

FOR THE TABLE



HOUSE CIABATTA

SLOW ROAST TOMATO,
GARLIC & BASIL HUMMUS (VG) 135

White Beans, Chilli Oil

ROAST GARLIC & HERB DIP 145

Olive Oil, Garlic, Garden Herbs,
Grana Padano, Balsamic



TO START

OYSTERS SQ

Shucked & Served On The Half Shell,
Au Naturel / Verjus Shallot Mignonette

POT-STEAMED BLACK MUSSELS 165

With Toasted Ciabatta Shallots, Garlic, White Wine,
Cream, Parsley, Lemon

Or

Shallots, Garlic, White Wine, Chilli, Tomato, Parsley, Lemon

CHILLI GARLIC PRAWNS 175

Smoked Paprika, Lemon, Parsley, Toasted Ciabatta

CRISPY BABY SQUID 145

Flour, Basil, Lemon, Preserved Lemon Aioli

BEEF CARPACCIO 175

Mustard Dressing, Parmesan, Crispy Artichokes,
Rocket, Olive Oil, Lemon

CRISPY LEMON-PEPPER CHICKEN BITES 165

Thyme, Rosemary, Lemon-Pepper Aioli

ASPARAGUS & PROSCIUTTO 225

Mustard Dressing, Lemon, Toasted Sunflower Seeds

COATED & PAN-FRIED HALLOUMI (V) 135

Chilli, Parsley, Lemon, Baby Leaves

TEMPURA ZUCCHINI (V) 115

Whipped Feta, Citrus Truffle Honey



SALADS

BOBO'S HOUSE (V) 165

Greens, Cucumber, Red Cabbage, Tomato, Feta,
Soft-Boiled Egg, Seed Crunch, Herb Vinaigrette
Add: Grilled Chicken 55 / Avo 35

CLASSIC CAESAR 175

Gem Lettuce, Anchovy Dressing, Shaved Parmesan,
Soft-Boiled Egg, Croutons
Add: Grilled Chicken 55 / Bacon 35

ULTIMATE CAPRESE (V) 265

Burrata, Tomato, Basil, Olive Oil, Vinaigrette

THE NEW GREEK (V) 165

Roasted Peppers, Tomato, Baby Cucumber, Red Onion, Olives,
Marinated Feta, Caramelised Lemon, Vinaigrette



BETWEEN THE BREAD

(served with fries)

SPICED FRIED CHICKEN BURGER 175

Sesame Bun, Hot Honey, Aioli, Tomato,
Pickles, Sweet-Spicy Slaw

THE CLASSIC BURGER 185

200g Dry-Aged Beef Patty, Sesame Bun, Aged Cheddar,
Grilled Onion, Lettuce, Tomato, Pickles, House Sauce

BACON & CHEESE BURGER 215

200g Dry-Aged Beef Patty, Sesame Bun, Thick-Cut Bacon,
Aged Cheddar Sauce, Mustard, Pickles

TRUFFLE BEEF BURGER 225

200g Dry-Aged Beef Patty, Truffle Mushroom Butter,
Aged Cheddar, Sesame Bun, Truffle Aioli,
Pickles, Crispy Onions, Rocket

SEAFOOD BAP 195

New England Roll, Prawns, Baby Squid, Chilli, Garlic, White Wine,
Shaved Fennel, Soft Herbs, Lemon Aioli



PASTA VIBES

SEAFOOD 325

Linguine, Chilli, Garlic, White Wine, Calamari, Mussels,
Prawns, Tomato, Basil

PRAWN 225

Linguine, Prawns, Chilli, Garlic, White Wine,
Cream, Grana Padano

SMOKED MUSSEL 185

Linguine, Olive Oil, Chilli, Garlic, Lemon, Grana Padano

TENDERSTEM BROCCOLI & ANCHOVY 175

Linguine, Olive Oil, Chilli, Garlic, Lemon, Grana Padano

HOUSE BEEF RAGU 225

Rigatoni, Grana Padano, Basil

CARBONARA 185

Linguine, Guanciale, Bacon, Egg Yolk, Grana Padano

AMATRICIANA 215

Tagliatelle, Guanciale, Bacon, Chilli, Garlic, Tomato, Grana Padano

CHICKEN PESTO 225

Tagliatelle, Chilli, Basil Pesto, Grana Padano

BOBO'S CHICKEN AGLIO E OLIO 185

Tagliatelle, Olive Oil, Chilli, Garlic, Lemon, Grana Padano

TRUFFLE CAPPELLETTI 195

Grana Padano, Truffle Cream, Black Pepper

SPINACH RICOTTA RAVIOLI 195

Baby Spinach, Basil, Cherry Tomatoes, Cream, Grana Padano



FROM THE SEA

SEAFOOD FEAST

Prawns, White Fish, Baby Squid, Mussels, Olive Oil, Parsley,
Lemon Cream / Spicy Lemon Garlic

Citrus Rice Or Fries

For One SQ

For Two SQ

PEEL & EAT PRAWNS

Olive Oil, Parsley, Lemon Cream / Spicy Lemon Garlic

Citrus Rice Or Fries

6 Prawns SQ

12 Prawns SQ

GRILLED BABY SQUID 285

Lemon, Parsley, Chilli

Citrus Rice Or Fries

WHOLE ROASTED BABY KINGKLIP SQ

Olive Oil, Parsley, Lemon Cream / Spicy Lemon Garlic

Citrus Rice Or Fries

LEMONY GRILLED SOLE 395

Salsa Verde, Toasted Almonds, Citrus Rice

CRISPY SKIN WHITE FISH 375

Sea Bass, Tomato, Olives, Thyme, Lemon, Baby Potatoes

BATTERED WHITE FISH 245

Hake, Preserved Lemon Aioli, Fries, Salad Greens

SEARED YELLOWFIN TUNA SQ

Blistered Tomatoes, Capers, Shallots, Baby Potatoes

CRISPY SKIN SALMON NIÇOISE SQ

Tomato, Olives, Asparagus, Soft Boiled Egg, Baby Potatoes



FROM THE LAND

D.I.Y. STEAK & FRIES

Olive Oil, Sea Salt, Rosemary, Thyme

Add: A Fried Egg / Garlic Prawns

Choice Of Sauce:

Pepper / Mustard / Béarnaise / Truffle Mushroom

Choice Of Cut:

Sirloin 300g 295

Ribeye 300g 425

Fillet 300g 425

CHARGRILLED BARBECUE RIBS 425

Pork Ribs, House BBQ Glaze, Candied Lemon, Fries

ROSEMARY GRILLED LAMB CUTLETS 395

Chilli, Garlic, Olives, Lemon, Potato Purée

GRANA-CRUSTED CHICKEN CUTLET 195

Lemon, Mustard Cream, Fries

GRILLED ORGANIC CHICKEN BREAST 185

Olive Oil, Lemon, Garden Herbs, Grana Padano, Rocket



SIDES AND SUCH

CRISPY FRIES (V) 55

Sea Salt, Thyme, Black Pepper

Add: Truffle Oil & Grana Padano 40

SIMPLE HOUSE GREENS (V) 65

Greens, Cucumber, Red Cabbage, Tomato, Feta,
Seed Crunch, Herb Vinaigrette

SAUTÉED LEMONY BROCCOLINI (V) 95

Olive Oil, Sea Salt

CITRUS SPICE RICE (V) 55

Lemon, Garden Herbs

BABY POTATOES (V) 55

Garlic Herb Butter

POTATO PURÉE (V) 55

Butter, Cream

Add: Truffle Oil & Grana Padano 40



SOMETHING SWEET

CHEESECAKE TART 125

Gingernut Crust, Whipped Coffee, White Chocolate Ice Cream

MILK PANNA COTTA 135

Olive Oil Sponge, Berry Salad, Honeycomb

CHOCOLATE LAVA 165

Baked Fondant, Dulce De Leche, Praline Ice Cream

BURNT BUTTER APPLES 155

Walnut Crumble, Mascarpone

LEMON TART 145

Crème Fraîche, Raspberry, Burnt Butter Sable

BURNT CUSTARD 135

Vanilla Brûlée, Butterscotch Crème, Peanut Brittle

BOBO'S SUNDAE 165

Vanilla Ice Cream, Honeycomb, Chocolate, Strawberry Compote

