

# búho



This menu was crafted by William Joshua,  
famous masterchef professional



## Snacks

### Prawn on toast - 7

Two-way sashimi prawns marinated in teriyaki barbecue and finely cut ginger and shallots, on toasted Japanese milk bread topped with truffle mayo and a fresh truffle slice.

### Courgette blossom - 7

Crispy aubergine topped with heirloom tomatoes, sambal sauce, tempura courgette blossom flower and lemongrass, topped with mayonnaise and alyssum flowers.

## Appetisers

### Watermelon Tataki - 15

Compressed and gently dried sesame-crust watermelon, nori-dusted rice cracker, radish petals, wasabi avocado, sesame & Thai basil emulsion - a plant-based homage to classic tuna tataki.

### Quinoa and shiitake mushroom salad - 17

A base of quinoa with mixed broccoli cress, red radish, and mustard green cress topped with cherry tomatoes, shiitake mushrooms, sesame goma dressing, shallots, and ginger.

### Búho duck salad - 24

A bed of crispy duck dressed in yuzu sweet chilli, topped with crunchy fennel, mixed cress, orange cubes and pomegranate seeds.

### Drunken prawn - 23

Tiger prawns cooked in over-proofed Chinese rose wine on a bed of oyster mushrooms, seasoned with garlic, shallots and topped with XO sauce and chimichurri sauce.

## The Main Obsession

### Chicken roulade with Indonesian spicy aromatic coconut sauce - 28

Chicken cooked three ways wrapped in savoy cabbage leaves, with boiled bok choy trees and an aromatic coconut and chicken sauce with a sambal base.

### Truffle ikura egg fried rice - 24

Jasmine rice with chilli and garlic oil, scrambled egg, diced shiitake mushrooms and bok choy, topped with diced sea bass, salmon ikura and poached egg.

### Sweet glazed Chilean sea bass with laksa sauce and crispy vegetable spring rolls - 38

Sea bass marinated in red bean paste on a base of laksa, finished with carrot, taro and shiitake mushroom crispy spring rolls.

### Slow cooked beef in secret satay sauce - 34

48-hour slow cooked beef, smoked over charcoal accompanied with a peanut satay sauce and crunchy vegetable slaw.

### Barbary duck breast - 32

Honey and spice glaze, Jerusalem artichoke puree, beetroot dumplings with duck leg confit blackberries, Asian soy and duck broth

## Companions

### Egg fried rice - 7

Jasmine rice with scrambled egg.

### Broccolini - 7

Tender-stem broccoli with crispy kale, goji berries and pine nuts.

# búho



## Wine Menu



## White Wine

Roberto Sarotto 'Campo dell'Olio' Gavi Di Gavi DOCG 2022/23 Piedmont, Italy.	.....	Glass £12   Bottle £35
Villa Bianchin Verdicchio Cdj Class Umani Ronchi, 2023, Italy.	.....	Bottle £35
Chinon Blanc Les Bondonnières, Couly-Dutheil, 2023, France.	.....	Glass £13   Bottle £40
Dog Point Sauvignon Blanc Marlborough, 2023, New Zealand.	.....	Glass £15   Bottle £45
Louis Latour Bourgogne Côte d'Or Blanc 2023, Burgundy, France.	.....	Glass £17   Bottle £50
Planeta Cometa Fiano 2022 Menfi Sicily, Italy.	.....	Glass £18   Bottle £60
Gavidi Gavi Bruno Brogila 2022 Italy.	.....	Glass £18   Bottle £70
Orin Swift Mannequin Chardonnay California, 2022, USA.	.....	Bottle £90
Chablis 1er Cru Butteaux, Brocard 2016, France.	.....	Bottle £110
Hermitage Blanc Les Miaux Ferraton, 2022, France.	.....	(Coravin) £28   Bottle £160
Cervaro della Sala, Antinori 2021, Italy.	.....	Bottle £185
Puligny-Montrachet, Xavier Monnot 2022, France.	.....	Bottle £195

## Rosé Wine

Lady A, La Coste 2023, France.	.....	Glass £13   Bottle £40
Miraval 'Sainte Victoire' Rosé 2022, France.	.....	Bottle £50
Whispering Angel, Côtes-de-Provence Rosé 2023, France.	.....	Glass £16   Bottle £50
Château d'Esclans 'Rock Angel' Rosé Côtes de Provence, France.	.....	Bottle £70
Château Sainte Marguerite Fantastique, Cru, 2023 France.	.....	Bottle £85

## Sparkling

Crémant de Bourgogne, Brut Reserve Marsigny, France.	.....	Glass £15   Bottle £45
Everflyht Brut, Great Britain.	.....	Bottle £45
Devaux Blanc de Noirs, France.	.....	Glass £17   Bottle £70
Louis Roederer 'Collection Brut' France.	.....	Bottle £95
Bollinger Special Cuvée France.	.....	Bottle £115
Champagne Jacquesson Cuvée 746, France.	.....	Bottle £132
Laurent-Perrier, Rosé, France.	.....	Bottle £155
Ruinart Brut, France.	.....	Bottle £160

## Red Wine

Montipagano Montepulciano, Umani Ronchi, 2023, Italy.	.....	Glass £12   Bottle £35
Promesa Rioja Crianza, 2021 Spain.	.....	Bottle £50
Mt Difficulty 'Roaring Meg' Pinot Noir 2022, Central Otago, New Zealand.	.....	Glass £15   Bottle £50
Pèppoli Chianti Classico, Antinori 2022, Italy.	.....	Glass £16   Bottle £60
Au Bon Climat 'Lala Panzi' Pinot Noir 2022, Russian River.	.....	Bottle £90
Ségla, Margaux, 2017, France.	.....	Bottle £110
Ridge Geyserville 2021, USA.	.....	Bottle £115
Barbaresco Bac Turot, Prunotto 2021, Italy.	.....	(Coravin) £35   Bottle £135
Riserva Costasera Amarone Classico, Masi, 2018, Italy.	.....	Bottle £150
Stag's Leap Wine Cellars Artemis is Cabernet, 2021, USA.	.....	(Coravin) £45   Bottle £180
Catena Argentino' Malbec 2021, Argentina.	.....	Bottle £195



# búho



Cocktail Menu



## Cocktails

### Jack and Coke Float (v) – 16

A playful reimagining on the famous Jack & Coke. This layered cocktail blends the warmth of Jack Daniel's with citrus brightness, creamy vanilla, and a touch of charcoal earthiness—crowned with a light, edible infused ice cream foam for a nostalgic yet elevated finish.

### Greek Salad (v) – 15

An avant-garde tribute to the Mediterranean classic. Bone Idyll gin meets savoury tomato, softened and citrus and lifted by a silken egg white foam. A whisper of olive oil, home grown in our garden in Cyprus, and feta adding umami depth, finished with an edible salad crown and a fragrant dusting of oregano.

### Coast is Clear – 16

A crystalline and spirit-forward expression of tropical restraint. Bright mango and white vermouth glide over tequila's earthy tones, with gentle bitterness and a saline edge enhancing the clarity of flavor. Clean, bold, and refined – our variation of a white negroni.

### Avocado Daiquiri – 15

Creamy, vibrant, and refreshingly unorthodox. This modern daiquiri balances ripe avocado's silkiness with zesty lime and white rum, lightly seasoned with saline to accentuate its subtle vegetal and tropical notes.

### Robinson 33 (v) – 16

Mixology at it's finest with a vibrant fusion of tropical sweetness and cinnamon spice, this cocktail pairs tropical pineapple and smooth tequila with a splash of zesty lime. Notes of creamy vanilla swirl through each sip. Bright, bold, and masterfully balanced. "Antonee Robinson's go-to cocktail.

### Milk and 2 Sugars – 16

A tea-time twist with cocktail sophistication. Clarified through milk for elegance and clarity, this blend of bergamot, floral Italicus, bitter Campari and gin, and soft sweetness evokes a delicate dessert – complex, fragrant, and comforting.

### Shiitake Old Fashioned – 17

A deeply savoury, umami-forward take on a classic Old Fashioned. Earthy shiitake-infused bourbon is mellowed by rich maple and lifted with aromatic bitter – a bold sip for the adventurous palate.

### Agua Colada – 15

Consider this the spiritual successor to the Piña Colada. Crystal clear and refreshingly smooth. This cocktail brings a unique interaction of flavour with a scoop of Blood Orange Sorbet in the mix. With a swirl of your spoon transform the flavour and viscosity of the experience. With hints of aleo, coconut and plum. This is a uniquely crafted blend.

### Scandi Sour – 17

Luxurious in flavour and silky to touch, this cocktail glides across the palate with elegance. Expertly crafted Belvedere Vodka, Clarified Oat Milk, Fresh Lime and Cardamom infused flavours for a warm aromatic finish. A final garnish of matcha provides a vibrant and striking finale.

(v) virgin cocktails options

**búho**

# búho



## Dessert Menu



## Desserts

Ojo de Búho - 14

At night, the owl sees what others miss. Our signature dessert reflects that stillness and precision - black sesame, raspberry, yuzu, matcha, cocoa, and stars that appear only when the light is just right.

## Ice Creams

Gochujang dark chocolate and candied chilli - 6

Oolong tea & burnt honey - 6

Smoked banana & five spice - 6

Avocado, coriander & lime - 6

White chocolate, wasabi & olive oil - 7

Soy sauce and kinako cookie - 7

## Sorbets

Beetroot & hibiscus - 6

Lychee, lemongrass & thai basil - 6

Cucumber, mint & rice vinegar - 6

Yuzu margarita - 7

## Homemade With Love

### Cognac & Armagnac

Courvoisier VS - 12

Vecchia Romagna Black - 12

Remy Martin VSOP - 14

Janneau VSOP Armagnac - 16

Hennessy XO - 50

### Coffees

Espresso - 3

Flat white - 4

Latte - 4

Cappuccino - 4

Americano - 4