

PLANT BASED CUISINE



BREAKFAST 20 zł

9 AM – 12 AM

Savory

1. Scrambled eggs with onion

green onions, cherry tomatoes, onion bread

2. Szakszuka z papryką

feta, green onions, onions bread

3. Oatmeal

fried champignon, green onions, basil, olej chili, kimchi, black sesame

4. French toast

spinach, dried tomatoes, feta

Sweet

1. Oatmeal with halvah – dactyl mousse

fruits, delicacies

2. Pancakes with dactyl syrup

marmolade, coconut yogurt, peanuts

With every breakfast tea and overflow coffee 6 zł

SPREADS 19 zł

1. Lentil Pâté

2. Yellow carrot/ Chili/ Peanut butter

3. Roasted Jerusalem artichoke/ Cream/ Tahini

HUMMUSS 28 Zł

1. Natural hummus/ Dried tomatoes/ Yellow carrot/ Roasted sesame

2. Paprica hummus with smoked plum/ Feta/ Caramelized plum / Black seeds

3. Beetroot hummus/ Carmelized, pickled apple/ Celery/ Carmelized walnut

All the spreads and hummuss we serve with bread and can be ordered as well in the form of a plate of sundries for 98 zł.

SOUP/MAIN DISH/BOWL

1. Ramen

46 zł

mushroom and spicy broth, buckwheat „non-meat”, grilled tomato, Shitake mushrooms, marinated Shimeji, corn, green onions, chili and peanuts

2. Gnocchi with pumpkin sauce

38 zł

pumpkin, cheddar, chili oil, sage, orange, roasted almond, smoked tofu greaves

3. Burrito

42 zł

jasmine rice with anise, hemp pulled pork, guacamole, Georgian lavash, red cabbage with rice vinegar, baked sweet potato fries

4. Bao buns with hemp pulled pork

42 zł

pulled pork marinated in soy sauce, kimchi, cucumber compressed in sesame oil, and nuts

5. Red curry

44 zł

Jasmine rice, tofu, vegetables, salsa with grapefruit peel, coriander

6. Autumn bowl (dish served cold)

38 zł

confit potatoe, buckwheat non-meat, pickles, caramelized apples, lime jam, caramelized plum

7. Greek's salad (dish served cold)

26 zł

tomatos, cucumbers, red onions, Kalamata olives, feta, paprica, oil olives, oregano

DESSERTS

1. Ice Bao

26 zł

pumpkin and orange ice cream in fried steamed yeast bun with pear gel

2. Almond apple pie

24 zł

with meringue ice cream and Miso salty caramel

3. Rafaello

24 zł

on raspberry mousse with Amaretto, almond meringue

4. Dessert of the day

19 zł

LUNCH 29 Zł

Mon – Fri 12^{a.m.} – 4^{p.m.}

SOUP OF THE DAY + DISH OF THE DAY

SOUP OF THE DAY 17 Zł

DISH OF THE DAY 28 Zł

Dear guests! We would like to inform you that in our cuisine we use only natural ingredients, without preservatives and flavour enhancers. At the same time, we prepare all dishes on an ongoing basis, so the waiting time for meals may sometimes exceed 30 minutes.

The ingredients of our dishes are largely seasonal, therefore, subject to availability, sometimes we use substitutes.

When serving groups of 6 or more people, we add waiter service in the amount of 10% of the bill.

PLANT BASED CUISINE



BOHO



COFFEE

Espresso	8 zł
Doppio	11 zł
Espresso Tonic	15 zł
Orange Espresso	18 zł
Americano	12 zł
Flat White	13 zł
Cappucino	14 zł
Latte Macchiato	16 zł
Overflow coffee	12 zł

To prepare coffees we use oat milk

FERMENTS

Pickled Lemon	18 zł
Pickled lemons/ Mint/ Red pepper/ Cinnamon	
Currant	18 zł
Currant ferment/ Lemon/ Rosemary	
Peach	18 zł
Peach ferment/ Lemon / Sage	
Kombucha	18 zł
Kombucha mushroom Scoby fermented tea, ask the staff about the available flavors	
Ginger beer	18 zł
Ginger ferment	

LEMONADE

Chokeberry	17 zł
Chokeberry/ Orange / Rooibos/ Mint	
Goldenrod	17 zł
Goldenrod /Camomile / Lemon	
Sea buckthorn	17 zł
Sea buckthorn / Jasmine sencha / Sage /Lemon / Ginger /Cinnamon	
Lemon	17 zł
Lemon/ Mint/ Butterfly Pea Tea	
Lavender	17 zł
Lavender/Orange/ Mint	
Pine	17 zł
Pine/ Ceylon/ Orange/ Rosemary/ Cardamom	

SMOOTHIE

Green apple leaf	20 zł
Apple/ Pear / Parsley/ Spirulina/ Kaffir leaf / Hemp	
Yellow ginko leaf	20 zł
Orange/ Pumpkin/ Banana/ Coconut milk / Turmeric / Cinnamon/ Ginger	
Orange maple leaf	20 zł
Pineapple/ Pepper/ Apple/ Lemon/ Chili	
Brown oak leaf	20 zł
Oat milk/ Coconut milk/ Dactyl/ Banana/ Peanut butter/ Tahini/ Oat flakes/Cocoa/ Cinnamon	

WATER

A glass of water Sparkling /Still	5 zł
Carafe of water Sparkling /Still	10 zł
Carafe of BOHO water Still with herbs, citrus and basil seeds	15 zł

TEA/HERBS/INFUSIONS

Ceylon, Earl Grey with Bluebottle,	8 zł/15zł
Rooibos with Bluebottle and Lemongrass,	
PU-Erh, Sencha Jasmine or Cherry, Fruit Tea	
Morning Tea	16 zł
Cinnamon / Cloves / Cardamom / Anise / Ginger / Green tea / Oat milk in a jug	
Evening Tea	16 zł
Cinnamon / Lemon grass / Cardamom / Lavender / Mint/Camomile/ Oat milk in a jug	
Japanese Matcha	16 zł
Matcha Latte	20 zł
Butterfly Pea Tea	22 zł
Clitorium calming infusion / Lemon juice / Hibiscus syrup	

HOT LEMONADE

Chokeberry	18 zł
Chokeberry/ Rooibos/ Orange/ Anise /Cinnamon	
Goldenrod	17 zł
Goldenrod /Camomile / Lemon	
Sea buckthorn	17 zł
Sea buckthorn / Jasmine sencha / Sage /Lemon / Ginger /Cinnamon	
Pine	18 zł
Pine /Ceylon/ Lemon / Rosemary/ Cardamom/ Cinnamon	

JUICE

Squeezed juice	18 zł
Orange/ Grapefruit/ Mix	

All syrups, purees and juices served in our drinks are prepared on the spot from the highest quality ecological products.

BOHO

SIGNATURE COCKTAILS

NATHILATION

Campari/elderflower 28
/lemon/Prosecco

BALANCE

Lillet Blanc/pineapple 28
tequila/peach/sage

REVERIE

Bourbon/plum/chocolate 28
/pine cones

SMOKY SOUR

Havana 7/red wine/ 28
lemon/winter spices/
aquafaba

STORM

aged rum/amaro/ 28
ginger ferment/lime/
Summertime IPA

TAIGA

Havana 3/sea buckthorn 26
/orange/lemon

FOREST

Jagermeister/currant 26
ferment/lemon/rosemary tonic

MEADOW

Beefeater/Aperol/hibiscus 28
/lemon/aquafaba

HOT %

MULLED RED WINE

Maraska/orange/cloves/ 24
cinnamon/juniper

MULLED WHITE WINE

Orange/peach/cinnamon/ 24
cardamon/lemongrass

LILLET BLANC

Ginger ferment 24
/cardamon/pine cones

LILLET ROSE

Ginger ferment/ 24
cinnamon/apricot

CLASSIC COCKTAILS

WHISKEY SOUR

Jameson/lemon/aquafaba/angostura 25

PINK COLLINS

Beefeater Pink/hibiscus/elderflower/lime 25

BOULEVARDIER

Bulleit/Campari/wermut rosso 26

MOJITO

Havana 3/Lime/Mint 25

ESPRESSO MARTINI

Vodka/Coffee/Dactyl/Cardamom 25

PINKY DAIQIRI

Havana 3/Luxardo Maraschino/grapefruit 25

WHITE LADY

Malfy/Triple Sec/lemon/aquafaba 27

NEGRONI

Beefeater/Campari/wermut rosso 26

BEER

PILZNER 14

MIAMI LAGER 14

LUCKY LIGHT HOPPY LAGER 14

JUNGLE INDIAN PALE ALE 16

TURBO IPA BUBBLEGUM IPA 16

SUMMERTIME ORANGE WIT IPA 16

WAKE&BAKE CANABIS CALI IPA 16

TOPAZ AMERICAN WEIZEN 14

GREJPFRUTOWY WHEAT 14

MANGO JERRY WHEAT 14

CHERRY ELEPHANT CHERRY ALE 14

ESTEBAN APA PASSION FRUIT APA 16

COOKIE MONSTER STOUT 16

ZERO TO HERO ISOTONIC ≤0,5% 14

FREE IPA ≤0,5% IPA 14

RAK'N'ROLLOWE ≤0,5% PASSION 14

FRUIT

SYRUPS, PRESERVES AND
FERMENTS WHICH WE USE WE
CREATE BY OURSELVES

BOHO

WHITE WINE

MARQUES DE VERDELLANO Macabeo, Spain, dry	14/65
SETTESOLI Vemrentino, Italy, dry	16/75
OZZI Chardonnay, Australia, dry	16/75
BRISA Sauvignon Blanc, Chile, dry	16/75
GAVAREZ Vinho Verde Branco, Portugal, semi-dry	--/85
EL GORU Chardonnay, Moscatel De Alejandira, Spain, dry	--/110
LUNARIA CIVITAS Pecorino, Italy, dry	--/140

SPARKLING WHITE

TORESSELLA Prosecco DOC, Italy, extra-dry	15/80
TORESSELLA ROSE Prosecco DOC Rose, Italy, brut	15/80
LUNARIA RAMORO PET NAT Pinot Grigio, Italy, brut	--/125

ALCOHOL-FREE WINE

LE PETIT ETOILE RED Cabernet Sauvignon, Domines Pierre Chavin, France, semi-sweet	15/70
LE PETIT ETOILE WHITE Chardonnay, Domines Pierre Chavin, France, semi-sweet	15/80
LE PETIT ETOILE SPARKLING WHITE Chardonnay, Domines Pierre Chavin, France, semi-sweet	15/80

MARQUES DE VERDELLANO Tempranilo, Spain, dry	14/65
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SETTESOLI Nerello Mascalese, Italy, dry	16/75
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PAGO CASA BENASAL Garnacha Tintorera, Syrah, Monastrell, Spain, dry	17/85
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VIDA ORGANICA Malbec, Argentina, dry	17/85
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LAPORTE LE BOUQUET Cabernet Franc, France, dry	--/125
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PIETRA Susumaniello, Italy, semi-dry	--/120
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EL GORU Monastrell, Syrah, Petit Verdot, Spain, dry	--/110
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CÈDRE HÉRITAGE CAHORS Malbec, France, dry	--/110
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SAMMARCO LINEA CLASSICA Primitivo di manduria, Italy, dry	--/100
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LUNARIA RUMINAT Primitivo, Italy, dry	--/140
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LUNARIA BUCEFALO Montepulciano d'Arbuzo, Italy, semi-sweet	--/140
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RED WINE

ROSE WINE

ADOBE RESERVA ROSE Cabernet Sauvignon, Merlot, Syrah, Chile, dry	--/140
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AUTUMN ENERGY

Pumpkin Latte **21 zł**

Pumpkin/ Doppio/ Oat milk/ Spices

Ceremonial Cocoa **17 zł**

Natural 100% Sierra Leone Cocoa/ Oat milk/ Cinnamon/ Cardamom / Gingerbread

Autumn Tea **16 zł**

Nettle / Winter black tea / Spices / Rosehip / Oat milk / Pumpkin

Pumpkin Macha Latte **23 zł**

Matcha/ Oat milk/ Pumpkin / Spices

Turmeric-Ginger Infusion **19 zł**

Turmeric / Ginger / Lemon / Cornel / Chili / Red pepper

Golden Milk **19 zł**

Turmeric/ Oat milk/ Spices/ Dactyl

Hot Chocolate **16 zł**

Chocolate / Cornel / Chili/ Gingerbread