

# BOBO SOCIAL

## NIBBLES

<b>Artisan Bread</b> With Olive Oil & Balsamic Vinegar (V,Ve)	2.95
<b>Nocellara Green Olives</b> Large Green Olives (GF,V,Ve)	4
<b>Islington Saucisson &amp; Parmesan Chunks</b> British Free-Range Pork (GF)	7

## SMALL PLATES

<b>Buffalo Mozzarella</b> Plum Tomatoes, Basil Pesto, Roasted Pine Nuts (GF,V)	5.75	<b>King Prawn Ceviche</b> Cucumber, Fire Water, Mint, Red & Spring Onion, Red Chilli (GF)	7
<b>Honey Glazed Goats Cheese Medallion</b> Bread-Crumbed Medallion, Watercress (V)	5.75	<b>Spicy Crispy Squid</b> Fresh Chilli & Spring Onion, Lemon Aioli	7.50
<b>Free-Range Chicken Bites</b> Honey & Mustard Dip (GF)	6.50	<b>Exotic Meat Balls</b> Cooked In The Charcoal Oven - Ask Server For Week's Special (GF)	7.50

## APÉRITIFS

<b>Bobo</b> Bombay Sapphire Gin, Champagne, Elderflower Cordial, Blackberry	➔➔ 9
<b>Negroni</b> Bombay Sapphire Gin, Martini Rosso, Campari, Orange Peel	
<b>Old Fashioned</b> Woodford Reserve Bourbon, Bitters, Sugar Syrup, Orange Peel	

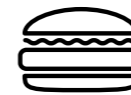
## MEAT & FISH

<b>28 Day Aged 10oz Sirloin Steak</b> Cooked in our Charcoal Oven, Chipotle Butter Served with a Side of Your Choice	20
<b>Wild Seabass</b> Pan-Fried Fillet, Lemon Butter, Sauteed New Potatoes, Green Beans	14.50

## FROM THE CHARCOAL OVEN

Our burgers are served in a Buttermilk Bun baked daily. We cook our burgers to pink, unless otherwise requested.

<b>Bobo</b> 6oz Rare-Breed Beef, Butterhead Lettuce, Tomato, Red Onion, BOBO Sauce	8.95
<b>Mushroom &amp; Truffle (V)</b> Mushroom & Truffle Patty, Guacamole, Roasted Red Pepper Salsa, Butterhead Lettuce, Tomato, BOBO Sauce	8.95
<b>Pulled Chicken</b> Marinated Free-Range Pulled Chicken, Guacamole, Lemon, Parmesan & Garlic Mayonnaise, Butterhead Lettuce, Tomato, Red Onion	9.95
<b>Peanut Butter</b> 6oz Rare-Breed Beef, Peanut Butter, Westcombe Cheddar, Maple Cured Bacon, Butterhead Lettuce, Tomato, Red Onion, BOBO Sauce	11.50
<b>Capsicum</b> 6oz Rare-Breed Beef & British Chorizo, Manchego Cheese, Tomato & Chilli Salsa, Fresh Chillies, Butterhead Lettuce, Tomato, Jalapeno Mayo <i>Pair with Rioja to enhance those Spanish flavours</i>	12.95
<b>The Bellissimo</b> 6oz Rare-Breed Beef, Buffalo Mozzarella, Sun-Dried Tomato Salsa, Roasted Pine Nuts, Basil Pesto, Butterhead Lettuce	12.95
<b>Lobster &amp; Crab</b> Lobster & Crab Burger, Dill Caper Cream, Wasabi Fried Onions, Lettuce, Tomato <i>Pair with Picpoul de Pinet for a perfectly delicate finish</i>	16.95
<b>Debauchery</b> 6oz Wagyu Beef & Rare-Breed Beef, Oglefield Cheese, Confit Shiitaki Mushrooms & Onions, Butterhead Lettuce, Tomato, Bacon Mayo, Shaved Truffles <i>Pair with our Argentinian Malbec for a wholly rich taste sensation</i>	20
<b>Extra Toppings</b>	
Westcombe Cheddar, Maple Cured Bacon, Fresh Jalapenos, Fried Egg	1
Colston Bassett Stilton, Manchego, Guacamole, Sauteed Shiitake Mushrooms	1.50
Mozzarella, Goats Cheese, Oglefield	2
Truffle Shavings, Extra Beef Patty	5



## WEEKLY EXPERIMENTAL SOCIETY BURGER

Our Guest Burger changes weekly and is created at our cooking class - the Experimental Burger Society (Saturday's at 1pm and Monday's at 7pm). We choose a winner from both classes and decide who will have the honour of having their burger featured for the week!

SEE BOARDS/ASK SERVER FOR THIS WEEK'S CREATION

## AT BOBO SOCIAL, WE LIKE TO BRING YOU THE BEST

Our rare-breed beef comes from small farms across Britain and we change the breed weekly - so you'll get to try something different each time you join us.

All of our ingredients are locally sourced where possible as we believe 'the fresher the better!'

We lovingly cook our Beef, Exotic Meat & Free-Range Chicken in our Charcoal Oven using lump-wood coal and single species wood, which brings out the best of the meats flavour and succulence.

All good food deserves a good drink and we have a creative, bespoke Cocktail Menu and a carefully chosen global Wine Menu full of quality and provenance.

As Winston Churchill once said;  
"I am easily satisfied by the very best."  
We couldn't agree more.

## DESSERTS

Dark & Milk Chocolate Mousse with Salted Caramel	5.50
Eton Mess - Fresh Cream, Strawberries & Meringue	5.50
Home-Made Waffle, Nutella & Banana	6.50

## DESSERT COCKTAILS

<b>Salted Caramel Martini</b> Vanilla Vodka, Baileys, Home-made Salted Caramel Syrup	➔➔ 9
<b>Apple Crumble in a Glass</b> Apple & Cinnamon Infused Bourbon, Vanilla, Amaretto, Apple Juice, Crushed Digestive Biscuit	
<b>Death by Chocolate Martini</b> Creme De Cacao, Frangelico, Vodka	
<b>Almond Joy</b> Creme De Cacao, Amaretto, Malibu, Cream	
<b>Bobo's Espresso Martini</b> Café Patron XO, Frangelico, Baileys, Fresh Espresso Coffee	
<b>Lemon Sherbert</b> Limoncello, Amaretto di Saronno, Chamomile Syrup,	

## SALADS

<b>House Salad</b> Sun-Dried Tomatoes, Warm Shiitake Mushrooms, Sunflower Seeds, Avocado, Artisan Rustic Toasts, Mixed Leaf Lettuce, Balsamic Vinaigrette Dressing (V,Ve) (GF option)	10.95
<b>Roasted Goats Cheese</b> Roasted Goats Cheese, Tomato & Caramelised Onion on Artisan Rustic Toasts, Mixed Leaf Lettuce, Honey & Mustard Dressing (V) (GF option)	10.95
Add Free-Range Chicken Bites	4

## SIDES

➔➔ 3.50

Deep Fried Pickles, Onions & Chilli (V, Ve)
Skin-On Bobo Chips (GF, V)
Sweet Potato Chips With Truffle Salt (GF,V,Ve)
Pickled Cucumber & Rocket Salad (GF,V,Ve)
Apple Slaw With Toasted Pumpkin Seeds (GF,V)
Crispy Bacon & Chilli Chocolate Fondue (GF)



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