



# FALL WINTER MENU

COVER CHARGE 3,00 €P.P.







# VEGETARIAN TASTING MENU



THE MENU IS TO BE ORDERED BY AT LEAST TWO GUESTS



**PEAR CARPACCIO MARINATED IN OLIVE OIL, WITH RAISINS, WALNUTS, GORGONZOLA  
MOUSSE AND ARUGULA**

ALLERGENS: 3,5,10

**BABAGANOUSH WITH MOUSSE OF TOPINAMBUR, GRILLED TOFU, SESAME SEEDS OIL**

ALLERGENS: 1,3,12

**TAGLIOLINI PASTA WITH CHEESE SAUCE, TOASTED HAZELNUTS AND FRESH  
BLUEBERRIES**

ALLERGENS: 3,4,5,9,10

**MIXED GREENS IN PUFF PASTRY WITH CHEESE, OLIVE OIL, PECORINO SAUCE AND  
POPPY SEEDS**

ALLERGENS: 3,4,9

**CHOOSE YOUR DESSERT FROM OUR MENÙ A LA CARTE**



**TASTING MENU (INCLUSIVE OF COVER CHARGE, WATER AND COFFEE)**

€45 PER PERSON

OPTIONAL WINE PAIRING

€35 PER PERSON





**TASTING MENU  
TERRA ROSSA**



THE MENU IS TO BE ORDERED BY AT LEAST TWO GUESTS

**ORGANIC CHIANINA BEEF TARTARE, CAPERS, HAZELNUTS CREAM, GLAZED FIGUES  
AND CARASAU CRISPY BREAD**

ALLERGENS: 3,4,5

**BEEF CULATTA "ALLA BOHO", SMOKED BURRATINA MOUSSE, CROUTONS AND  
BALSAMIC REDUCTION**

ALLERGENS: 3,4,10

**CHESTNUT GNOCCHI WITH SMOKED PROVOLA CHEESE SAUCE, OVEN BAKED PARMA  
HAM CRUMBLE AND TRUFFLE INFUSED OLIVE OIL**

ALLERGENS: 3,4,9

**OSTRICH TAGLIATA WITH BLACK GARLIC SAUCE, TURNIP GREENS AND TOASTED  
ALMONDS**

ALLERGENS: 3,5

**CHOOSE YOUR DESSERT FROM OUR MENÙ A LA CARTE**

TASTING MENU (INCLUSIVE OF COVER CHARGE, WATER AND COFFEE)

€60 PER PERSON

OPTIONAL WINE PAIRING

€35 PER PERSON





## TASTING MENU TERRA COTTA



THE MENU IS TO BE ORDERED BY AT LEAST TWO GUESTS



**SLOW COOKED QUAIL, BRAISED WITH PEPPERS AND RED ONION, SWEET & SOUR  
SAUCE AND KUMQUAT PUREE**

ALLERGENS: 1,4,6,14

**STEWED SNAILS WITH TOPINAMBUR AND TRUFFLE PUREE, GRAPE MUST REDUCTION  
AND FRIED PARSLEY**

ALLERGENS: 10,4,14

**PUMPKIN RISOTTO, PORK GUANCIALE, LICORICE POWDER AND PIAVE STRAVECCHIO  
CHEESE SAUCE, TOPPED WITH AMARETTO CRUMBLES**

ALLERGENS: 3,5,14

**BEEF CHEEK ON WHITE POLENTA AND TOPINAMBUR CHIPS**

ALLERGENS: 3,4,14

**CHOOSE YOUR DESSERT FROM OUR MENÙ A LA CARTE**



TASTING MENU (INCLUSIVE OF COVER CHARGE, WATER AND COFFEE)

€60 PER PERSON

OPTIONAL WINE PAIRING

€35 PER PERSON





## TASTING MENU MARE CRUDO



THE MENU IS TO BE ORDERED BY AT LEAST TWO GUESTS



**PRAWNS TARTARE WITH A MINT AND GINGER OLIVE OILS DRESSING, PURPLE POTATO  
CHIPS AND RASPBERRY INFUSED WATER**

ALLERGENS: 2,4,6

**TUNA TARTARE WITH WORCESTER AND TERIYAKI DRESSING, PISTACCHIO NUTS AND  
KATAIFI CRUMBLES**

ALLERGENS: 1,4,5,11

**CACIO PEPE TRUFFLE TORTELLI WITH RAW SCALLOPS AND BASIL-INFUSED EXTRA  
VIRGIN OLIVE OIL**

ALLERGENS: 1,2,3,4,6,9

**TUNA TATAKI WITH SESAME SEEDS COATING, TURNIPS AND APPLE JULIENNE, SOY  
MAYONNAISE DRESSING**

ALLERGENI: 1,3,9,11,12

**CHOOSE YOUR DESSERT FROM OUR MENÙ A LA CARTE**



TASTING MENU (INCLUSIVE OF COVER CHARGE, WATER AND COFFEE)

€50 PER PERSON

OPTIONAL WINE PAIRING

€35 PER PERSON





**TASTING MENU  
MARE**



THE MENU IS TO BE ORDERED BY AT LEAST TWO GUESTS



**CACIO E PEPE ROSA GRILLED SCALLOPS, GLAZED FIGUES, LIME ZEST, ON A BED OF  
CUTTLEFISH INK CORAL**

ALLERGENS: 2,3,4,6

**GRILLED OCTOPUS WITH PEPPERS, SWEET & SOUR RED ONION, GROUND CAPERS AND  
COCONUT CURRY SAUCE**

ALLERGENS: 2,3,6,12,14

**LENTILS AND BEANS PASTA WITH GRILLED PRAWNS, MULLET ROE, THYME AND BREAD  
CUBES**

ALLERGENS: 1,2,4,6,9,14

**SEA BASS ROLL WITH YELLOW LENTILS PUREE, DRIED TOMATOES AND BASIL SPONGE**

ALLERGENS: 1,3,4,9,14

CHOOSE YOUR DESSERT FROM OUR MENÙ A LA CARTE



TASTING MENU (INCLUSIVE OF COVER CHARGE, WATER AND COFFEE)

€60 PER PERSON

OPTIONAL WINE PAIRING

€35 PER PERSON



À LA CARTE

# BOHO CLASSICS

MIXED GREENS IN PUFF PASTRY WITH CHEESE, OLIVE OIL, PECORINO SAUCE AND POPPY SEEDS € 12.00

ALLERGENS: 3,4,9

LENTILS AND BEANS PASTA WITH GRILLED PRAWNS, MULLET ROE, THYME AND BREAD CUBES € 19.00

ALLERGENS: 1,2,4,6,9,14

CHESTNUT GNOCCHI WITH SMOKED PROVOLA CHEESE SAUCE, OVEN BAKED PARMA HAM CRUMBLE AND TRUFFLE INFUSED OLIVE OIL € 19.00

ALLERGENS: 3,4,9

SPAGHETTINI WITH BLACK GARLIC, CHILLI, LIME ZEST TOPPED WITH A PRAWN TARTARE € 21.00

ALLERGENS: 4,,6,14

PUMPKIN RISOTTO, PORK GUANCIALE, LICORICE POWDER AND PIAVE STRAVECCHIO CHEESE SAUCE, TOPPED WITH AMARETTO CRUMBLES € 22.00

ALLERGENS: 3,5,14

BOHO  
PADOVA

À LA CARTE

# BOHO CLASSICS

BEEF CHEECK ON A BED OF WHITE POLENTA AND TOPINAMBUR CHIPS

ALLERGENS: 3,4,1

€ 18.00

GRILLED OSTRICH FILLET WITH BLACK GARLIC, TURNIP GREENS AND TOASTED ALMONDS

ALLERGENS: 3,5

€ 27.00

ORGANIC CHIANINA BEEF TARTARE, CAPERS, HAZELNUTS CREAM, GLAZED FIGUES AND  
CARASAU CRISPY BREAD

ALLERGENS: 3,4,5

€ 19.00

STEWED SNAILS WITH TRUFFLE AND TOPINAMBUR PUREE, GRAPE MUST REDUCTION AND  
FRIED PARSLEY

ALLERGENS: 10,4,14

€ 19.00

TOMAHAWK RIBEYE (IRELAND PLATINUM PRIME) MARINATED WITH HERBS,  
MALDON SALT IN ITS JUS, WITH A SIDE DISH OF GRILLED VEGETABLES

**FOR TWO PEOPLE, BY WEIGHT**

€ 6.00 every 100 grams

ALLERGENS: 13,14

BOHO  
PADOVA



À LA CARTE

# BOHO CLASSICS

PRAWNS IN TEMPURA, QUINOA, PICKLED GREENS, MANGO, AVOCADO MOUSSE, SAFFRON AND YOGURT MAYONNAISE € 18.00

ALLERGENS: 3,4,6,9,14

GRILLED CACIO E PEPE ROSA CALLOPS, GLAZED FIGUES, LIME ZEST AND BLACK SQUID INK CORAL BED € 21.00

ALLERGENS: 2,3,4,6

PINK PRAWN TARTARE WITH RASPBERRY WATER AND OLIVE OIL, GINGER AND MINT DRESSING € 19.00

ALLERGENS: 2,4,6

TUNA TATAKI IN SESAME CRUST, WITH LIGHT APPLE AND TURNIPS JULIENNE, PEANUTS AND SOY MAYONNAISE € 24.00

ALLERGENS: 1,3,9,11,12

GRILLED OCTOPUS, PEPPERS AND SWEET & SOUR RED ONIONS, CAPERS AND ANCHOVIES POWDER ON A CURRY COCONUT SAUCE € 22.00

ALLERGENS 2,3,6

FRIED CALAMARI AND FISH PRAWN, WITH CRUSCO PEPPERS

1 PORTION 3 0 0 G R € 21.00

DOUBLE PORTION 5 0 0 G R € 36.00

BOHO  
PADOVA



# DESSERT



KATAIFI ON A BED OF HOME-MADE TONKA BEEN CUSTARD AND MINT

**GUAVA SAUCE**

€9.00

ALLERGENS: 3,4,5,9



MALVA PUDDING WITH BUTTER AND APRICOTS TOPPED BY VANILLA SAUCE

ALLERGENS 3,4,9

€9.00



TIRAMISÙ WITH DARK CHOCOLATE POWDER AND COFFEE

**CRUMBS**

€9.00

ALLERGENS: 3,4,9



HOME MADE CUSTARD WITH CHOCOLATE CRUMBLE, BERRIES AND

**MERINGUE**

€9.00

ALLERGENS: 3,4,9



RAISINS FRITTER WITH VANILLA CUSTARD, POWDERED SUGAR AND

**ITALIAN MERINGUE**

€9.00

ALLERGENS: 3,4,9



## BOHO PADOVA



# STREET FOOD & LUNCH

## STREET FOOD

BABAGANOUSH WITH EGGPLANT CREAM, GRILLED TOFU AND SESAME SEEDS  
**ALLERGENS: 2,4,6,12** €7

PARMA HAM ROLL WITH MANGO AND BASIL MOUSSE, CREAM OF RICOTTA, PISTACCHIO AND BALSAMIC REDUCTION  
**ALLERGENS: 3,4,9** €7

HOME-MADE MEAT BALLS WITH CARAMELISED ONION, CROUTONS AND BBQ SAUCE  
**ALLERGENS: 2,3,4,6,9,14** €7

PAN FRIED CHICKPEAS WITH CHILLI OIL, PARSLEY AND DRIED COCONUT  
**ALLERGENS: 3,5,8,11** €7

MINI BURGER WITH GRILLED VEGGIES, GORGONZOLA CHEESE SAUCE AND FRIED ONION  
**ALLERGENS: 3,4,5,9,14** €8

## FRIED FOOD

CALAMARI RINGS WITH SWEET&SOUR MAYONNAISE AND MINT  
**ALLERGENS: 2,3,4,6,9** €14

FRENCH FRIES, SWEET PAPRIKA, MALDON SALT (SERVED WITH TRUFFLE MAYONNAISE AND TOMATO SAUCE)  
**ALLERGENS: 2,3,4,6,9** €8

FRIED MIXED FISH (125G) WITH CRUSCO PEPPERS  
**ALLERGENS: 1,2,3,4,6** €15

MIXED BATTERED GREENS  
**ALLERGENS: 2,4,6,9** €7

## MEAT AND CHEESE PLATTERS

CHEESE SELECTION WITH DRIED FRUITS, JAM AND HONEY, BOHO CROUTONS  
**ALLERGENS: 3,4,5** €14

CURED MEATS SELECTION WITH PICKLED GREENS AND BOHO CROUTONS  
**ALLERGENS: 4,5,14** €14

## SALADS

CLASSIC CAESAR SALAD  
**ALLERGENS: 3,4,9** €15

MIXED GREENS, YELLOW CHERRY TOMATOES, SMOKED SALMON, CUCUMBER AND PHILADELPHIA CHEESE  
**ALLERGENS: 1,3** €15

## BOHO BAO

TEMPURA PRAWNS ,GREENS, MAYONNAISE SRIRACHA, TERIYAKI SAUCE, TOASTED PEANUTSAND SESAME SEEDS  
**ALLERGENS: 2,3,4,6,7,9,11,12** €8

FRIED PORK WITH GREENS, SWEET&SOUR MAYONNAISE, TERIYAKI SAUCE, TOASTED PEANUTSAND SESAME SEEDS  
**ALLERGENS: 3,4,6,7,9,12** €8

PULL PORK WITH MANGO CHUTNEY, PEANUTS AND BBQ SAUCE  
**ALLERGENI: 3,4,7,9,13** €8

## PINSA

PINSA WITH STRACCIATELLA, MORTADELLA, ROCKET, TOASTED PISTACCHIO AND TRUFFLE OIL  
**ALLERGENS: 3,4,5** €12



PINSA WITH STRACCIATELLA, SMOKED SALMON, ROCKET  
**ALLERGENS: 1,3,4** €14

PINSA WITH GRILLED VEGETABLES, STRACCIATELLA, BASIL INFUSED OLIVE OIL AND CRUNCHY ONIONS  
**ALLERGENS: 3,4** €12



# ALLERGENS



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- 1) FISH
  - 2) CLAMS MOLLUSCS SHELLFISH
  - 3) MILK AND DERIVATES
  - 4) GLUTEN AND CEREALS
  - 5) NUTS
  - 6) CROSTACEANS
  - 7) PEANUTS
  - 8) LUPINS
  - 9) EGGS
  - 10) SOLPHITES
  - 11) SOY
  - 12) SESAME SEEDS
  - 13) MUSTARD
  - 14) CELERY



## BOHO

### PADOVA

