

BIBLIOTECA DEL NIÑO MEXICANO



boho .
mexica

De
Trinidad
Moreno

LA LEYENDA DEL MONJE

BLANCO

por Heriberto Frías

T

he food you are about to enjoy is all made fresh on the premises daily,
using the freshest ingredients possible

(Many of which are flown in directly from México)

Our dishes vary in size & arrive when ready

boho.
mexica

NAPOLEON III.

Appetizers

Guacamole Tia Patty (V)

Served with fresh home made tortilla chips

£4.95

Caldo Tlalpeño

One of México City's traditional soups

Smokey chicken broth with Chile Chipotle, shredded chicken, fresh avocado, crispy tortilla strips and cheese

£6.95

Nopalitos de Verano (V)

Delicious salad with Mexican cactus, marinated red onions, lettuce & tomatoes in a fresh carrot & fresh orange dressing.

Topped with a bit of fresh Cheese

£6.95

Empanadas de Flor de Calabaza (V)

2 handmade Mexican turnovers

filled with courgette flower & melt in you mouth cheese

Topped with our Tabasco style coleslaw & fresh salsa roja

£6.75

Tostadas de Cochinita Pibil

Two crispy tortillas with cochinita & black bean sauce

Topped with lettuce, sour cream and pickled red onions

£6.50

Cocktail De Camarón

Prawn cocktail Acapulco style

Prawns in a chilled Mexican spiced tomato sauce, with fresh coriander, chopped onions & diced avocado

Served over coconut milk jelly

(Nothing we write will do it justice, just try it)

£7.50

Gordita

Home made Mexican cornmeal and black bean pasty

Stuffed with cochinita & our Tabasco style coleslaw

(If you wish for a vegetarian option please ask your server)

£5.95

Pan de Elote (V)

Mexican style corn bread with Chipotle chile topped with rajas poblanas and fresh corn salsa

£7.50

Tostadas de Ceviche

Two crispy tortillas topped with Sea Bass marinated in fresh lime & herbs

Fresh tomatoes, Serrano chile & a bit of mayo

Topped with lettuce & avocado

£7.50



Tacos Bar

3 soft corn tortillas with a choice of one of our authentic fillings:

Tinga Poblana

Shredded chicken breast cooked in a roast tomato and chipotle chile sauce

Topped with our fresh green tomatillo salsa

£5.95

Los Verduleros (V)

Portobello mushrooms, raja poblana and cheese

£5.75

Cochinita Pibil Yucatán

Mayan style braised trio of pork served with red pickled onions

£5.95

Carne D.F.

Sauteed Scottish beef marinated the Mexica way.

Topped with habanero onions

£5.95

Tacos Al Pastor

Succulent pork marinated in a wonderful mix of chiles & Grilled Pineapple

(Just like in México city)

£5.95

De Pezcao

Sautéed Sea Bass in aromatic herbs topped

with our very own boho coleslaw

£5.95

Main Dishes

(Please remember our dishes arrive when ready)

Bistec a la Mexicana

Tender strips of Scottish Beef in a rustic tomato herb sauce.

Served with sweet plantains, rice & black bean puree

£13.95

Tamal de Frijol con Huitlacoche (V)

A homemade black bean & cornmeal masa cooked in banana leaves filled with Huitlacoche

(The Mexican truffle – a Mexican delicacy)

Topped with a rustic lightly spiced tomato sauce

Served with sweet plantains

£10.50

Enchiladas Suizas

(A slight variation on the traditional enchiladas)


2 Corn tortillas filled with tender pulled chicken and one of our delicious salsas, a bit of cream & melted cheese on top

Please choose one of our homemade salsas:

Salsa Verde: Fresh green tomatillo & avocado salsa

Salsa Roja: Our rustic, slightly spiced, tomato salsa

£11.50



Pulpos encebollados

Sauteed calamari & baby octopus with chipotle chile & onions

Served with fresh corn tortillas & rice

(Just the way I used to eat them by the river in Veracruz...)

£11.50

Pollo a la Morita

Delicious chicken marinated over night with our mix of Mexican chiles, in a tangy tamarind & chile morita sauce

Served with our Tabasco coleslaw and rice

£12.50

Pipián Verde

Grilled succulent paillard of pork in a Pre-Hispanic herb sauce

Served with rice & black bean puree

£12.95

Camarones al Chile Ancho

Sautéed prawns with peppers and onions in a delicious Chile Ancho sauce

Served with rice

£12.95

Flautas de Barbacoa

2 corn tortilla tacos - golden & filled with tender shredded lamb

Topped with a roasted tomato, habanero chile salsa & a bit of sour cream

Served with salad

£11.50

Puerco Enchilanchado

Grilled succulent Paillard of pork marinated for 24hrs in a mix of chiles

Served with our black bean puree, rice & sweet plantains

£12.95

Quesadillas

White flour tortillas filled with melted cheese. Served with a black bean salsa & a shot of fresh salsa verde

Your choice of any of our authentic fillings:

La Toluqueña: Homemade chorizo verde

La Tehuana (V): Sauteed onions and peppers marinated

in a mix of chiles

Gringa: Pork marinated in a wonderful mix of chiles & grilled pineapple

(Yes, like in EL DF!)

£9.50

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Sides

Black Bean puree £3.25

Rice £2.95

Sweet Plantains £3.25

Side Salad £3.50

Guacamole £2.50

Frijoles Charros £3.95

(Traditional Mexican bean stew, cooked with Mexican herbs,
chorizo & bacon)

Fresh corn tortillas £1.25

Homemade tortilla chips £1.50

Salsas

Any of the below served with homemade tortilla chips

Pico de Gallo £3.50

Salsa Caliente (spicy) £3.50

Avocado & fresh tomatillo green Salsa £3.95

Black bean salsa £3.50

Aguas frescas

Fresh natural drinks from México £2.50

Horchata

Rice milk with cinnamon

Jamaica

Refreshing fresh Hibiscus flower based drink

Tamarindo

Tamarind based drink

Desserts

Copa Nevada

A light vanilla cream and cinnamon cream, topped with
our lime zest meringue

Served chilled £4.00

With a shot of 43 Liqueur add £3.50

Platanitos con Crema

Sweet plantains with cream & grated cheese

(Simple but delicious just the same)

£4.00

Flan de Rosas con Jamaica y Chocolatito

Homemade rose water flan & a shot of our home-
made Mexican 'chilled' hot chocolate

£5.95

Pastel de Tres Leches

Homemade traditional 3 milk Mexican cake covered
with meringue.

Deliciously juicy

£4.50

Elote de Domingo

Traditional corn on the cob, the way we eat them on Sundays.

A bit of chilli, mayonnaise and lime sprinkled with cheese.

Or have it simply with lime and chilli

£4.25

Café

Our coffee comes from our good friends at Nude Espresso

Espresso £1.75

Americano £2.00

Executive Chef

Patricia Vivas

Tia Patty

FRAY BARTOLOME DE LAS CASAS
O LA PROTECCION DE LOS INDIOS



URGIA DEL TIRANO



www.bohomexica.co.uk

boho mexica - Winner of the (2010-2011) Food for Health Gold Award

All dishes may contain nuts
An optional 12.5% service charge will be added to your bill
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