

BohoMarché

RESTAURANT | CAFE | BAR

ALL DAY DINING MENU

SHARING BOARD £15pp (Min 2 Persons)

Falafel

Homemade Moroccan fritters of fava beans and chickpeas

Chimichurri

Chopped parsley, garlic, olive oil and spices

Marinated Olives

Harissa, oregano, garlic, preserved lemon, rose water

Sundried Tomatoes

Delicious and intensely concentrated tomatoes

Muhammara

Moroccan hummus from the Muhammara region, chickpea, and tahini, grilled piquillo peppers and walnuts

Spiced Aubergine Dip

Chargrilled spiced aubergine

Smoked Hummus

Oak-smoked hummus, extra virgin olive oil and smoked paprika

Breads

Selection of homemade Barbari bread and pitta

Enhance with one of the following:

Braised Ox Cheek | Confit Duck | Grilled Chorizo | Chicken Skewer | Merguez Sausage
£4pp per item

STARTERS

Breadbasket with chimichurri (v) £7.5

Warm homemade Barbari bread and pitta, chimichurri

Burrata (v) £12

Burrata, crushed avocado, tomatoes, croutons and basil oil

Garlic BBQ chicken (gf) £12

Marinated chicken skewers served with spiced aubergine

Falafel muhammara (v) £8

Homemade falafel and muhammara

Smoked hummus (v) £7.5

Served with warm homemade Barbari bread and pitta, crispy chickpeas with a harissa dressing

Scallops in garlic butter £15

Served on cauliflower purée, and crispy pancetta

Spicy salmon crispy tostadas £12.5

Crispy tostadas, yuzu cured salmon, avocado and red onion, dressed in spicy barbeque mayo and fresh herbs

All prices are inclusive of VAT.

A discretionary 12.5% charge will be added to your bill.

For more information on allergens or dietary requirements, please speak to one of the team.

(v)-vegetarian (vg)-vegan (gf)-gluten (df) dairy free

MAINS

Sirloin Steak 10oz £28

British sirloin, grilled tomato, portobello mushroom, fries and a choice of your sauce
Chimichurri | Béarnaise| Peppercorn

Confit Duck (gf) £19

Cured in our house spice mix slow-cooked in duck fat, caramelized apples, sweet potato mash, valpolicella jus

Ox Cheek (gf) £23

Slow braised ox cheek smoked creamy mash, extra fine beans and red wine jus

Slow braised pork belly (gf) £20

Served with apple purée, tender stem broccoli and demi-glace

Caramelized honey glazed salmon fillet (gf) £22

Miso marinated, pan-fried salmon fillet, served on steamed rice and Pak Choi

Lamb rump £25

Served pink with gratin dauphinoise, extra fine beans, jus

Spicy salmon poke bowl £20

Cured salmon, couscous, macadamia nuts, edamame beans, pineapple, spring and crispy onion

Couscous poke bowl (ve) £16

Couscous, macadamia nuts, edamame beans, pineapple, spring and crispy onion

Moroccan butternut squash curry (ve) £16

Butternut squash, couscous, chilli, ginger and peanuts

Tagine (ve) £16

Moroccan dish rich in middle eastern flavours, couscous
With chicken £21 / Ox cheek £26

Truffled Tagliatelle £18

Butter emulsion, minced truffles and Parmesan

Cacio e Pepe (v) £16

A simple Roman pasta dish that translates to "cheese and pepper"

SIDES £5

Gratin dauphinois

Truffle fries

Skin on fries

Extra fine green beans (gf,v)

Soy and chilli tender stem broccoli (gf,v)

Mixed leaf salad (ve)

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