



Amh & Beag

Raw & Snacks

Arán & Im Our Bread & Butter Selection	5
Chopped Raw Bóha Hand cut Beef, Bone Marrow, Salted Egg, served with Burnt Focaccia	19
Duck Liver Burnt Cambridge Cream Foie Gras, Roasted Peach, served with Burnt Focaccia	14
Native Lobster Cocktail Jalapeño Cocktail Sauce & Sour Apple	21

Glasraí & Níos Mó

Vegetables & More

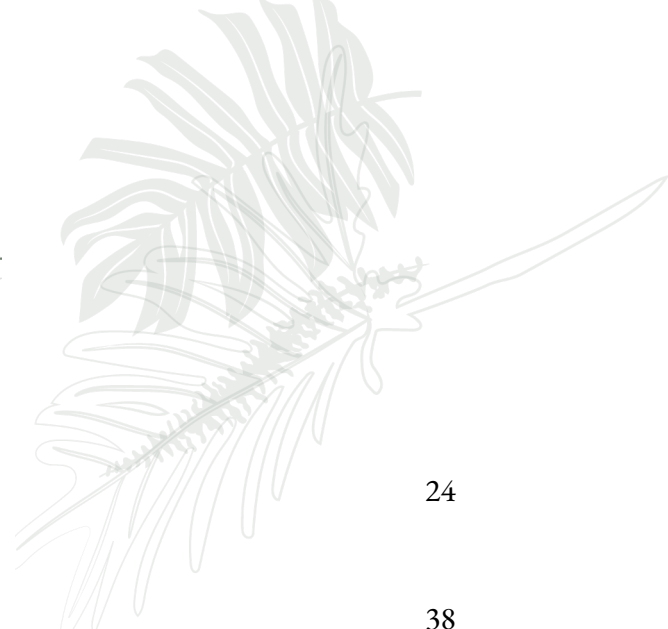
Coal Roasted Pumpkin and Artichoke Green Sauce & Lancashire Bomber Cheese	14
Kerrs Pink Potato Carpaccio Baron Bigod Custard & Pickled Shallot	18

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.

Don Tábla

For the Table



Herb Fed Yorkshire Organic Chicken Burnt Lemon, Chicken & Honey Glaze	24
Black Cod Roasted with Irish Curry, Black Garlic Glaze, Samphire, Capers Or Natural, Grilled over coal	38
BÓHA Ragu Dorset Nduja, Old Winchester Cheese	24

Síniú

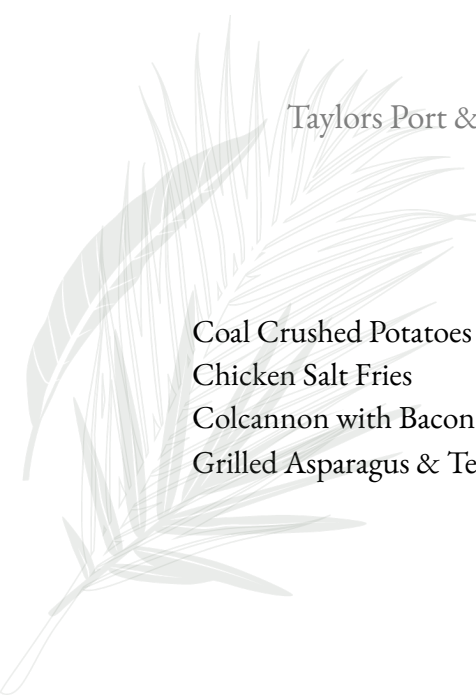
Our signature dry aged locker

200g/7oz Irish Rump Cap	22
280g/10oz Sirloin	40
Tomahawk	MP
280g/10oz Rib Eye	65

Sauces £2.50

Taylors Port & Cashel Blue, Whiskey & Green Peppercorn, Irish Curry Sauce

Sides



Coal Crushed Potatoes & Green Sauce	8
Chicken Salt Fries	7
Colcannon with Bacon & Hispi Cabbage	9
Grilled Asparagus & Tender Stem Broccoli, Guinness Vinaigrette	8

