BOBO SOCIAL

NIBBLES

Artisan Bread 2.95
With Olive Oil & Balsamic Vinegar (V,Ve)

Nocellara Green Olives 4
Large Green Olives (GF,V,Ve)

Islington Saucisson & Parmesan Chunks 7
British Free-Range Pork (GF)

SMALL PLATES

Buffalo Mozzarella 5.95
Plum Tomatoes, Basil Pesto, Roasted Pine Nuts (GF,V)

Honey Glazed Goats Cheese Medallion 5.95
Bread-Crumbed Medallion, Rocket (V)

Free-Range Chicken Bites 6.95
Honey & Mustard Dip (GF)

Smoked Mackerel Pâté 6.95
Lightly Toasted Sourdough Bread

Spicy Crispy Squid 7.50
Fresh Chilli & Spring Onion, Lemon Aoili

Exotic Meat Balls 7.50
Cooked In The Charcoal Oven - Ask Server For Today's Special (GF)

APÉRITIFS 9

Bobo
Bombay Sapphire Gin, Champagne, Elderflower Cordial, Blackberry

Negroni
Bombay Sapphire Gin, Martini Rosso, Campari, Orange Peel

Old Fashioned
Woodford Reserve Bourbon, Bitters, Sugar Syrup, Orange Peel

MEAT & FISH

28 Day Aged 12oz Ribeye Steak 22.50
Cooked in our Charcoal Oven, Peppercorn Sauce
Served with a Side of Your Choice

Roasted Wild Salmon 14.50
Fresh Wild Salmon Fillet, Seasonal Vegetables,
Crushed Potatoes, Lemon & Dill Cream

SALADS

House Salad 10.95
Sun-Dried Tomatoes, Warm Shiitake Mushrooms, Sunflower Seeds, Avocado, Artisan Rustic Toasts, Mixed Leaf Lettuce, Balsamic Vinaigrette Dressing (V,Ve) (GF option)

Roasted Goats Cheese 10.95
Roasted Goats Cheese, Tomato & Caramelised Onion on Artisan Rustic Toasts, Mixed Leaf Lettuce, Honey & Mustard Dressing (V) (GF option)

Add Free-Range Chicken Bites 4

SIDES

Deep Fried Pickles, Onions & Chilli (V, Ve)	3.50
Skin-On Bobo Chips (GF, V)	3.50
Sweet Potato Chips With Truffle Salt (GF,V,Ve)	3.95
Shaved Parmesan & Rocket Salad (GF,V)	3.50
Apple Slaw With Toasted Pumpkin Seeds (GF,V)	3.95

FROM THE CHARCOAL OVEN

Our burgers are served in a freshly baked Buttermilk Bun.

Classic Bobo 8.95
6oz Rare-Breed Beef, Butterhead Lettuce, Tomato, Red Onion, BOBO Sauce

Mushroom & Truffle (V) 9.95
Mushroom & Truffle Patty, Guacamole, Roasted Red Pepper Salsa, Butterhead Lettuce, Tomato, BOBO Sauce

Pulled Chicken 9.95
Marinated Free-Range Pulled Chicken, Guacamole, Lemon, Parmesan & Garlic Mayonnaise, Butterhead Lettuce, Tomato, Red Onion

Peanut Butter 11.95
6oz Rare-Breed Beef, Peanut Butter, Westcombe Cheddar, Maple Cured Bacon, Butterhead Lettuce, Tomato, Red Onion, BOBO Sauce

The Bellissimo 12.95
6oz Rare-Breed Beef, Buffalo Mozzarella, Sun-Dried Tomato Salsa, Roasted Pine Nuts, Basil Pesto, Butterhead Lettuce

Capsicum 13.95
6oz Rare-Breed Beef & British Chorizo, Manchego Cheese, Tomato & Chilli Salsa, Fresh Chillies, Butterhead Lettuce, Tomato, Jalapeno Mayo
Pair with Rioja to enhance those Spanish flavours

Lobster & Crab 16.95
Lobster & Crab Burger, Dill Caper Cream, Wasabi Fried Onions, Lettuce, Tomato
Pair with Picpoul de Pinet for a perfectly delicate finish

The Debauchery 19.95
6oz Wagyu Beef & Rare-Breed Beef, Ogleshield Cheese, Confit Shiitaki Mushrooms & Onions, Butterhead Lettuce, Tomato, Bacon Mayo, Shaved Truffles
Pair with our Argentinian Malbec for a wholly rich taste sensation

Extra Toppings

Westcombe Cheddar, Maple Cured Bacon, Fresh Jalapenos, Fried Egg	1
Colston Bassett Stilton, Manchego, Guacamole, Sauteed Shiitake Mushrooms	1.50
Mozzarella, Goats Cheese, Ogleshield	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
White Chocolate, Lemon & Ginger Cheesecake	5.95
Brussels Waffle, Nutella & Banana	6.50

DESSERT COCKTAILS 9.50

Salted Caramel Martini
Vanilla Vodka, Baileys, Home-made Salted Caramel Syrup

Apple Crumble in a Glass
Apple & Cinnamon Infused Bourbon, Vanilla, Amaretto, Apple Juice, Crushed Digestive Biscuit

Death by Chocolate Martini
Creme De Cacao, Frangelico, Vodka

Almond Joy
Creme De Cacao, Amaretto, Malibu, Cream

Bobo's Espresso Martini
Café Patron XO, Frangelico, Baileys, Fresh Espresso Coffee

Lemon Sherbert
Limoncello, Amaretto di Saronno, Chamomile Syrup, Lime Juice, Float of Sauvignon Blanc

COFFEE

Espresso Single	1.95	Latte	2.75
Espresso Double	2.95	Flat White	2.75
Macchiato	1.95	Cappuccino	2.75
Americano	1.95	Selection of Teas	1.95

95 CHARLOTTE STREET LONDON W1T 4PZ

If you have any allergies please inform your server. Our ingredients are fully traceable and sourced in Britain. All dishes freshly prepared on site An optional service of 12.5% charge will be added to all bills

BOBO SOCIAL

BOURGEOIS BOHEME COCKTAILS — 9

BOBO [boh-boh] noun. Informal. Bourgeois Bohemian - a liberal, highly educated person who combines a bourgeois, affluent lifestyle with nonconformist, creative values and attitudes.

Bobo
Bombay Sapphire Gin, Champagne, Elderflower Cordial, Blackberry

The Sicilian
Bombay Sapphire Gin, Aperol, Elderflower Syrup, Prosecco

One Day In Summer
Eristoff Vodka, Fresh Strawberries, Elderflower & Cranberry

The Last Mexican
Chilli-infused Mezcal, Kings Ginger Liquor, Lychee Liqueur, Lime Juice, Agave Syrup, Ginger Beer, Berries

Beau-Berry Shambles
Jameson Irish Whisky, Chambord, Fresh Raspberries, Lemon Juice

Cycling In Paris
Bombay Sapphire Gin, St. Germain Elderflower Liqueur, Vermouth, Peach Bitters

Koko Bobo
Ron De Jeremy Spiced Rum, Malibu, Orgeat, Lime Juice

Jamaican Me Hot
Appleton Rum, Fireball Whisky, Passionfruit, Grapefruit, Lemon, Orgeat, Dash of Tabasco & Orange Bitters

La Belle Vodka
Grey Goose, Cherry Heering, Fresh Blackberries, Plum Bitters 10

CLASSICS — 9

We do it all... just ask and you will receive!

French 75
Bombay Sapphire Gin, Champagne, Lemon Juice, Sugar Syrup

Cosmopolitan
Eristoff Vodka, Cointreau, Lime Juice, Cranberry, Orange Zest

Porn Star Martini
Vanilla Vodka, Passionfruit Juice, Lime, Served With A Champagne Shot

Old Fashioned
Woodford Reserve Bourbon, Bitters, Orange Peel

Daiquiri
Bacardi Rum, Lime Juice, Sugar Syrup

Negroni
Bombay Sapphire Gin, Martini Rosso, Campari

Tommy's Margarita
Tequila Blanco, Lime Juice, Agave Syrup

Moscow Mule
Eristoff Vodka, Lime Juice, Angostura Bitters, Ginger Beer

Mai Tai
Appleton Rum, Cointreau, Wray Nephew Rum, Pineapple, Lime, Orgeat 10

SPARKLING

	COUNTRY	GLASS 125ml	BOTTLE
NV Prosecco Stelle d'Italia A lively crisp sparkling wine with a delicate lemony character and an aromatic, dry, refreshing finish	Italy	6.95	34.95
NV Champagne Brut Baron De Marck, Gobillard Fresh and appealing, bursting with apples and lemons, with a note of freshly baked brioche	France	8.75	49.95
Hindleap English Sparkling Wine Classive Cuvee from the Bluebell Vineyard. Fragrant and floral with white blossom notes	English		49.95
Laurent Perrier Rose Champagne NV Elegant, precise and crisp. Prominent flavours of soft red berry fruit with fine bubbles	France		79.95

WHITE

	COUNTRY	GLASS 175ml	GLASS 250ml	BOTTLE
Bobo White Reserve Chardonnay, Tooma River 2016 Packed with grapefruit, lime and melon, all bound up with a crisp citrus balance	Australia	4.95	7.15	20.95
Garganega Pinot Grigio Via Nova 2016 Dry and medium bodied with a clean, crisp finish	Italy	5.70	7.75	22.95
Chenin Blanc Free-Run Steen, MAN Family Wines 2016 Tropical fruit, guava and melon aromas, crisp and bold sweet citrus	South Africa	6.25	8.95	25.95
Picpoul de Pinet Domaine de Belle Mare 2016 Crisp, light and aromatic, with remarkable fr eshness on the palate	France	6.90	9.50	27.95
Sauvignon Blanc Mohua, Peregrine Wines 2015 Passionfruit, mango and lime aromas. Fresh picked summer herbs and citrus notes	New Zealand	6.45	9.20	26.95
Chardonnay Cannonball 2014 Full bodied with beautiful aromas of ripe peaches and hints of butterscotch	USA			39.95

ROSÉ

	COUNTRY	GLASS 175ml	GLASS 250ml	BOTTLE
Maison Saturnin Rosé IGP Gard, Laudun Chusclan Beautiful salmon colour, delicate nose marked by raspberry, blackberry and aromatic spices	France	5.80	7.95	23.95

RED

	COUNTRY	GLASS 175ml	GLASS 250ml	BOTTLE
Bobo Rouge Primitivo Salento, Boheme 2016 Medium bodied, fresh and fruit-forward, with notes dark fruits, blackberry and a hint of spice	Italy	4.95	7.15	20.95
Leduc Malbec IGP Pays d'Oc 2016 Savoury and medium bodied with soft red fruits and a touch of oak	France	5.80	7.95	23.95
Montepulciano d'Abruzzo Organic, Colline Teramane, Montipagano 2016 Deep ruby red in the glass with a bouquet of cherries and a soft, smooth and mouthfilling body	Italy	6.30	8.95	25.95
Rioja Crianza Ramón Bilbao 2014 A medium bodied, well balanced Rioja with a soft seductive character	Spain	7.20	9.85	27.95
Are You Game Pinot Noir Fowles Wine 2014 With a dash of Zinfandel this Pinot Noir blushes bright ruby red.	Australia			35
Motto Red Blend Gung Ho Chateau Ste. Michelle 2014 This red blend is full of contrast - rich yet delicate; fruity, yet structured	USA			39
Château Roc de Maugras Castillon Côtes de Bordeaux 2014 Only 2500 bottles are made per year in this tiny vineyard. Rich notes of woody black fruits	France			45

BEERS

Staropramen 4.25
Deep Blonde, Medium-Bodied Czech Pilsner-style Beer. 5%

Whitstable Bay 4.25
Light Blonde, Refreshing Lager with Spicy Overtones & Floral Scent. 4.5%

Buxton Pale Ale 4.50
Light, Refreshing, Citrus Hints, Craft Ale from Buxton. 4.1%

Freedom Organic Lager 4.50
Award-Winning English Craft Lager. Light & Golden. 4.8%

Wignac Organic Cider 4.95
Medium-Dry, Made With Apples from the Ardennes 4.5%

SOFT DRINKS

Home-Made Lemonade 3.50

Bobo Cooler 5.00
Mixed Berries, Mint, Elderflower & Cranberry

Bottled Coke, Diet Coke, Coke Zero, Sprite 2.95

Still & Sparkling Mineral Water Gls/Btl 1.95/3.95

Freshly Squeezed Orange Juice 3.50

Juices 2.95
Apple, Cranberry, Pineapple, Passionfruit, Tomato

DESSERT COCKTAILS — 9.50

Salted Caramel Martini
Vanilla Vodka, Baileys, Home-made Salted Caramel Syrup

Apple Crumble in a Glass
Apple & Cinnamon Infused Bourbon, Vanilla, Amaretto, Apple Juice, Crushed Digestive Biscuit

Death by Chocolate Martini
Creme De Cacao, Frangelico, Vodka

Almond Joy
Creme De Cacao, Amaretto, Malibu, Cream

Bobo's Espresso Martini
Café Patron XO, Frangelico, Baileys, Fresh Espresso Coffee

Lemon Sherbert
Limoncello, Amaretto di Saronno, Chamomile Syrup, Lime Juice, Float of Sauvignon Blanc

SHOTS — 4

Chocolate Orange
Chocolate Liqueur, Vodka, Orange Curacao

Thames Water
Creme de Cacao, Peppermint Liqueur

Bobo 52
Kahlua, Baileys, Orange Liqueur

Cherry Bomb
Maraschino Cherry, Vanilla Vodka, Cherry Brandy