



CASA BOHO

tapas

Croquetas de Carne Assada	350
Cuban style croquettes filled with braised angus brisket. Served with a spicy chipotle aioli	
Empanadas de Carne	395
Argentinian-style pies stuffed with slow-braised angus chuck roast with red capsicum, boiled hen eggs, castelvetrano olives. Accompanied with a zesty chimichurri dip	
Anticuchos de Carne	250
Latin American street food twist of a marinated beef skewer with potato, lime wedges, and corn. Served with our very own special chili sauce blend (huancaína, molho apimentado, chimichurri)	
Anticuchos de Pollo	195
A skewer of grilled chicken wings basted with aji panca. Served with a trio of spicy Latin American influenced sauces (Peanut sauce, molho apimentado, aji amarillo)	
Gambas al Pil Pil	575
Andaman sea tiger prawns cooked with a generous amount of garlic in extra virgin olive oil. Finished with Spanish sweet paprika, parsley, and Meyer lemon. Served with sourdough bread, Roma tomato and extra virgin olive oil	
Chicharrón de Pescado	250
Crispy fried thin-sliced seabass fillet served with salsa criolla, lime and green chili dip	
Calamari	225
Fresh calamari rings dusted in seasoned flour and fried. Served with a black olive aioli	
Jalapeno Poppers (V)	195
Breaded Jalapeno stuffed with cream cheese. Served with Guacamole and salsa rojo	
Charred Vegetable Skewers (V)	175
With trio chili dip, molho apimentados, huancaína, sweet potato and corn	

(V) - Vegetarian

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CASA BOHO

tacos

TACOS- Dig in to our 4.5-inch handmade taco creations served with homemade lime cream, salsa rojo, and avocado crema. Best eaten with hands only

De Birria

495

Grilled corn tortillas filled with a 72 hr braised angus short rib and beef chuck roast, white onion, coriander leaf, braised consommé, Oaxaca cheese. Served with salsa rojo and beef consommé

De Pescado

550

Baja-style blackened salmon flour tacos topped with guacamole, white onion, pickled jalapenos, chipotle aioli shredded red cabbage, pineapple-cucumber salsa, served with lo macho salsa

Grilled Summer Vegetables (V)

470

Corn tacos filled with grilled zucchini, mushrooms, capsicum, leek and eggplant dressed with Cilantro pesto. Finished with cotija cheese and toasted almond salsa macha

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CASA BOHO

ceviches & tiraditos

CEVICHE- A South American delicacy made with fresh seafood marinated in exhilarating flavors of citrus juices

Scallop & Prawn Ceviche

350

Scallop, tiger prawn, leche de tigre, red onion, Thai mango, Haas avocado, sweet corn, Poblano chili

Casa Boho Ceviche

430

Sea bass, leche de tigre, aji amarillo, jalapeno, seville orange, ruby grapefruit burnt avocado, green olives red onion, breaded calamari

Vegetarian Ceviche (V)

280

Jicama, jalapeno chili, cherry tomatoes, Thai mango, burnt avocado, Japanese cucumber, finished with a green serrano chili, leche de tigre

TIRADITO - Experience a fusion of flavors with the Peruvian version of sashimi bathed in a savory spicy sauce, each carefully handcrafted by our chefs

Tiradito Hamachi

625

Yellow serrano chili, leche de tigre, purple yam, toasted corn, sweetcorn, red radish

Sea Bass

450

Red jalapeno, leche de tigre, yellow sweet potato, purple yam, corn

Oysters & Company (6 pcs)

650

6 pieces of fresh oysters with an assortment of garnishes

- Nam jim, coriander oil, avocado crema
- Ponzu, burnt grapefruit, chorizo
- Red wine vinegar, shallot
- Cucumber, lychee
- Caper buds, dill, Meyer lemon caviar
- Leche De Tigre, Aji Amarillo, seville orange coriander oil

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Mains

Seabass a la Plancha

Grilled seabass smeared with salsa verde and aji rojo. Served with Mexican rice, street corn with lime wedges and coriander

850

Mussels al Diablo

Steamed mussels cooked with chorizo, Thai chilies and Mexican beer. Finished with aji amarillo, coriander and lime. Served with corn and sweet potatoes

385

Blackened Salmon with Papaya Mojo & Guacamole

Cajun-rubbed salmon fillet with yellow sweet potato puree, papaya, black turtle bean and sour orange salsa. Served with guacamole, sweet potatoes and flour tortillas

375

Carne Asada

Grilled angus ribeye accompanied with flour tortillas, red chimichurri, refried beans and roasted jalapenos. Served with sweet potatoes and charred corn

950

Quinoa-Stuffed Roasted Poblano Peppers (V)

Chargrilled poblano peppers stuffed with a zesty quinoa and Oaxaca Cheese. Served with a chipotle remoulade and set over romesco sauce

395

Pulpo A La Gallega

Sherry braised and grilled Spanish Octopus with ancho chile sauce, aji amarillo aioli and potato - chorizo fritters

650

Arroz con Marischio

Slow cooked seafood rice with scallop, shell mussels, prawns and blue crab in aji amarillo and fragrant fish fumet. Finished with a dash of parmesan cheese

375

Blackened Tofu with Papaya Mojo & Guacamole (V)

Cajun rubbed tofu with yellow sweet potato puree, papaya, black turtle bean and sour orange salsa. Served with guacamole and quinoa-stuffed roasted poblano peppers

250

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CASA BOHO

dessert

Tres Leche

Indulge in this fluffy tres leches cake soaked in four types of milk and topped with whipped cream, strawberries, and cinnamon powder

120

Dolce de Banana

Slow cooked bananas in cinnamon syrup. Served on Breton biscuit and finished with a chantilly cream and vanilla ice cream

195

Churros Con Chocolate

House-made churros with Valhrona Jivara 40% milk chocolate sauce and sheep milk gelato

220

Arroz Con Leche

A creamy Mexican rice pudding infused with Madagascar vanilla bean, cinnamon & citrus zest. Served with sweet Thai mango

155



CASA BOHO

drinks

DAYTIME CLASSICS

Bramble 320

Gin / Lemon / Sugar / Crème de Mure

Southside 320

Gin / Lime / Mint / Vanilla

Pina Colada Recreated 320

Light Rum / Aged Rum / Pineapple /
Coconut / Vanilla / Angostura Bitters

Hemingway Daiquiri 320

Light Rum / Maraschino Liqueur /
Grapefruit / Lime

Pisco Sour 320

Pisco / Lemon / Sugar / Egg White /
Angostura Bitters

Maid in Cuba 320

Light Rum / Cucumber / Mint / Lime /
Sugar / Soda / Absinthe

Jungle Bird 320

Light Rum / Campari / Pineapple /
Lime / Sugar

Dawn of Margarita 320

Tequila / Triple Sec / Lime Juice /
Pineapple / Grenadine

Michelada 320

Beer / Bloody Mary Mixed / Spices

Siesta 320

Tequila / Grapefruit / Lime / Sugar

DAYTIME SIGNATURES

Paria 1498 360

Earl Grey Gin / Apple / Lemon /
Cinnamon / Tonic / Thyme

White Sangria 360

Sauvignon Blanc / Peach / Lemonade /
Osmanthus / Citric

Tidal Wave 360

Rum / Coconut / Pineapple Shrubs /
Crème de Menthe

Roja To Blanca 360

Orange Gin / Watermelon Juice / Soda / Citrus

Rise Up, Caliente!!! 360

Blanco Tequila / Lime / Jalapeno / Cilantro /
Cucumber / Salt & Chili

Phuket Horchata 360

Blanco Tequila / Lanna Rice Vodka / Coconut /
Cinnamon / Vanilla / Milk

Boho Boho Iced Tea 360

Long Island Mix / Lemon Beer /
Chamomile

Chicano de Pisco 360

Saffron-infused Pisco / Lime / Ginger Beer /
Chocolate Bitters



CASA BOHO

drinks

NIGHTTIME CLASSICS

Aperol Spritz 320
Aperol / Vermouth / Sparkling Wine / Soda

Perfect Negroni 320
Gin / Campari / Sweet Vermouth / Dry Vermouth

Cosmopolitan 320
Vodka / Triple sec / Cranberry / Lime

Disco Dancer 320
Vodka / Orange / Lime / Sugar / Soda /
Orange bitters

Hotel Nacional Special 320
Light Rum / Apricot Liqueur / Cane sugar /
Lime / Pineapple

Lychee Martini 320
Vodka / Bianco Vermouth / Lychee / Lime / Sugar

New York Sour 320
Bourbon / Lemon Juice / Sugar Syrup /
Bitters / Red wine

French 75 320
Gin / Lemon / Sugar / Sparkling wine

Kingston Negroni 320
Aged rum / Campari / Sweet vermouth

Old Fashioned 320
Bourbon / Sugar / Angostura bitters

NIGHTTIME SIGNATURES

La Tarde 360
Cognac / Malbec Wine / Granny Smith Apples /
Lime / Lemonade / Sugar / Lavender & Peppermint

Into The Sacred Valley 360
Light Rum / Sherry / Guava / Basil / Lime /
Saline / Sugar

Mai Thai Recreated 360
Beetroot Infused Rum / Orgeat / Lime /
Angostura Bitters / Absinthe

Oaxaca at Night 360
Coconut Infused Tequila / Mezcal /
Bianco Vermouth / Agave / Angostura bitters

Black Beard Queen 360
Blanco Tequila / Amaro / Lime / Almond /
Nutmeg / Egg white / Charcoal Powder

Gypsy Punch (for 2-4 persons) 1200
Clarified Gin & Lychee Milk Punch /
Aperol / Sparkling Wine

Passion & Sparkle 360
Sparkling Wine / Passion fruit / Lemon / Elderflower

Red Velvet 360
Gin / Raspberry / Lemon / Sugar / Sparkling wine

MOCKTAILS

Coffee & Coconut 220
Espresso / Coconut / Almond / Tonic water

Flower & Mint 220
Peppermint tea / Elderflower / Lemon / Lemonade

Earl Grey Lychee 200
Earl Grey Tea / Lychee / Sugar / Citric

Rasp & Apple 200
Raspberry / Apple / Peach / Lime / Basil



CASA BOHO

drinks

MINERAL & SPARKLING WATER

Acqua Panna 500 ml	120
San Pellegrino 500 ml	120

SOFT DRINKS

Coke, Coke Light, Coke Zero	100
Sprite	100
Fanta Orange	100
Soda Water	100
Schweppes Tonic, Ginger Ale, Manao Soda	100
Red Bull	160
Fever Tree Mediterranean Tonic	150
Fever Tree Ginger Beer	150
Fentimans Rose Lemonade	150

FRESH JUICES

Mango, Orange, Water Melon, Pineapple	160
Fresh Coconut	180

PROSECCO & SPARKLING WINE

Zardetto, Prosecco Brut, Italy	300	1750
Chandon Brut, Australia	-----	2100
Raventos I Blanc, Extra Brut, Spain	-----	2760
Raventos I Blanc, Extra Brut Rosé, Spain	-----	2940

WHITE WINE

Stonefish, Margaret River, Sauvignon Blanc, Australia	350	1750
Delle Venezie Bianco "Rif" IGT, Pinot Grigio, Italy	380	2100
Kendal Jackson Chardonnay, California, USA	420	2800



CASA BOHO

drinks

RED WINE

De Bortoli, Windy Peak, Yarra Valley, Pinot Noir, Australia	340	1700
Mont Gras, Colchagua Valley, Cabernet Sauvignon, Chile	350	1750

ROSÉ WINE

Mont Grass Pink Sin, Colchagua Valley, Chile	340	1600
Whispering Angel, Chateaux d'Esclans, Provence, France	-----	2870

GIN

Bombay Sapphire	275
Saneha	275
Gordon	275
Tanqueray	275
Beefeater Pink	275
Edinburgh Gin Seaside	400
Akayane Aki	400
Hapusa Himalayan Dry	400
Tanqueray 10	440
Hendricks	550
Monkey 47	550
Kinobi	550
Kinobi Sei	590



CASA BOHO

drinks

V O D K A

Smirnoff	275
Absolut	275
Ketel One	300
Lanna	300
Ciroc	320
Belvedere	320
Greygoose	320
Reyka	400

R U M

Plantation 3 Stars	300
Plantation Original Dark Rum	350
Plantation Pineapple Stiggin's Fancy	350
Plantation Barbados 5 Y	350
Havana Club 3 Y.	275
Havana club 7 Y.	300
Bacardi 8	400
Capucana	450
Ron Zacappa 23	550
Pampero	275
Chalong Bay	275
Bacardi Carta Blanca	275
Captain Morgan	275
Flor De Cana 4 Y.	275
Flor De Cana 7 Y.	300
Flor De Cana 12 Y.	350
Issan Rum	300



CASA BOHO

drinks

TEQUILA / MEZCAL

Omeca Gold	275
El Jimador Blanco	300
Herradura Blanco	400
Herradura Reposado	450
Herradura Anejo	490
Ocho Blanco	350
Ocho Reposado	440
Ocho Anejo	550
Patron Silver	550
Patron Reposado	590
Patron Anejo	650
Don Julio Reposado	650
Se Busca Mezcal Joven	300
Se Busca Mezcal Reposado	350
Se Busca Mezcal Anejo	440
El Jimador Blanco	xxx

WHISKY

Bulleit Bourbon	300
Jack Daniel's	300
Maker's Mark	320
Wild Turkey Rye	360
Bulleit Rye	360
Chivas Regal 12 YO	275
Chivas Regal 18 YO	490
Johnnie Walker Black	300
Johnnie Walker Gold	450
Johnnie Walker Blue	1350
Jameson	300
Glenmorangie 10 YO	320
Talisker 10 YO	550
Glenfiddich 12 YO	400
Glenfiddich 15 YO	590
The Macallan Sherry Oak 12 YO	690



CASA BOHO

drinks

COGNAC

Hennessy VS	350
Hennessy VSOP	380
Martell Cordon VSOP	340
Martell Cordon Bleu	850

APERITIFS

Martini Dry	220
Martini Blanco	300
Martini Rosso	220
Aperol	290
Campari	275
Ricard	275

BEER

Corona	300
San Miguel Light	180
Heineken	180
Asahi	190
Hoegaarden	350
Hoegaarden Rose	350
Singha	180

DIGESTIVES

Fernet Branca	395
Limoncello	275
Grappa Nonino	275
Massanez Calvados	275
Taylor Port o Tawny	275
Tio Pepe Sherry	275

TEA

(HOT/ICED)

English Breakfast	150
Earl Grey	150
Jasmine	150
Chamomile	150
Darjeeling	150
Ginger Tea	150
Lemongrass Tea	150

COFFEE

(HOT/ICED)

Espresso	150
Macchiato	150
Americano	150
Cappuccino	150
Latte	150



CASA BOHO

sharing

STREET FOOD PLATTER

1050

Croquetas De Carne assada

3 cuban style croquettes filled with braised angus brisket. Served with a spicy chipotle aioli

Empanadas De Carne

Argentinian style pies stuffed with slow braised angus chuck roast with red capsicum, boiled hen eggs and castelvetro olives. Accompanied with a zesty chimichurri dip.

Anticuchos de Carne

Indulge in this Latin American street food twist of marinated beef skewers with grilled potatoes, lime wedges and corn. Served with our own special chili sauce blend (Huancaína, molho apimentado, chimichurri)

Anticuchos de Pollo

Grilled chicken wings basted with aji panca. Served with a trio of Spicy Latin American influenced sauces. (Peanut sauce, molho apimentado, aji Amarillo)

PESCADOR FEAST

1200

Gambas Al Pil Pil

Adaman sea tiger prawns cooked with a generous amount of garlic in extra virgin olive oil. Finished with spanish sweet paprika, parsley and lemon. Served with sourdough bread, roma tomato and extra virgin olive oil

Chicharrón de pescado

Fried crispy thinly sliced seabass fillet served with salsa criolla, lime and green chili dip

Calamari

Fresh calamari rings dusted in seasoned flour and fried. Served with a black olive aioli

Jalapeno Poppers (V)

Breaded jalapeno stuffed with cream cheese. Served with guacamole and salsa rojo

All sharing options come with sweet glazed potatoes, mexican street corn, and a selection of sauces and Salsas. Served with corn and flour tortillas.

(V) - Vegetarian

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CASA BOHO

sharing

JUST TACOS

1550

De Birria

Grilled flour tortillas filled with a 72 hours braised angus short rib and beef chuck roast, white onion, coriander leaf, braising consommé, oaxaca cheese. Served with salsa rojo, beef consommé and salsa verde.

De Pescado

Baja-style blackened salmon flour tacos topped with guacamole, white onion, pickled jalapenos, shredded red cabbage, pineapple-cucumber salsa, served with lo macho salsa, lime crema and chipotle aioli

Grilled Summer Vegetables

Corn tacos filled with grilled zucchini, mushrooms, capsicum, leek and eggplant. Dressed with cilantro pesto. Finished with cotija cheese, lime crema and toasted almond salsa macha. Served with additional salsa macha and salsa rojo

Arroz con Marischio

Slow cooked seafood rice with scallop, green shell mussels, prawns and blue crab in aji amarillo and fragrant fish fumet. Finished with a dash of parmesan cheese

SURF N TURF

1800

Mussels al Diablo

Steamed mussels cooked with chorizo, Thai chilies and mexican beer. Finished with aji camarillo, coriander and lime. Served with corn and sweet potatoes.

Blackened Salmon with Papaya Mojo & Guacamole

Cajun rubbed salmon fillet with yellow sweet potato puree, papaya, black turtle bean and sour orange salsa. Served with guacamole, sweet potatoes and flour tortillas

Carne Asada

Grilled angus ribeye accompanied with flour tortillas, red chimichurri, refried beans and roasted jalapenos. Served with sweet potatoes and charred corn.

Mexican Rice

Tomato and latin american spices cooked rice topped with pico de gallo

All sharing options come with sweet glazed potatoes, mexican street corn, and a selection of sauces and Salsas. Served with corn and flour tortillas.

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kids menu

Potato Smiles served with ketchup and mayo	150
Cuban Style Croquettes Filled with braised angus brisket. Served with tomato ketchup	195
Breaded Chicken Strips with sliced avocado and mayo	180
Breaded Seabass Bites with avocado slices and tartar sauce	195
Pan fried Salmon with sweet corn and steamed sweet potato	375
Grilled Angus Ribeye with sweet potatoes and corn	400
D E S S E R T S	
Tres Leche Indulge in this fluffy tres leches cake soaked in four types of milk and is topped with whipped cream, strawberries, and cinnamon powder.	75
Churros Con Chocolate House Made Churros with Valhrona Jivara 40% milk chocolate sauce and vanilla ice cream	75
Arroz Con Leche A creamy Mexican Rice Pudding infused with Madagascar vanilla bean, cinnamon & citrus zest. Served with Thai sweet mango	75
Selection of Ice Cream Vanilla, chocolate, caramel, Mango	100

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