

BOHO LUNCH MENU

HALF-DAY MENU MONDAY TO FRIDAY FROM 12PM TO 18PM

Choose a starter or salad and a main course for a tailor-made

Boho Club lunch.

Includes dessert of the day.

35€

Starters

SALMON TARTARE

With mango, toasted corn and wasabi-honey mayonnaise.....16€

CHERRY TOMATO GAZPACHO

With ginger, cucumber and spearmint.....14€

CREAMY SEASONAL SALAD

Ask for our suggestion of the day.....16€

BEEF CARPACCIO

With truffle mayonnaise, parmesan & rucola.....14€

Green Corner

CAESAR SALAD

Fresh lettuce, fried chicken, anchovies, croutons, parmesan and cherry tomatoes.....16€

CAPRESE SALAD

Creamy basil cream, red pesto, seasonal tomato, semi-dried cherry tomatoes, basil oil and burrata.....18€

BUDDHA BOWL

Fresh spinach, avocado, beet, chickpeas with pickles, grilled chicken and coleslaw. Ask for vegan option.....14€

BOHO SALAD

Lettuce, caramelised goat's cheese, pumpkin seeds, sultanas, cherry tomatoes and mustard vinaigrette.....16€

Rices & pasta

SEASONAL RICE

Ask for our seasonal speciality.....20€

BLACK RICE

With fried baby squid and monkfish.....20€

IBERIAN PORK RICE

With artichokes and green beans.....22€

VEGETABLE RICE

Seasonal charcoal grilled.....19€

SPICY VODKA PASTA

With sautéed vegetables, chili pepper and crème fraîche.....14€

FAKE RISOTTO

With seasonal vegetables, green pesto and coconut.....19€

Meat & Fish

BOHO BURGER

.....16€

MOROCCAN CHICKEN THIGHS

.....14€

SALMON

.....19€

HAKE

.....24€

*A side dish is included.

EXTRA SIDE DISH (+6€)

- Spinach and Parmesan Salad
- Boho Club fries
- Mashed potato
- Mini sautéed potato
- Seasonal tomato salad
- Vegetables

 Lupins

 Celery

 Peanuts

 Crustaceans

 Sulfites

 Nuts

 Gluten

 Sesame

 Eggs

 Dairy

 Molluscs

 Mustard

 Soy

 Fish

BOHO LUNCH

DISCOVER OUR DISHES OFF THE MIDDAY MENU

Something to share

OYSTERS

3 Fresh oysters.....	20€
3 Oysters mango.....	20€
3 Oysters ponzu.....	20€

HAM CROQUETTES

With iberian veil.....	8€/14€
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GARLIC PRAWNS

With red curry and lime	14€
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BOHO SAM

Japanese-Andalusian style BBQ rib.....	16€
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DUCK GYOZES

With cucumber hoisin.....	14€
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CREAMY OMELETTE

With seasonal truffle and classic aioli.....	13€
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PADRON PEPPERS

Fried with toasted sesame vinagrette.....	8€
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PINSA BOHO

Pinsa of truffled mortadella and burrata.....	15€
Truffle extra (+10€)	

Grill

ENTRECÔTE.....	36€
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T-BONE.....	90€
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TENDERLOIN.....	39€
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SEA BASS.....	28€
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*A side dish is included.

EXTRA SIDE DISH (+6€)

- Spinach and Parmesan Salad
- Boho Club fries
- Mashed potato
- Mini sautéed potato
- Seasonal tomato salad
- Vegetables

Desserts

CHOCOLATE BROWNIE

Ganache with hazel and nuts.....	10€
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LEMON PIE

In a meringue citric basket.....	9€
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SEASONAL CHEESECAKE

Ask our team.....	9€
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SEASONAL FRUIT SALAD.....	9€
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For the little Boho Club lovers

MINI HAMBURGERS

With Emmental cheese served with fries.....	14€
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PASTA BOLOGNESE

Linguini, stir-fried vegetables, veal and tomato sauce.....	14€
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HAKE

With fries.....	24€
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CHICKEN NUGGETS

In panko batter, served with fries.....	14€
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PASTA WITH TOMATO

Linguini with homemade tomato sauce, served with parmesan cheese.....	12€
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MARGARITA PINSA

With homemade tomato sauce and cheese.....	12€
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 Lupins

 Celery

 Peanuts

 Crustaceans

 Sulfites

 Nuts

 Gluten

 Sesame

 Eggs

 Dairy

 Molluscs

 Mustard

 Soy

 Fish