



food

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CASA BOHO

CEVICHES & TIRADITOS

Casa Boho Ceviche

490

Sea bass, Peruvian aji amarillo leche de tigre salsa, red chili, coriander, Thai pomelo, burnt avocado, sweet corn, green olives, red onion, breaded calamari.

Scallop & Prawn Ceviche

460

Scallop, tiger prawn, Peruvian leche de tigre salsa, red onion, coriander, Thai mango, Hass avocado, sweet corn, Poblano chili.

Vegetarian Ceviche

295

Vegan Poblano leche de tigre salsa, jicama, cherry tomato, Thai mango, burnt avocado, Japanese cucumber, Thai pomelo, finished with aji amarillo salsa and coriander.

Tiradito Hamachi

690

Thinly sliced Hamachi fish, Peruvian leche de tigre salsa, purple yam, yellow sweet potato, coriander, red chili, toasted corn, red radish.

Tiradito Sea Bass

580

Thinly sliced sea bass, Peruvian leche de tigre salsa, red jalapeno, yellow sweet potato, purple yam, corn

Oysters, Fines de Claire N° 1 (4 Pieces)

950

Four pieces of fresh oysters with an assortment of garnishes
Sauces:

- Red wine vinegar, shallot
- Leche de tigre, aji amarillo, Thai pomelo, coriander oil

Ensalada Andina

400

Avocado, baby spinach, lettuce, cherry tomato, cucumber, charred corn kernels, purple and yellow sweet potato, crispy quinoa, Jicama, Poblano dressing.

Add on protein

Smoked chicken breast

280

Smoked salmon 

280



TAPAS

Argentinian-style pies stuffed with slow cooked Angus beef chuck with red capsicum, boiled eggs, green olives. Served with Argentinian chimichurri sauce.

490

Argentinian-style pies stuffed with grilled corn, capsicum, onion, and Monterrey jack cheese. Served with pineapple salsa

390

Marinated and grilled ribeye skewers. Served with our home made South American salsas Ranchero & Chimichurri

480

Chipotle marinated grilled chicken skewers. Served with our home made South American salsas Huancaína & Peri Peri

360

Andaman Sea tiger prawns cooked in extra virgin olive oil, Chilean Chardonnay, garlic, dry goat chili. Finished with Spanish sweet paprika, parsley, and lemon. Served with sourdough bread.

680

Crispy fried calamari rings dusted in seasoned flour. Served with kalamata aioli.

320

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

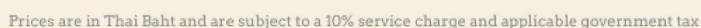
260

Oven-melted Monterey Jack cheese, roasted jalapenos, spring onion, and cilantro.
Served with crispy corn tortilla chips and guacamole.

480

Crispy deep fried corn tortillas, served with pico de gallo and guacamole salsa

190





TACOS

Grilled soft-shell corn tortillas filled with a 72-hour braised angus short rib and beef chuck roast, white onion, coriander leaf, Monterey Jack cheese. Served with salsa rojo, beef consomé, and quacamole.

595

Baja-style grilled blackened salmon in soft-shell flour tortillas, shredded red cabbage, pineapple-cucumber salsa, topped with pickled jalapenos and chipotle aioli.
Served with quacamole and salsa rojo.

595

Crispy hard-shell corn tortillas filled with chipotle marinated pulled chicken thigh, guacamole, chipotle mayo & coriander. Served with guacamole and salsa rojo.

540

Crispy hard-shell corn tortillas filled with grilled corn, capsicum, onion, guacamole and Monterey Jack cheese. Served with guacamole and salsa rojo.

380



CASA BOHO

A LA PARRILLA / STEAK

Australian Ribeye

1,490

300 grams

Black Angus MB 4-5

Australian Picanha

1,590

300 grams

Wagyu Picanha MB 7-9

Australian Tomahawk

4,990

1,500 grams

Gold Angus Tomahawk

Peri Peri Chicken

780

Half Bone-in Baby Chicken, Peri Peri Salsa

Salsa (All salsas come with the steak.)

- Chimichurri
- Ranchero
- Peri Peri

One choice of side (All sides come with the Tomahawk.)

- Sautéed Mushrooms
- Grilled Asparagus
- Papas Bravas, Chipotle Mayo, Coriander 
- Green Salad, Poblano Dressing

Additional Side

190



CASA BOHO

main

Sea bass a la Plancha

780

Grilled sea bass smeared with salsa verde.

Served with Mexican rice, street corn, lime wedges and coriander.

Mussels Diablo

680

Chilean mussels, corn, sweet potatoes cooked with garlic, onion, tomato, and Cajun spice. Finished with aji amarillo salsa, coriander and lime.

Served with sourdough bread.

Blackened Salmon with Papaya Mojo & Guacamole

890

Cajun-rubbed grilled salmon fillet, served with papaya, black beans, guacamole, and sweet potato puree.

Pulpo a la Parrilla

980

Sherry braised and grilled Spanish octopus. Served with ancho chili sauce, aji amarillo aioli, and crispy potato croquetas.

Arroz con Mariscos

780

Slow-cooked seafood rice with scallops, mussels, prawns, peas in aji amarillo. Finished with Parmesan cheese and coriander.

Quinoa-Stuffed Roasted Poblano Peppers

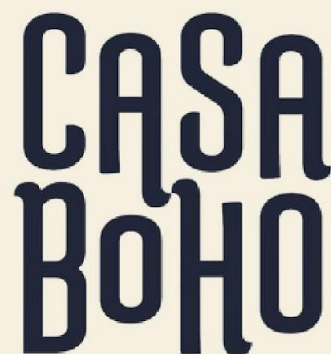
540

Char-grilled Mexican poblano peppers stuffed with zesty quinoa and Monterey Jack cheese. Served with ranchero and aji amarillo sauce.

Arroz con Vegetales

680

Slow-cooked rice with sun-dried tomato, asparagus, peas in aji Amarillo. Finished with parmesan cheese, coriander, and fresh truffle.



DESSERTS

295

280

240

285

120

- Vanilla
- Chocolate
- Caramel
- Mango sorbet.



CASA BOHO

KIDS MENU

For the little one, up to 12 Years Old.

Burger & Fries   	260
Beef patty, Cheddar cheese, fries	
Grilled Salmon 	350
Served with steamed broccoli and carrot	
Crispy breaded chicken breast  	220
Served with fries	
SIDE ORDERS	150
French fries	
Steamed vegetables	
DESSERTS	
Tres Leches   	180
Indulge in this fluffy tres leches cake soaked in three types of milk, topped with whipped cream, berries, and cinnamon sticks.	