Lunch

Every day from 12pm to 5pm.
Last kitchen order 4:30pm.

STARTERS

PADRÓN PEPPERS 16
Fried, with sea salt flakes

STEAK TARTARE 22
Galician beef tenderloin, soy-cured egg yolk, 24-month Comté cheese and fries

TUNA TARTARE 24
Wild tuna with Asian dressing, wasabi cream and nori
Add truffle: +15 | Add caviar: +50 | Add fried egg: +6

PRAWN ENSALADILLA 18
Crushed potato, extra virgin olive oil mayonnaise and fried Málaga white prawns

CECINA CROQUETTE 18
Creamy cured-beef croquettes with quince and Parmesan

KING PRAWNS PIL PIL 22
Pil pil emulsion with spicy chicken jus

CAPRESE SALAD 22
Burrata stracciatella, semi-dried Lobello cherry tomatoes, fresh basil and butter croutons

GREEN SALAD 18
With mustard vinaigrette



RICES

Price per person. Minimum of two. persons. Allow 35 minutes.

CARABINERO RICE 35
Prawn-head stock and No. 3 carabinero prawns
Add caviar: +50

STRIPLOIN RICE 32
Entrecôte striploin

CHICKEN RICE 26
Saffron and thyme jus

VEGETABLE RICE 22
With piquillo pepper emulsion

GRILL

GRILLED BEEF TENDERLOIN 39
With fries and whisky sauce

STRIPLOIN WITH FRIES 48
With chimichurri

FREE-RANGE CHICKEN 28
Marinated in citrus and honey, with baby potatoes

BOHO BURGER 26
Ask about our plant-based option

FRIED OCTOPUS 26
Kimchi mayo, pickles and sprouts, served with tacos

GRILLED SALMON 24
Orange zest and mint, with pickled cucumber salad and labneh

ROASTED CAULIFLOWER 22
Peanut yoghurt, gochujang butter, watercress and basil

DESSERTS

PRALINÉ FLAN
Hazelnut, with Chantilly cream
10

CHOCOLATE JAR
Dark chocolate and hazelnut
8

BANOFFEE JAR
Ice cream, banana and caramel
8

PISTACHIO JAR
With pistachio ice cream
8