



# MENÙ PRIMAVERA

COVER CHARGE 3,00 €P.P.

**BOHO**  
PADOVA



# VEGETARIAN TASTING EXPERIENCE



TO BE ORDERED BY AT LEAST TWO GUESTS



**BEETROOT CARPACCIO WITH PUMPKIN AND SUNFLOWER SEEDS, AVOCADO &  
GORGONZOLA MOUSSE, GRAPE MUST DRESSING**

ALLERGENS: 3,5,10

**FRIED ARTICHOKE 'ALLA GIUDIA' ON A BED ITS STEMS, PUREED A LA CACIO E PEPE  
AND RED WINE GLAZE**

ALLERGENS: 3,4,7,10

**ASPARAGUS AND COCONUT MILK RISOTTO, TOASTED SESAME SEEDS AND FREEZE  
DRIED CAPERS POWDER**

ALLERGENS: 3,12

**OVEN BAKED WRAP WITH SEASONAL GREENS, BASIL INFUSED OIL  
AND PECORINO CHEESE SAUCE**

ALLERGENS: 3,4,9

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



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

€45 PER PERSON

**OPTIONAL WINE TASTING EXPERIENCE**

€35 PER PERSON





# VEGAN TASTING EXPERIENCE



TO BE ORDERED BY AT LEAST TWO GUESTS



MARINATED CARROTS IN EXTRA-VIRGIN OLIVE OIL AND THIME, TOPINAMBUR MASH,  
MANGO CUBES, PUFFED QUINOA AND CELERY GAZPACHO

ALLERGENS: 14

CHERRY TOMATOES TARTARE, FRUIT OF THE CAPER, CHIVES, GLASSWORT, GROUND  
OLIVES AND CARASAU BREAD

ALLERGENS: 4,14

SEASONAL GREENS VELVET SOUP WITH ROCKET INFUSED OLIVE OIL AND DILL

ALLERGENS: 4,5,14

FRIED ARTICHOKE 'ALLA GIUDIA' ON A BED ITS STEMS, PUREED A LA CACIO E PEPE  
AND RED WINE GLAZE

ALLERGENI: 3,4,7,10

CHOOSE YOUR DESSERT FROM OUR A LA CARTE MENU



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

€45 PER PERSON

OPTIONAL WINE TASTING EXPERIENCE

€35 PER PERSON





**RARE MEAT TASTING  
EXPERIENCE**



**TO BE ORDERED BY AT LEAST TWO GUESTS**

**ORGANIC CHIANINA BEEF TARTARE, GLAZED STRAWBERRIES , JUNIPER ,FRUIT OF THE  
CAPER, GRAPE MUST REDUCTION AND BREAD CROUTON**

**ALLERGENS: 4,10**

**BEEF CARPACCIO WITH FRIED ROCKET, MONTE VERONESE CHEESE FLAKES AND  
BALSAMIC GLAZE**

**ALLERGENS: 3,4,10**

**PINK VERONA CHICORY (RADICCHIO), PIAVE STRAVECCHIO CHEESE MERINGUES AND  
BLACK CHERRIES**

**ALLERGENS: 3,4**

**OSTRICH TAGLIATA WITH RASPBERRIES CHIMICHURRI DRESSING, PAN COOKED  
BROCCOLI AND TOASTED ALMONDS**

**ALLERGENS: 5**

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

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

**€65 PER PERSON**

**OPTIONAL WINE TASTING EXPERIENCE**

**€35 PER PERSON**





# MEAT TASTING EXPERIENCE

TO BE ORDERED BY AT LEAST TWO GUESTS

**GRILLED, SATAI RABBIT, WITH A SIDE OF CELERIAC SALAD, SWEET&SOUR SAUCE AND  
POPPY SEEDS**

**ALLERGENS: 3,11**

**VEAL SWEETBREADS WITH PAPRIKA AND BBQ SAUCE, CRISPY ONIONS, TURNIPS AND  
APPLE SALAD**

**ALLERGENS: 4,10**

**WHITE RAGOUT TAGLIATELLE, CANDIED ORANGE PEEL, SMOKED BUFALA CHEESE**

**ALLERGENS: 3,4,9,14**

**SIRLOIN OF HEIFER WITH MINT SAUCE, GRAPE MUST REDUCTION, PAN FRIED  
ARTICHOKES, OLIVE OIL, LEMON AND MALDON SALT**

**ALLERGENS: 4,10**

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

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

**€65 PER PERSON**

**OPTIONAL WINE TASTING EXPERIENCE**

**€35 PER PERSON**





**RAW FISH TASTING  
EXPERIENCE**



TO BE ORDERED BY AT LEAST TWO GUESTS



**BBQ SMOKED SALMON, BEETROOT, LEMON RIND, GRILLED PINEAPPLE, MIKADO SAUCE,  
PUFFED QUINOA**

**ALLERGENS: 2,11**

**FINE DE CLAIRE OYSTERS, CANDIED GINGER AND PASSION FRUIT SAUCE**

**ALLERGENS: 1,11**

**SPAGHETTI AGLIO OLIO E PEPERONCINO WITH LIME, CORIANDER AND PRAWN**

**TARTARE**

**ALLERGENS: 1,4,6,9**

**SCALLOPS CARPACCIO WITH ORANGE AND LEMON DRESSING, PISTACHIO GRAINS AND  
CHIVES**

**ALLERGENS: 1,5,11**

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



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

**€70 PER PERSON**

**OPTIONAL WINE TASTING EXPERIENCE**

**€35 PER PERSON**





# FISH TASTING EXPERIENCE



MINIMO DUE PERSONE



**SEARED SCALLOP WITH CUTTLEFISH INK CORAL, LUMPFISH CAVIAR, BACON CHIPS**

**AND LEMON ZEST**

**ALLERGENS: 2,4,6**

**TOMATO GAZPACHO, TABASCO, GRILLED PRAWN, PARSLEY AND CORIANDER OIL**

**ALLERGENS: 2,6,12,14**

**LINGUINE WITH MUSSELS, BURNT GARLIC AND TOASTED PANKO WITH SWEET**

**PAPRIKA**

**ALLERGENS: 1,2,4**

**LOW TEMPERATURE COOKED OCTOPUS, GRILLED, WITH BLOOD ORANGE SAUCE,**

**MUSTARD, CAPER GROUND AND CELERIAC SALAD**

**ALLERGENS: 1,3,4,14**

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



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

**€65 PER PERSON**

**OPTIONAL WINE TASTING EXPERIENCE**

**€35 PER PERSON**



ALLA CARTA

# OYSTERS AND EXTRAS

FINE DE CLAIRE

€ 4.00 CAD

THIS VARIETY OF OYSTER CONTAINS A SET OF FLAVORS AND TEXTURES APPRECIATED THROUGHOUT THE WORLD. IT IS GROWN FOR THREE YEARS IN THE OPEN SEA, TO BE THEN TRANSFERRED TO THE CLAIRES FOR REFINEMENT. THE SHELL IS CURVED AND RESISTANT. THE TASTE IS FULL, OCEANIC, IODIZED, CRUNCHY IN THE MOUTH, WITH VEGETAL AFTERTASTE.

CODA ALLA VACCINARA (OXTAIL)

PRICE DEPENDING ON THE WEIGHT

€6.00 X 100GR

CODA ALLA VACCINARA WAS ORIGINALLY THE BUTCHERED MEAT INTENDED FOR THE VACCINARI, THAT'S HOW THE BUTCHERS OF THE REGOLA DISTRICT OF ROME WERE CALLED, AND IT WAS SUCH A WIDESPREAD DISH THAT THE INHABITANTS OF THE NEIGHBORHOOD WERE NICKNAMED THE VACCINARI-MANGIA-CODE (TAIL-EATING BUTCHERS).

OUR VERSION INCLUDES A SLOW-COOKED STEW, BLENDED WITH RED WINE, AND COOKED WITH 'RAMATI' TOMATOES, CELERY, CARROTS AND ONION, COMPLETED WITH THYME, SAGE AND ROSEMARY.

THIS DISH IS INTENDED FOR TWO PEOPLE, AND UPON REQUEST, A WHOLE MEAL CAN BE ARRANGED, DRESSING A ROUND OF SPAGHETTI WITH THE REMAINING SAUCE.

BOHO  
PADOVA



ALLA CARTA

# BOHO CLASSICS

BEETROOT CARPACCIO WITH PUMPKIN AND SUNFLOWER SEEDS, AVOCADO & GORGONZOLA  
MOUSSE, GRAPE MUST DRESSING € 14.00

ALLERGENS: 3,4,10

OVEN BAKED WRAP WITH SEASONAL GREENS, BASIL INFUSED OIL  
AND PECORINO CHEESE SAUCE € 14.00

ALLERGENS: 3,4,9

FRIED ARTICHOKE 'ALLA GIUDIA' ON A BED ITS STEMS, PUREED A LA CACIO E PEPE AND RED  
WINE GLAZE € 14.00

ALLERGENS: 3,4,7,10

CHERRY TOMATOES TARTARE, FRUIT OF THE CAPER, CHIVES, GLASSWORT, GROUND OLIVES  
AND CARASAU BREAD € 12.00

ALLERGENS: 4

MARINATED CARROTS IN EXTRA-VIRGIN OLIVE OIL AND THIME, TOPINAMBUR MASH, MANGO  
CUBES, PUFFED QUINOA AND CELERY GAZPACHO € 14.00

ALLERGENS: 14

BOHO  
PADOVA

ALLA CARTA

BOHO CLASSICS

**BEEF CARPACCIO WITH FRIED ROCKET, MONTE VERONESE CHEESE FLAKES AND BALSAMIC**

**GLAZE**

€ 19.00

ALLERGENS: 3,4,10

**TOMATO GAZPACHO, TABASCO, GRILLED PRAWN, PARSLEY AND CORIANDER OIL**

ALLERGENS: 2,6,12,14

€ 15.00

**SEASONAL GREENS VELVET SOUP WITH ROCKET INFUSED OLIVE OIL AND DILL**

ALLERGENS: 4,5,14

€ 14.00

BOHO

PADOVA

ALLA CARTA

# BOHO CLASSICS

LINGUINE WITH MUSSELS, BURNT GARLIC AND TOASTED PANKO WITH SWEET PAPRIKA

ALLERGENS: 3,4,9

€ 18.00

SPAGHETTI AGLIO OLIO E PEPERONCINO WITH LIME, CORIANDER AND PRAWN TARTARE

ALLERGENS: 1,2,4

€ 21.00

TAGLIATELLE WITH FARMYARS RAGOUT, (GUINEA FOWL, DUCK, RABBIT, HEN), CANDIED ORANGE RIND WITH SMOKED BUFFALO CHEESE

ALLERGENS: 3,4,9,14

€ 16.00

PINK VERONA CHICORY (RADICCHIO), PIAVE STRAVECCHIO CHEESE MERINGUES AND BLACK CHERRIES

ALLERGENS: 3,12

€ 22.00

ASPARAGUS AND COCONUT MILK RISOTTO, TOASTED SESAME SEEDS AND FREEZE DRIED

CAPERS POWDER

ALLERGENS: 3,4

€ 22.00

BOHO  
PADOVA

ALLA CARTA

# BOHO CLASSICS

SIRLOIN OF HEIFER WITH MINT SAUCE, REDUCTION OF COOKED MUST AND RED WINE,  
ARTICHOKES SAUTÉED WITH OIL, LEMON AND MALDON SALT

ALLERGENS: 4

€ 21.00

TRENTINO OSTRICH SLICED WITH RASPBERRY CHIMICHURRY SAUCE, SAUTÉED BROCCOLI  
AND TOASTED ALMONDS

ALLERGENS: 5

€ 27.00

GRILLED, SATAI RABBIT, WITH A SIDE OF CELERIAC SALAD, SWEET&SOUR SAUCE AND  
POPPY SEEDS

ALLERGENS: 3,11

€ 19.00

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

**FOR TWO PEOPLE, BY WEIGHT**

€ 8.00 for 100gr

ALLERGENS: 13,14

BOHO  
PADOVA

ALLA CARTA

# BOHO CLASSICS

TEMPURA PRAWNS, PUFFED QUINOA, SWEET AND SOUR VEGETABLES, MANGO, AVOCADO

MOUSSE AND LIGHT SAFFRON MAYONNAISE WITH YOGURT € 19.00

ALLERGENS: 3,4,6,9,14

SEARED SCALLOPS WITH CUTTLEFISH INK CORAL, LUMPFISH CAVIAR, BACON CHIPS AND

LEMON ZEST € 21.00

ALLERGENS: 2,4,6

SCALLOP CARPACCIO IN ORANGE & LEMON DRIZZLE, PISTACHIO GRAINS AND CHIVES

ALLERGENS: 1,5,11 € 21.00

LOW TEMPERATURE COOKED OCTOPUS, GRILLED, WITH BLOOD ORANGE SAUCE, MUSTARD,

CAPER GROUND AND CELERIAC SALAD € 24.00

ALLERGENS: 1,3,4,14

MIXED FRIED FISH WITH CRUNCHY CRUSCO PEPPER

1 PORZION 300GR € 21.00

DOUBLE PORZION 500GR € 36.00

ALLERGENS 1,2,4,6

BOHO  
PADOVA



# DESSERT



**KATAIFI NEST WITH TONKA BEAN DIPLOMATIC CREAM AND MINT-GUAVA**

**SAUCE** €9.00

ALLERGENS: 3,4,5,9



**MALVA PUDDING BUTTER AND APRICOTS WITH VANILLA ICE CREAM**

ALLERGENS: 3,4,9 €9.00



**TIRAMISÙ WITH COCOA POWDER AND COFFEE CRUMBLE**

ALLERGENS: 3,4,9 €9.00



**LEMON CUSTARD CREAM, WITH COCOA SHORTCRUST PASTRY, BERRIES**

**AND MERINGUE** €9.00

ALLERGENS: 3,4,9



**DARK CHOCOLATE CAKE WITH SOFT CENTER, SALTED CARAMEL SAUCE**

**AND BERRIES** €9.00

ALLERGENS: 3,4,9



# BOHO



## PADOVA





# ALLERGENS



- 
- 
- 1) FISH AND FISH PRODUCTS
  - 2) MOLLUSCS AND PRODUCTS THEREOF
  - 3) MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE)
  - 4) CEREALS CONTAINING GLUTEN SUCH AS WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT AND THEIR DERIVED STRAINS AND PRODUCTS THEREOF
  - 5) NUTS SUCH AS ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS AND THEIR PRODUCTS
  - 6) CRUSTACEANS AND PRODUCTS THEREOF
  - 7) PEANUTS AND PRODUCTS THEREOF
  - 8) LUPINS AND PRODUCTS THEREOF
  - 9) EGGS AND PRODUCTS THEREOF
  - 10) SULPHUR DIOXIDE AND SULPHITES IN CONCENTRATIONS EXCEEDING 10 MG/KG OR 10 MG/LITRE IN TERMS OF TOTAL SULPHUR DIOXIDE
  - 11) SOYA AND PRODUCTS THEREOF
  - 12) SESAME SEEDS AND PRODUCTS THEREOF SESAME
  - 13) MUSTARD AND MUSTARD PRODUCTS
  - 14) CELERY AND CELERY PRODUCTS



## BOHO PADOVA

