

Tapas

Soup du jour	\$ 10.00
Meatballs (8) Ground beef served in a spicy marinara.....	\$ 12.00
Beef Pataconcos (4) Plantain cups deep fried, seasoned beef, tangy pink sauce.....	\$ 12.00
Chicken Pataconcos (4) Plantain cups deep fried, seasoned chicken, tangy pink sauce.....	\$ 12.00
Tequeños (5) Queso Blanco wrapped bread dough, fried, cilantro sauce.....	\$ 12.00
Spanish tortilla Eggs, potatoes, shallots cooked until golden brown.....	\$ 12.00
Beef empanadas (4) Corn dough, filled with seasoned beef, cilantro sauce.....	\$ 16.00
Chicken empanadas (4) Corn dough, filled with seasoned chicken, cilantro sauce.....	\$ 16.00
Companata empanadas (4) Corn dough, filled with seasoned egg plant, vegetarian, cilantro sauce.....	\$ 16.00
Chistorra Spanish Chorizo, onion, peppers, served with bread.....	\$ 18.00
Huevos rotos Over easy eggs, marinara sauce, potatoes, spanish paprika, serrano ham.....	\$ 18.00
Pimientos de padron Shishito peppers charred, Manchego cheese, pickled shallots.....	\$ 18.00
Bohemios antipasto Mozzarella cheese, roasted peppers, arugula, pepperoncini, salami, capricola, mortadela, pepperoni, manchego cheese and bohemios dressing.....	\$ 20.00

Croquettes

Served with cilantro sauce

Manchego (4) Manchego cheese, seasoned potato.....	\$ 12.00
Iberian ham (4) Serrano ham, seasoned potato.....	\$ 12.00
Bacalao-cod (4) Cod, seasoned potato, dill.....	\$ 12.00

Bruschettas

Served on crostinis

Pan con tomate (3) Roasted tomato, garlic, fresh herbs, olive oil.....	\$ 12.00
Mediterranean (3) Tomato, kalamata olive, cucumber, feta, extra virgin olive oil.....	\$ 12.00
Caprese (3) Tomato, basil pesto, olive oil, fresh mozzarella.....	\$ 12.00
Serrano and Montrachet (3) Herbed goat cheese, serrano ham, olives, plum sauce.....	\$ 14.00
Brie and Serrano (3) Brie cheese wrapped with Serrano ham, olives, sweet plum sauce.....	\$ 14.00
Smoked salmon (3) Dill sauce, egg, capers and onion.....	\$ 14.00
Eggplant (3) Roasted tomato/eggplant/onion, balsamic, Manchego, olive oil.....	\$ 14.00

Jamon

Pata negra (2oz) Iberian Ham, sweet, nutty, earthy.....	\$ 60.00
5J Cinco Jotas (2oz) Jabugo, 100% acorn fed.....	\$ 70.00

Charcuterie board

Chef's choice of cured meats and cheese.....	\$ 28.00
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Tablas de chorizo (3)

Chef's choice.....	\$28.00
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Cosa's del mar

Sardinas a la antigua Sardines, natural juice.....	\$ 16.00
Boquerones White Spanish anchovies, garlic infused oil.....	\$ 17.00
Gamba scampi Shrimp, sautéed garlic/shallot/tomato, white wine, cream, fresh parsley.....	\$ 18.00
Shrimp petard Breaded shrimp, sweet and spicy glaze.....	\$ 18.00
Calamari Buttermilk/paprika marinated, flash fried, Baja sauce.....	\$ 18.00
Mix ceviche Shrimp, fish, scallops, cilantro, sweet peppers, citrus juices.....	\$ 18.00
Mussels a la champaña PEI mussels, champagne, roasted fennel, saffron cream.....	\$ 20.00
Clams en salsa verde Littlenecks, sautéed in wine, Spanish-style salsa Verde (anchovies, capers, parsley).....	\$ 20.00
Lobster cargo Lobster mix baked in a garlic herb butter.....	\$ 22.00
Bohemios Marseille Clams, PEI mussels shrimp, fish, tomato broth, fennel, leeks, saffron.....	\$ 25.00
Pulpo a la gallega Charred octopus, herb butter, roasted potato, fresh herbs, paprika.....	\$ 28.00

Tapas Mix plate

Ibero-american (2 each) Taqenos, empanadas, Beef Pataconcos, Chicken Pataconco, ceviche.....	\$ 28.00
Montaditos (2 each) Mediterranean/caprese bruschetta, brie and serrano, smoked salmon, and Ahi tuna.....	\$ 28.00
Bohemios (2 each) Taqenos, Empanadas, Mediterranean/smoked salmon bruschetta, calamari, Baja and cilantro sauce.....	\$ 35.00

Medio Platos

Mushroom ravioli (3) Roasted mushrooms, caper sauce.....	\$ 24.00
Lamb lollipops (3) Grilled, madeira demi-glace, roasted seasonal vegetable.....	\$ 24.00
Ahi tuna Seared rare, ponzu, wasabi aioli, wakame, pickled ginger..	\$ 28.00
Lobster ravioli (3) Citrus cream, roasted vegetables.....	\$ 28.00
Scallop and risotto Seared scallops, parmesan risotto, caper beurre blanc.....	\$ 30.00
Bohemios churrasco Grilled skirt steak, pinto-Gallo, marinated tomato/onion, maduros, chimichurri.....	\$ 36.00
Three cheese seabass Pan seared, Parmesan/Manchego/gouda crust, cream style corn.....	\$ 38.00
Pluma Iberica. Grilled pork shoulder, peppercorn demi-glace, pinto-Gallo.....	\$ 48.00

Dulce's

Tres leches.....	\$ 10.00
Crema Catalana.....	\$ 12.00
Churros con chocolate.....	\$ 12.00

