden Hells/Pale Ale

1/2 Pint £3

1 Pint £5

Orchard Pig

1/2 Pint £3

1 Pint £5

Becks Blue £4

Bath Ales Gem 500ml £7

Goose Island IPA

355ml £7

Sassy Cidre

L'imitable 33cl £8

Sassy Cidre Rosé La

Sulfureuse 33cl £8

TEA & INFUSIONS

Traditional Moroccan

Mint Tea £3.5

INFUSIONS

Rooibos £3

Chamomile £3

Lemongrass & Ginger £3

Gunpowder Green Tea £3

Jasmine Tea £3

English Breakfast £3

Earl Grey £3

COFFEE

Espresso £2.5

Double Espresso £3

Flat White £3.5

Americano £3

Cappuccino £3.5

Latte £3.5

Hot Chocolate £3.5

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 12.5% will be added to your bill.

Boho Marché

RESTAURANT | CAFE | BAR