



Our menu has been designed around a sharing concept, inviting you to explore and enjoy a variety of our signature dishes together.
Dive into a experience where every plate is meant to be shared & savoured

SNACKS

MIXED SEA SALTED NUTS
Golden oven-roasted nuts, glazed
with rich chestnut honey and
finished with delicate flakes of
Maldon sea salt.

5

MARINATED OLIVES
Nocellara green olives marinated
with lemon zest, chili, garlic &
parsley, served with homemade
salsa verde.

5

FOCACCIA & GUINNESS
TREACLE BREAD
Whipped British cultured butter,
trickle honey &
smoked salt

6

TO START & SHARE

CHARCOAL AUBERGINE 13
Fennel & caper salad, crème fraîche, seasonal
herbs, lemon zest, finished with charcoal
aubergine dust

STUFFED GNOCCCI 15
Potato dough filled with mascarpone & nduja,
topped with crispy nduja & honey-nduja mayo.

GUINNESS & WAGYU BITES (4) 16
Cheese dough filled with slow-cooked beef,
onion jam, black garlic aioli & grated parmesan

FRIED CALAMARI 18
Crispy julienned squid with basil aioli & fresh
lime.

BRITISH BURRATA 19
Black Olive & Sundried Tomato Tapenade,
Chilli, chive & Parsley Oil

HONEY PONZU HISPI CABBAGE 20
Triple-cooked cabbage with herby yoghurt, pomegranate &
balsamic glaze.

SAUCES

Honey Nduja Mayo	2.5	Pepper Whiskey	4.5
Basil & Lime Aoili	2.5	Irish curry Gravy	4.5
Black Garlic Mayo	2.5	Salsa Verde	4.5

LARGE PLATES & GRILL

Our beef has been sourced exclusively from the British Isles.
When it comes to sourcing our meat, ethics, and sustainability
are number one. Our supplier, has a strict selection criteria to
ensure quality and consistency than any other national butcher
in the country.

Our premium cuts of meat are dry aged for up to 14-28 days.
Please ask your server for more information.

FLAT IRON STEAK (7oz) 28
Marinated in Signature Honey Whiskey Sauce

BRITISH BEEF SIRLOIN ON THE BONE (13oz) 45
BÓHA Signature Dry Rub

SCOTTISH HIGHLAND RIB EYE (10oz) 50
BÓHA Signature Dry Rub

AGED SURREY CÔTE DE BOEUF (18oz) 59
BÓHA Signature Dry Rub
Served with a Selection of Sauces

GRILLED CORN FED CHICKEN 24
Deboned half chicken, triple-cooked and glazed with honey,
served with burnt lemon & watercress

CHARRED WHOLE SEA BASS 36
Served with salsa verde, watercress salad, burnt lemon &
Maldon salt

SIDES

GREEN LEAF SALAD
Fresh greens with mint oil & aubergine
emulsion

6

COLESLAW
Cabbage, carrots, lemon zest,
mint, dill, yoghurt & mayo

7

CRUSHED TATTIES
Hand-crushed pink fir potatoes,
green salsa & truffle oil

6

CHARRED BROCCOLI
Tenderstem broccoli with lemon & chive oil
drizzle

6

CHICKEN SALT FRIES
Crispy golden fries with house chicken salt
seasoning

6

MAC AND CHEESE
Dubliner cheese mac with panco bread
crumbs & Parmesan

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.*