

# Menu

**BOHO**  
RESTAURANT

# THE HISTORY BEHIND A CULINARY JOURNEY TO THE HEART OF BOHO CLUB AND DIEGO DEL RIO

## THE EXPERIENCE

Boho Club offers an exceptional dining experience that is elegant, honest and highly esteemed among foodies. Way more than just nature, we provide our guests with an unforgettable evening of food pairing. Alongside other tangible elements, we create a magical atmosphere that truly captures the essence of a remarkable evening at our restaurant.

Boho Club restaurant is more than just the culinary expertise in Marbella with our executive chef, Diego del Río. It's a project infused with soul, bringing together the finest professionals to make up a team dedicated to satisfying our guests with every aroma and flavour..

*Diego del Río*

Our executive chef is a passionate advocate of Andalusian cuisine. He combines his extensive experience in the kitchen with the flavours and ingredients discovered on his travels worldwide. Diego's culinary philosophy revolves around honest, evolutionary and pioneering cuisine with a strong emphasis on quality local produce. Creativity and tradition also play integral roles in his approach.

*"Our cuisine has no boundaries, but it is rooted to our homeland."* Diego del Río

## TASTING MENU

Diego's gastronomy is shaped by his passion, cultural roots, connection to the surrounding land, and its produce. His seasonal tasting menu is the perfect fusion of flavour, texture and aesthetics, all rooted in Andalusian traditions.

Whether you're already a fan of Diego del Río's talent and sensitivity, or experiencing his culinary magic for the first time, Boho Club's tasting menu is always the right choice to indulge in the explosion of flavours meticulously crafted by our executive chef. Inspired by locally sourced Andalusian ingredients, the yearning for rural life, the sea and the seasons, our culinary creations offer our guests an unforgettable gastronomic experience.

*Tasting of Diego del Río*

Available from Sunday to Thursday

**110€** Tax included.

# RAW & CURED

## • 100% IBERIAN HAM

35€

D.O. Guijuelo, free-range Iberian pigs fed on acorns and wild fruits from the Dehesa.

## • SELECTION OF ANDALUSIAN ARTISAN CHEESES *(Per person)*

15€

Andalusian cheese of different maturities and milks.  
Ask for our cheeses of the day.

## • OYSTERS *(3 units)*

20€

French oysters from the Marennes-Oléron, N° 2, sweet and light taste, pair them with:

**Homemade ponzu:** Soy and citrus-based sauce.

**Michelada:** Version of the Mexican cocktail prepared by our bar staff.

**Vermouth:** Smoked red Vermouth sauce.

**Mango:** Light mango ceviche with chili and coriander.

**Natural:** Accompanied with lemon and a classic mignonette.

## • IMPERIAL OSSETRA CAVIAR 30gr./ 50gr./ 100gr.

120€/ 220€/ 420€

This caviar of Russian origin takes 7 to 9 years to produce. Firmer roe with nuances reminiscent of walnut and a subtle iodine aroma.

*\*Our caviar is always served with homemade Blinis, creme Fraiche and butter.*

## • BELUGA EXTRAVAGANCE CAVIAR 30gr.

250€

This caviar of Russian origin takes 18 years to produce. Lighter roe with a lingering persistence on the palate and a soft and delicate texture.

*\*Our caviar is always served with homemade Blinis, creme Fraiche and butter.*

## • BEEF TENDERLOIN STEAK TARTAR

28€

Creamy, with egg yolk cured in Oloroso wine and finished with a kimchi foam..

## • ALMADRABA BLUEFIN TUNA TARTAR

34€

Bluefin tuna loin from Cádiz, with green tomato gazpacho, pickled cucumber, and toasted buckwheat.

## • SCALLOP CEVICHE

25€

Cured and lightly roasted with sweet potato, corn, Axarquía avocado, and tiger's milk.

# STARTERS

## • CAPRESE SALAD

22€

With seasonal tomatoes, artisan burrata, basil cream and roasted tomato pesto.

## • CORN SOUP

19€

Cold, smoked and slightly spicy charcoal roasted corn soup served with roasted avocado mojo and pickled vegetables.

## • SEMI-DRIED SEASONAL TOMATOES

22€

Andalusian tomato, marinated and semi-dried, filled with creamy semi-cured Payoya goat cheese, anchovies, caramelized peanuts, basil juice and cucumber.

## • RED KING PRAWN CROQUETTES

12€ / 21€

Creamy, served with a red king prawn tartar and the juice from their heads and avocado cream.

## • SEAFOOD RAVIOLI

24€

Stuffed with seafood, artichoke confit and smoked trout roe and served in a laksa stock made from seafood, coconut milk, citrus fruits and herbs.

## • CREAMY CALAMARI AND BEAN RICE

28€

Creamed with a green bean bilbaína sauce and served with sautéed calamari with browned butter and roasted garlic and sherry vinegar aioli.

## • WARM CALAMARI AND BOLETUS SALAD

24€

Diced calamari confit, roasted cherry tomatoes, lettuce, boletus confit, olive oil and mayonnaise.

# FISH

## • RED MULLET, LIGHTLY ROASTED

32€

With a creamy artichoke confit, and juice made with a dark broth from the mullet itself.

## • PEPPERED SEA BASS

32€

Grilled Aquanaria sea bass, finished with a light green pepper sauce and served with sautéed spinach and steak juices.

## • MONKFISH WITH SEAFOOD SALAD

32€

Grilled monkfish, with a potato salad and seafood seasoned with extra virgin olive oil and finished with light *gazpachuelo* of capers and seaweed.

## • MARKET FISH WITH TOMATOES

29€

Fresh fish from the local market, spicy tomato stew, shitake mushroom confit, and finished with a warm cream of almonds from Malaga.

## • GRILLED OCTOPUS WITH CUSHAW

29€

Grilled octopus with avocado cream, pumpkin seeds and coriander, roasted avocado, green apple salad, herbs and siso and caramelized seeds.

## • SALT-BAKED MARKET FISH

30€

Fish from the local market with a seaweed and salt crust, finished with PilPil sauce and served with the grilled side dish of your choice.

# MEAT

## • ROSSINI TENDERLOIN

45€

Charcoal-grilled Angus beef tenderloin, veal juice sauce, foie gras and truffles.

## • SHOULDER OF MALAGA GOAT

42€

Slow cooked and grilled, finely chopped courgette, chocolate, nuts, and semi-cured cheese, served with dried apricot purée.

## • ROAST CHICKEN

42€

Finished on charcoal and served with seasonal vegetables and herbs.

## • WAGYU RIBS

45€

Slow cooked and glazed with its own juices, served with flaky fries and a watercress salad.

## • IBERIAN ACORN-FED PORK

30€

Grilled pork marinated with cocoa and spices served with bok choy confit, roasted pineapple and finished with zabaglione.

# VEGETARIAN DISHES

## • TEXTURES OF BEETROOT

24€

Pickled and roasted beetroot in tartar, with pickled mustard, toasted hazelnuts, and finished with a light cream of salted yoghurt and extra virgin olive oil.

## • VEGETABLE CURRY

26€

Charcoal-grilled seasonal vegetable with a curry and herb sauce.

## • PICKLED AUBERGINE

26€

Marinated with chimichurri and served with a light soup of semi-cured Payoyo cheese.

## • FAKE VEGETABLE RISOTTO

26€

Made with Puntalette pasta, and seasonal vegetables, creamed together with a light pesto of herbs, coconut milk and mascarpone cheese.

# GRILLED

All our meats are national, and carefully selected by our chef Diego del Río. Ask our dining room staff or chef about maturation and meats available.

Every day we select the best cuts, breeds, and maturations to be cooked in our holm oak-charcoal oven.

Add the side dishes and sauces to your choice of meat. Let our dining room staff recommend something if you are not sure and enjoy our grill.

## Classic cuts...

- **ENTRECÔTE STEAK 450gr.** 49€
- **ANGUS TENDERLOIN 250 gr.** 42€
- **T-BONE STEAK 1 kg (Chuletón).** 99€

## Side Dishes 8€

- **BABY POTATOES** sautéed with butter.
- **MASHED POTATOES** roasted with butter.
- **FRENCH FRIES** triple cooked.
- **SEASONAL VEGETABLES** roasted in a charcoal oven.
- **LIVING LETTUCE** with citrus vinaigrette dressing.
- **TOMATO SALAD** local tomatoes with dressing.
- **PADRÓN PEPPERS** fried.

## Sauces 8€

- **PEPPER SAUCE**, created from meat stock, cream and roasted pepper.
- **BÉARNAISE SAUCE**, made from tarragon butter and egg yolk.
- **PERIGUEUX SAUCE**, crafted from meat stock and seasonal truffles.
- **CHIMICHURRI SAUCE**, chopped herbs with extra virgin olive oil, garlic, fresh chili and spices.

BOHO CLUB's full wine cellar



Allergens



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