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# BOHO KITCHEN

## STARTERS

- |  |      |  |      |   |      |
|--|------|--|------|---|------|
| <b>Soup of the day</b><br>ask your server  | \$5  | <b>Octopus Salad</b><br>lemon, olive oil, cilantro, peppers and onions | \$13 | <b>Fish Bites</b><br>beer battered & fried Mahi-Mahi with 'salsa verde' | \$12 |
| <b>Meat Kebabs</b><br>grilled ground meat mixed with spices and served with lemon yogurt and sweet mango sauce | \$11 | <b>Calamari</b><br>fried or sauté with butter and garlic               | \$10 | <b>Cod Risotto Croquettes</b>   | \$9  |
| <b>Grilled Octopus</b><br>marinated in olive oil and herbs, served with chimi sauce                            | \$14 | <b>Sauté Mushrooms</b>   | \$7  | <b>Pulled Pork Wonton Nachos</b>  | \$15 |

## Tartines

open-faced on baguette toast

- |                                  |     |  |      |
|----------------------------------|-----|--|------|
| <b>Avocado</b>                   | \$9 | <b>Caprese</b>                             | \$10 |
| with grape tomatoes and cilantro |     | mozzarella, grape tomatoes and pesto       |      |
| <b>Jam</b>                       | \$6 | <b>Smoked Salmon</b>                       | \$11 |
| cream cheese and strawberry jam  |     | with goat cheese, avocado and green onions |      |

## Frittatas

baked eggs served in a cast iron skillet with a side of baguette toast

- |   |      |   |      |  |      |
|---|------|---|------|--|------|
| <b>Meat</b>   | \$14 | <b>Smoked Salmon</b>  | \$15 | <b>Veggie</b>  | \$13 |
| bacon, ham, spanish chorizo, onions, peppers and cheddar cheese |      | with red onions & goat cheese and topped with green onions and mixed greens |      | red onions, peppers, grape tomatoes, mushrooms, mozzarella and pesto |      |

## MAIN

- |   |                           |   |      |
|---|---------------------------|---|------|
| <b>Angus Skirt Steak 12oz</b>   | \$19                      | <b>Ribeye 16oz</b>  | \$30 |
| choose from our sides   |                           | pan seared and butter basted with rosemary & thyme<br>choose from our sides   |      |
| <b>Classic Burger</b>   | \$14                      | <b>Fish tacos</b>   | \$14 |
| 8 oz beef patty with lettuce, tomato, sauté onions, applewood smoked bacon, cheddar cheese and served on a brioche bun<br>choose from our sides                         |                           | beer battered & fried Mahi Mahi, served with a cabbage slaw, pickled onions and 'salsa verde'   |      |
| <b>Tikki Chicken</b>  | \$15                      | <b>House Salad</b>  | \$11 |
| grilled chicken marinated in a blend of spices, served with a mango sauce<br>choose from our sides  |                           | spring mix, grape tomatoes, carrots, cilantro, fruit, corn and raddish<br>add:<br>grilled chicken \$5 ♦ grilled shrimp \$7                |      |
| <b>Mahi Mahi Fillet</b>   | \$18                      | <b>Chicken Sandwich</b>   | \$14 |
| topped with lemon and a cream caper sauce<br>choose from our sides  |                           | grilled or fried chicken breast, bacon, lettuce, tomato, onion, avocado and salsa verde, served on a brioche bun<br>choose from our sides |      |
| <b>Linguini</b>   |                           | <b>Pasta shells</b>   | \$16 |
| choose your sauce:<br>alfredo ♦ tomato & basil ♦ oil & garlic<br>tomato cream ♦ pesto ♦ creamy pesto<br>choose your protein:<br>chicken ♦ shrimp ♦ skirt steak ♦ veggie | \$10   \$20   \$20   \$10 | stuffed with spinach, ricotta and a 3 cheese blend with a house tomato sauce  |      |

## Sides

rosemary mashed potatoes \$5 ♦ grilled veggies \$6 ♦ french fries \$4 ♦ waikiki rice \$6  
fried plantains \$4 ♦ mash of the day \$5 ♦ side salad \$4 ♦ sauté fries \$5

vegetarian and vegan friendly options

house recommendations

## BRUNCH

### Yogurt & Fruit Bowl \$6

greek yogurt with mixed fruits and granola

### Eggs Benedict

on a brioche or 'alcupurría' base and topped with cilantro hollandaise accompanied with fries or a side salad

ham & bacon ♦ smoked salmon ♦ pulled pork & avocado

\$12 \$15 \$14

### Waffles \$7

classic homemade waffles with sugar

### French Toast

brioche toast soaked in cinnamon egg batter with a golden caramelized finish classic ♦ 'dulce de leche' ♦ nutella & fruits ♦ guava & cream cheese

\$10 \$12 \$12 \$12

### Stack of Pancakes

pumpkin with ♦ classic with sugar coconut & granola

\$12 \$10

### Chicken & Waffles \$14

classic homemade waffles stacked with fried crispy chicken and topped with egg

### French Toast Sandwich \$12

black forest ham, applewood smoked bacon, fried egg and swiss cheese between two french toast slices accompanied with one of our sides

### Breakfast Sandwich \$11

applewood smoked bacon, black forest ham, fried egg, lettuce, tomato, onion and cheddar cheese on french baguette

### Croque Madame \$13

open faced on thick brioche with black forest ham, applewood smoked bacon, swiss cheese, béchamel and fried egg accompanied with one of our sides

### Eggs & Toast \$5

2 eggs, fried or scrambled, with french baguette toast choose from:

bacon ♦ ham ♦ cheese ♦ strawberry jam  
\$3 \$2 \$1.5 \$0.5  
avocado ♦ veggies  
\$3 \$3

### Waffle Burger \$15

2 beef patties with applewood smoked bacon, cheddar cheese and a fried egg between two waffle buns accompanied with one of our sides

### Add ons:

fruit \$3 ♦ bacon \$3 ♦ granola \$1 ♦ nutella \$2  
'dulce de leche' \$1.5 ♦ cinnamon sugar nuts \$1.5 ♦ strawberry jam \$0.5

## DRINKS

we offer a full bar and a variety of cocktails home-brewed by our mixologists ask your server for our cocktails menu!

### Natural Juices \$5

passion fruit ♦ orange ♦ tropical cherry ♦ soursop  
strawberry ♦ fruit punch ♦ papaya

### Sodas \$2

coca-cola ♦ diet coke ♦ sprite ♦ iced tea

### Frappes

strawberry \$5 ♦ strawberry and banana \$6 ♦ passion fruit \$5  
miced fruit \$7 ♦ nutella \$7

### Mimosas

single \$7 ♦ bucket \$30

### Beers

boquerón crash boat IPA \$3 ♦ boquerón blonde ale \$3 ♦ heineken \$4 ♦ medalla \$3  
blue moon \$4 ♦ corona \$4 ♦ coors light \$4 ♦ michelob ultra \$3