

BOHO  
*Social*

# M E N U

CHRISTMAS SPECIALS

## STARTERS

PULLED SESAME CHICKEN - 15K  
filled spring onion pancakes

SPICY MEXICAN CEVICHE - 15K  
Diced marinated seafood with coriander, lime & chilli

FRESH GLOBE ARTICHOKE WITH TORTELLINI - 15K  
In nutty sage butter & tomato jam

## MAIN COURSES

TWICE COOKED FIVE SPICE PORK BELLY  
Candied apples, cilantro, fresh basmati rice & sauteed romanesco - 32K

TERIYAKI BASTED GRILLED TUNA  
Hand made potato noodles tossed with julienne vegetables  
& sprouts with lime & chilli oil - 28K

TRIO OF PIEROGI  
Jackfruit, spinach and cashew nut flavoured dumplings, with rose harissa,  
avocado dip & green papaya chutney - 25K

## DESSERTS

CARDAMOM SCENTED SUMMER PUDDING - 15K  
with local vanilla meringue crumb & gooseberry jelly

CASHEW NUT PIE - 15K  
Layers of biscuit, caramel & topped with roasted cashew nuts,  
laced with baileys cream