



BOTANAS

PADRON PEPPERS VG GF	7	GUACAMOLE TOTOPOS VG GF	7
FRIED CRISPY CHICKEN, AJI PANKA MAYO	8	QUINOA CROQUETAS, POLLERIA SAUCE V	7
CALAMARI CHICHARRÓN	9	SPINACH, FETA & SOFT CHEESE EMPANADAS V	9

TACOS 10

TINGA DE POLLO GF
Shredded chicken, guacamole, pico de gallo

HALLOUMI AL PASTOR V GF
Grilled halloumi, salsa pina, red slaw

BAJA FISH
Tempura cod, salsa tártara, cilantro

ANCHO MUSHROOM VG GF
Wild mushroom, asparagus, smoked tofu

CONCHINITA GF
Pork carnitas, sweet potato, red slaw

SALSA VG GF 2

SALSA CHALAQUITA	SALSA PIÑA	
PICO DE GALLO	SALSA CRIOLLA 🍴	
SELECTION OF ALL FOUR SALSAS		6

EXTRÁS 5

GRILLED SWEET CORN RIBS VG GF
Polleria sauce

CRISPY BABY POTATOES V GF
Uchucuta sauce

QUINOA SALAD VG GF 7
Palm heart, avocado, tomato & lemon dressing

FRIES, ROSEMARY AND LEMON VG GF

**SWEET POTATO FRIES,
AJI ROCOTO MAYONNAISE GF**

PLATILLOS

TUNA TIRADITO 18
Yellow fin tuna, rocoto ponzu tiger milk, daikon radish, cucumber, fried crispy noodles

CHICKEN ANTICUCHO GF 11
Grilled skewers, chalaquita & chilli sauce

EL CLÁSICO GF 16
Sea bass ceviche, aji amarillo limo tiger's milk, sweet potato, avocado, mango, pomegranate

PALM CEVICHE VG GF 11
Hearts of palm, avocado, mango, sweet potato, aji amarillo tiger's milk

DIM SUM 9
Prawns-stuffed dim sum, pork, cabbage with chupe sauce

BAO STEAMED BUNS 10
Pork carnitas, sweet potatoes, salsa criolla 🍴

CARNE GRELHADA 24
Char-grilled sirloin steak with a layer of chimichurri

CUZCO CORN CAKE V 10
Mushroom & sweet corn cake, sliced avocado, huancaína sauce

POSTRES 6

DULCE DE LECHE TART
Vanilla cream

CHOCOLATE TURRON
Caramelised pecans & chocolate ice cream

CHURROS
Classic Mexican churros, warm chocolate sauce

BEBIDAS 13

SPICY PEPINO 🍴
Casamigos Blanco Tequila, lime, cucumber, coriander, jalapeno, agave

INDECENT PROPOSAL
Pisco, cacao liqueur, hibiscus syrup, lemon juice, egg white, orange bitters

PICANTE 🍴
Patron Reposado Tequila, agave, lime juice, chilli

MEZCAL MARGARITA
Ojo de Tigre Mezcal, triple sec, lime, agave, bitters

VOLCAN PALOMA 13.50
Volcan Tequila, lime, grapefruit juice, Double Dutch soda

CERVEZAS 330ML

CORONA 4.5% 6.2

PACIFICO 4.5% 6.2

NOAM 5.2% 7.2

PERONI LIBERA 0.0% 5.8

ASAHI DRY ZERO 0.0% 5.9

V These dishes are made from ingredients that do not contain meat or fish.

VG These dishes are not made with any animal products.

GF Dishes are made from products which do not contain gluten as an ingredient.

† Fish dishes may contain small bones.

We have a dedicated preparation / cooking area for vegetarian, vegan and gluten free food. We follow good hygiene practices in our kitchen but, due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item.

We advise you speak to a member of staff if you have any food allergies or intolerance.

A discretionary service charge of 10% will be added to your final bill. We accept all major credit and debit cards. All prices are inclusive of VAT at the current rate.

We welcome your feedback. Please speak to a member of our management team or email us at: feedback@hotelbosco.co.uk

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HOTEL + COCKTAIL BAR