



## 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
Summer Crab Cocktail Jalapeño Cocktail Sauce & Fresh Seasonal leaves	21

## Glasraí & Níos Mó

Vegetables & More

Kerrs Pink Potato Carpaccio Baron Bigod Custard & Pickled Shallot	16
Coal Roasted Jerusalem Artichoke Green Salsa, Coconut & Chilli Oil	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	21
Wagyu Ragu Dorset Nduja & Old Winchester Cheese	24
Black Cod Roasted with Irish Curry, Black Garlic Glaze, Samphire & Capers Choice between Irish Curry or Natural & grilled over coal	38
Dover Sole (For two to share) Roasted in a Piccata sauce, Burnt Lemon & Garlic	65

## Síniú

Our signature dry aged locker  
English & Irish Beef Selection

200g/7oz Irish Rump Cap	22
280g/10oz Sirloin	30
280g/10oz Rib Eye	45
600g/21oz T-bone	120
Wagyu Selection	MP

Sauces £2.50

Served with your choice of Taylors Port & Cashel Blue, Whiskey & Green Peppercorn or Irish Curry Sauce

## Sides

Chicken Salt Fries	7
Crushed Tatties & Green Salsa	8
Heritage Tomato Salad	8
Grilled Asparagus with a Lancashire Bomber Foam	8