

Sides

Black beans puree £2.95

Rice £2.50

Plantains £2.50

Sliced Avocado £2.00

Guacamole £2.00

Frijoles Charros £3.50

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

Fresh corn tortillas £1.00

Homemade tortilla chips £1.00

Salsas

Any of the below served with homemade tortilla chips

Pico de Gallo £2.95

Salsa Caliente (spicy) £2.95

Avocado & fresh tomatillo green Salsa £3.50

Black beans salsa £2.95

Aguas frescas

Fresh natural drinks from México £2.00

Horchata

Rice milk with cinnamon

Jamaica

Hibiscus flower

Tamarindo

Tamarind based drink

Desserts

Copa Nevada

A light vanilla cream and cinnamon, topped with our lime

zest meringue

Served chilled

£3.95

Pastel de Tres Leches

Homemade traditional 3 milk Mexican cake covered with meringue

Deliciously juicy

£3.95

Café

Espresso £1.75

Americano £2.00

Our coffee comes from our good friends

at Nude Espresso

Executive Chef
Patricia Vivas
Tia Patty

All dishes may contain nuts

An optional 12.5% service charge will be added to your bill
Images provided by: Jean Charlot Collection, University of Hawaii at Manoa Library Honolulu

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BIBLIOTECA DEL NIÑO MEXICANO

HISTORIA DE LOS DOS VOLCANES



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mexica

Lunch
menu

The 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

Appetizers

Guacamole Tia Patty (V)

Served with fresh home made tortilla chips
£4.50

Caldo Tlalpeño

One of México City's traditional soups
Smoky chicken broth with Chile Chipotle, shredded chicken, fresh avocado, crispy tortilla strips and cheese
£5.95

Sopa Del Dia

Our soup of the day (Please ask your server)
£4.50

Nopalitos de Verano (V)

Delicious Summery salad with Mexican cactus, marinated red onions & lettuce
in a fresh carrot & fresh orange dressing.
Topped with a bit of fresh cheese
£6.95
With grilled chicken add: £2.00
With grilled beef add: £3.00

Tostadas de Ceviche

Two crispy tortillas topped with Sea Bass marinated in fresh lime & herbs
Fresh tomatoes, Serrano chile & lettuce on top
£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
£5.95

Bistec a la Mexicana

Tender strips of tender beef in a rustic tomato herb sauce
Served with plantains, rice & black beans
£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
£10.50

Quesadillas

White flour tortillas filled with melted cheese. Served with
a black bean salsa & a shot of salsa verde
Your choice of any of our authentic fillings:
La Toluqueña: Homemade chorizo verde
La Tehuana (V): Sautéed 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!)
£8.50

Enchiladas Rojas

2 large corn tortillas filled with tender pulled chicken
Topped with our homemade tomato salsa,
cream & cheese
Served with rice
£8.95

Huevos Motuleños

(From the town of Motul in the Yucatán Peninsula)
Fried egg over a layer of lightly sautéed tortilla & ham covered in
a roasted tomato salsa & peas
Served with sweet plantains
£7.95

Chilaquiles (V)

(Derived from the Nahuatl Chil-a-quitl)
Sautéed corn tortillas in a red chile pasilla sauce,
topped with cream & cheese
£6.95
With grilled chicken add: £2.00
With grilled beef add: £3.00

Enfrijoladas

2 large corn tortillas folded - filled with tender pulled chicken
Topped with our homemade black bean salsa, cream & cheese
£8.95

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 & fresh lettuce
£9.50