



## 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**  
Grilled 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

**BARBACOA BEEF GF**  
Braised short rib, onion, cilantro

**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

**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**      11  
Prawns-stuffed dim sum, pork, cabbage with chupe sauce

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

**BAO STEAMED BUNS**      11  
Choose from  
- Pork carnitas, sweet potatoes, salsa criolla  
- Braised short rib, onion, cilantro

**SALICHAS AJI VERDE GF**      12  
Chargrilled sausages, cilantro, jalapeños, parmesan

### POSTRES 6

**DULCE DE LECHE TART**  
Pistachio ice 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, jalapeño, 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](mailto:feedback@hotelbosco.co.uk)

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HOTEL + COCKTAIL BAR