

## SNACKS & CO

<b>CHICKEN WINGS (5PCS)</b> 香脆雞翼 (5件)	<b>\$88</b>
<b>MINI CHEESE BURGERS</b> 迷你芝士漢堡	<b>\$118</b>
<b>FRENCH FRIES</b> 香脆薯條	<b>\$68</b>
<b>BEEF MEATBALLS (5PCS)</b> 牛肉丸 (5粒)	<b>\$108</b>
<b>ONION RINGS</b> 炸洋葱圈	<b>\$88</b>
<b>VITELLO TONNATO (VEAL &amp; TUNA)</b> 牛仔肉配吞拿魚醬	<b>\$118</b>
<b>STUFFED GNOCCHI</b> pan fried stuffed gnocchi w/ cheese, cured ham & sage 煎釀薯仔丸子配芝士、火腿及鼠尾草	<b>\$98</b>
<b>NACHOS</b> 墨西哥粟米片	<b>\$138</b>

## GREENS

<b>SOUP OF THE DAY</b> (please ask our staff for it) 每日例湯	<b>\$68</b>
<b>BURRATA PARMA HAM PLATTER</b> 布拉塔芝士巴馬火腿拼盤	<b>\$188</b>
<b>GAZPACHO</b> cold tomato soup w/ green pepper, cucumber, olive oil, Tabasco 番茄凍湯配青椒、青瓜、橄欖油及辣椒仔	<b>\$78</b>
<b>QUINOA SALAD</b> w/bell pepper, mangoes, edamame, red onions, lime, raisins & almonds 配燈籠椒、芒果、枝豆、紅洋葱、青檸、葡萄乾及杏仁	<b>\$138</b>
<b>COBB SALAD</b> w/ avocado, tomato, crispy bacon, chicken breast, blue cheese, corn & red wine dressing 配牛油果、番茄、香脆煙肉、雞胸肉、藍紋芝士、粟米及紅酒汁	<b>\$168</b>
<b>CHICKEN / SHRIMP / SALMON CAESAR SALAD</b> w/ romaine lettuce, croutons, poached egg & anchovy dressing 配羅馬生菜、麵包粒、水煮蛋及鯷魚汁	<b>\$148</b>
<b>OCTOPUS TABOULE SALAD</b> w/ butter lettuce, couscous, lentils, tomato, bell pepper & parsley 配牛油生菜、非洲小米、扁豆、蕃茄、燈籠椒及蕃茜	<b>\$138</b>
<b>NIÇOISE SALAD</b> w/ green beans, tomato, yellow pepper, red onion, tuna, potatoes, anchovies & hard boiled egg 配青豆、番茄、黃椒、紅洋葱、鮪魚、馬鈴薯、鯷魚及水煮蛋	<b>\$138</b>

## PIZZAS

\*Pizza can be half & half (choose 2 flavour)

<b>PIZZA OF THE MONTH</b> (please ask our staff for it) 每月精選薄餅	
<b>MARGARITA</b> w/ mozzarella, tomato sauce, basil & extra virgin olive oil 配水牛芝士、蕃茄醬、羅勒葉及特級初榨橄欖油	<b>\$138</b>
<b>PROSCIUTTO DI PARMA</b> w/ mozzarella, tomato sauce, prosciutto, arugula & olives oil 配水牛芝士、蕃茄醬、意大利巴馬火腿、芝麻菜及橄欖油	<b>\$158</b>
<b>CAPRICCIOSA</b> w/ mozzarella, tomato sauce, Italian baked ham, mushrooms, artichokes, olives & basil leaves 配水牛芝士、蕃茄醬、意大利烤火腿、蘑菇、雅枝竹、橄欖及羅勒葉	<b>\$168</b>
<b>QUATTRO FORMAGGI</b> w/ mozzarella, tomato sauce, fontina, gorgonzola & Parmesan 配水牛芝士、蕃茄醬、芳提娜芝士、貢佐拉芝士及巴馬臣芝士	<b>\$168</b>
<b>PEPPERONI</b> w/ mozzarella, tomato sauce, oregano, basil, thyme & pepperoni slices 配水牛芝士、蕃茄醬、奧勒岡草、羅勒葉、麝香草及辣肉腸	<b>\$158</b>
<b>TUNA</b> w/ mozzarella, tomato sauce, tuna, capers, onions & extra virgin olive oil 配水牛芝士、蕃茄醬、吞拿魚、酸豆、洋葱及特級初榨橄欖油	<b>\$148</b>
<b>POLLO</b> w/ mozzarella, chicken breast, ricotta & parsley 配水牛芝士、雞胸肉、乳清芝士及蕃茜	<b>\$158</b>
<b>PICANTE</b> w/ mozzarella, tomato sauce, chorizo & nduja 配水牛芝士、蕃茄醬、西班牙肉腸及義大利辣味薩拉米香腸	<b>\$178</b>
<b>HAWAIIAN</b> w/ mozzarella, tomato sauce, pineapple & ham 配水牛芝士、蕃茄醬、菠蘿及火腿	<b>\$188</b>
<b>BOHÈME</b> w/ mozzarella, tomato sauce, prosciutto, arugula, olives & burrata 配水牛芝士、蕃茄醬、意大利巴馬火腿、芝麻菜、橄欖及水牛芝士球	<b>\$218</b>
<b>SEAFOOD</b> w/ mozzarella, shrimp, clam, calamari, olive, parsley, extra virgin olive oil 配蜆、水牛芝士、蝦、大蜆、魷魚圈、橄欖、蕃茜、初榨橄欖油	<b>\$198</b>

## TOPPINGS - ADD ONS

<b>ANCHOVIES</b> 鯷魚	<b>\$15</b>	<b>MUSHROOMS</b> 蘑菇	<b>\$15</b>
<b>PANCETTA</b> 意式煙肉	<b>\$15</b>	<b>CHICKEN BREAST</b> 雞胸肉	<b>\$20</b>
<b>PEPPERONI</b> 辣肉腸	<b>\$15</b>	<b>SMOKED SALMON</b> 煙三文魚	<b>\$30</b>
<b>ARUGULA</b> 芝麻菜	<b>\$20</b>	<b>PROSCIUTTO</b> 意大利巴馬火腿	<b>\$30</b>
<b>EGG</b> 雞蛋	<b>\$15</b>	<b>COOKED HAM</b> 熟火腿	<b>\$30</b>

## FRESH PASTAS

<b>TRUFFLE LINGUINE</b> w/ onion, garlic, wild mushroom, truffle paste & percorino cheese 配洋葱、蒜蓉、野生磨菇、黑松露醬及意大利綿羊芝士	<b>\$178</b>
<b>SPICY LINGUINE AGLIO E OLIO</b> Add crabmeat 另加蟹肉 garlic, chili, chives & extra virgin olive oil 配蒜片、辣椒、法蔥及初榨橄欖油	<b>\$128</b> <b>+\$50</b>
<b>SEAFOOD LINGUINE</b> w/ clams, shrimps, tomatoes, parsley & provencal sauce 配蜆、蝦、蕃茄、蕃茜及普羅旺斯醬	<b>\$178</b>
<b>TAGLIATELLE CARBONARA</b> w/ mushrooms, onions, pancetta, egg & pecorino cheese 配蘑菇、洋葱、意式煙肉、雞蛋及意大利綿羊芝士	<b>\$148</b>
<b>ORECCHIETTE NDUJA</b> w/ eggplant & tomato passata, spicy sausage, ricotta cheese & fresh parsley 配茄子及蕃茄醬、義大利辣腸、乳清芝士和新鲜蕃茜	<b>\$168</b>
<b>PAPPARDELLE BEEF RAGOUT</b> w/ 12hrs slow cooked beef cheek, onions, carrots, celery & parsley 配12小時慢煮牛面頰、洋葱、紅蘿蔔、芹菜及蕃茜	<b>\$168</b>
<b>PINK SAUCE RIGATONI W/ SALSICCIA</b> Italian pork sausage, tomato sauce w/ a touch of cream 配義式腸肉、蕃茄醬及忌廉	<b>\$158</b>

## GUILTY PLEASURES

<b>TIRAMISU</b> 提拉米蘇	<b>\$78</b>
<b>PANCAKE</b> 班戟	<b>\$78</b>
<b>NUTELLA &amp; BANANA PIZZA</b> 香蕉朱古力榛子醬比薩	<b>\$88</b>
<b>NY CHEESE CAKE</b> 芝士蛋糕	<b>\$78</b>
<b>LEMON TART</b> w/ lemon sorbet 檸檬批配檸檬雪葩	<b>\$88</b>

## DOG MENU

<b>CHICKEN &amp; RICE</b> 雞肉飯	<b>\$49</b>
<b>BEEF &amp; RICE</b> 牛肉飯	<b>\$59</b>

## BOTTLE BEERS

- BLUE GIRL / CORONA \$50
- HOEGAARDEN PEACH \$50
- IPA GOOSE \$58
- SOMERSBY APPLE CIDER \$78

## DRAUGHT BEERS

- |                 | 25cl | 50cl |
|-----------------|------|------|
| - STELLA ARTOIS | \$40 | \$80 |
| - LEFFE         | \$45 | \$88 |
| - HOEGAARDEN    | \$45 | \$88 |

## SPRITZ & COCKTAILS

### VIRGINS

- LIME, MINT SPRITZ \$50
- STRAWBERRY, BASIL SPRITZ \$50
- COCONUT, LEMON SPRITZ \$55
- PINEAPPLE, GINGER SPRITZ \$55

### SPRITZ

- LIME, ROSE WINE, ELDERFLOWER SPRITZ \$75
- CUCUMBER, LIME, BASIL PROSECCO SPRITZ \$78
- PASSION FRUIT SPRITZ \$88
- CHANDON GARDEN SPRITZ \$88

### COCKTAILS

- ESPRESSO MARTINI \$78
- RASPBERRY MARTINI \$88
- MOJITO BASIL \$85
- BLOODY MARY \$80
- MARGARITA \$80

## WINES & SPARKLINGS

### SPARKLING

- VAPORETTO EXTRA DRY -Italy \$70 \$388
- VEUVE CLICQUOT -Champagne \$198 \$888

### WHITE

- CHARDONNAY -Domaine de l'Herre, Cotes de Gascogne IGP 2021 \$70 \$348
- SAUV BLANC -Nuala, Marlborough, New Zealand, 2022 \$80 \$398
- PINOT GRIGIO -Le Rive, Italy -2020 \$80 \$398
- SOAVE CLASSICO -Ca'Rugate, Italy-2019 \$458
- CHATEAU JEAN FAUX -Sainte Radegonde Blanc, Bordeaux 2019 \$568
- SANCERRE -Domaine Fouassier, Loire-2018 \$568
- CHABLIS VIEILLES VIGNES -Closerie des Alisiers, Bourgogne-2018 \$598
- MACON PRISSE -Jules Desjourney, Burgundy, 2017 \$628
- MEURSAULT -Domaine Jp Fichet, Bourgogne-2016 \$1200

### ROSE

- LA PETITE SOEUR -Pays D'Oc, 2021 \$78 \$358
- M DE MINUTY -Château de Minuty, Provence-2020 \$88 \$428
- LES 2 ANGES -Château L'escarelle, Provence-2020 \$498

### RED

- CHATEAU HAUTE BERGERADE -Costieres-de-Nimes, Rhone 2020 \$70 \$325
- PINOT NOIR -Les Calcaires, Loire-2019 \$80 \$350
- CHIANTI -La Vigna, Italy-2018 \$85 \$418
- MONTEPULICIANO D'ABRUZZO -Italy-2018 \$428
- CHATEAU JEAN FAUX -Les Sources, 2019 \$458
- PLAN DE DIEU -Domaine Manarine, Rhone-2017 \$458
- BARBERA D'ALBA -Corino, Italy-2018 \$558
- SAVIGNY LES BEAUNE \$880
- Ez Connardise, Francoise Andre, Burgundy, France 2014
- BAROLO -Alessandro Rivetto, Italy-2013 \$988

## SOFT DRINKS

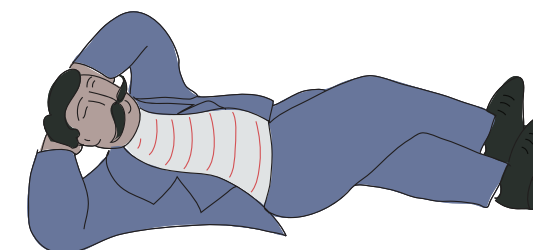
- COKE/ COKE ZERO \$30
- TONIC/ SODA \$30
- GINGER BEER/ GINGER ALE \$30
- ORANGE / APPLE / PINEAPPLE JUICE \$30
- TOMATO JUICE \$30

## COFFEES & CO

- ESPRESSO \$38
- DOUBLE ESPRESSO \$58
- AMERICANO \$38
- MOCHA, ICE MOCHA \$58
- CAPPUCINO/ LATTE \$45
- CAMOMILLE \$38
- ENGLISH BREAKFAST \$38
- GREEN TEA / PEPPERMINT \$38

## WATER

- |                  | 50cl | 1L   |
|------------------|------|------|
| - PANNA          | \$38 | \$68 |
| - SAN PELLEGRINO | \$38 | \$68 |



# CAFÉ BOHÈME

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- 10% Service Charges -

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