

**BOHO CLUB**  

---

*Restaurant*



# Our Origins

## THE STORY OF A CULINARY JOURNEY FROM THE HEART OF BOTH BOHO & CHEF DIEGO DEL RÍO

*Our cuisine has no boundaries,  
but it is rooted to our homeland.*

*Diego del Río*



### THE EXPERIENCE

At Boho Club, cooking is an act of love for the land around us. It's born from Andalusian roots and carried by a curiosity for the world; every ingredient tells a story, every dish is a conversation between who we are and what we discover. Effortless elegance. Honesty in every bite. An attention to detail that never imposes itself, but you feel it.

Dining at our restaurant is about letting go. The aromas reach you before the plates do, the textures awaken something you didn't expect, and the flavours... those stay with you long after the last bite.

Boho Club Restaurant is much more than a gastronomic destination on the Golden Mile. It's a project with a soul of its own, built by people who understand that true luxury is earned in the details; in the precise gesture, in the atmosphere that wraps around your table, in that moment when a dish makes you close your eyes.

### DIEGO DEL RÍO

Our Executive Chef Diego cooks the way he lives: feet firmly in Andalusia, gaze set on the horizon. Trained in the finest kitchens, shaped by years of craft and driven by a restlessness that never settles. He travels, tastes, absorbs; and everything he discovers is filtered through his land, his roots, a deep respect for local produce and the farmers who grow it.

His cooking is honest and ever-evolving. As capable of honouring tradition as of reshaping it with grace. As grounded in the local as it is open to the unexpected. A cuisine that doesn't try to impress. It moves you.

Signature Bread | **5**

Artisan sourdough bread with lightly smoked homemade butter, Finca La Torre extra virgin olive oil (Hojiblanca variety) and alioli made with Payoyo cheese from Cádiz.

# Tasting Menu

## A SENSORIAL CELEBRATION OF ANDALUSIA

Diego del Río cooks from the root. Every course of his tasting menu is born from Andalusian soil, from the hands that tend it, from the flavours he's brought back from his travels. This isn't a menu; it's a journey. An invitation to sit down, lose track of time and let yourself be carried.

Eight moments designed to awaken something. Locally sourced ingredients: mountain, orchard, coast and countryside... crafted with the precision of someone who has spent years refining every gesture. Tradition you recognise. Creativity that surprises. Dishes that speak for themselves without needing to explain.

Discover it for the first time or come back and live it again. The Boho Club tasting menu is one of those experiences that stays with you; on the palate and in the memory.

---

---

### TASTING MENU

- Consisting of a total of 8 courses (7 savoury and 1 sweet) and 1 cocktail **125**
- Accompanied by a wine pairing curated by our team of sommeliers **195**

# Starters

## THE OPENING: A DISCOVERY OF FLAVOURS

This is where it all starts. A selection of dishes made for sharing, for breaking the ice and stirring the appetite. Classics that Diego del Río has made his own and creations that are already part of who we are at Boho Club; every bite is a statement of intent.

---

---

### ARTISANAL CHEESES ( 6 ud )

32

Selection of Andalusian and French cheeses, made with different types of milk and maturity

### 100% ACORN-FED IBERIAN HAM

38

Certified D.O. Jabugo. Free-range Iberian pigs raised on Dehesa acorns

### CORN SOUP

24

Cold smoked corn soup, gently spiced, served with creamy roasted avocado mojo and tangy pickled vegetables

### STEAK TARTARE

34

Made with Galician beef fillet, soy-cured egg yolk, 24-month-aged Comté cheese, carasau bread and chips

### CAPRESSE BOHO

26

Stracciatella, semi-dried Lobello tomatoes, fresh basil and croutons in butter

### SMOKED VITELLO TONNATO.

26

Smoked beef tenderloin at a low temperature, in a Vitello Tonnato sauce, capers, and pickled onions

### KING PRAWN CROQUETTES

14/24

Creamy, with a red king prawn tartar seasoned with its own juice on a light avocado cream

### AMBERJACK TIRADITO

26

Thin slices of amberjack with jalapeño gazpacho, baby cucumber, fresh coriander & crispy masago

### RED TUNA SASHIMI

28

Lean cut with yellow chili ceviche, crispy curry leaves and ikura

### RED TUNA TARTAR

36

Wild tuna (top loin) with an Asian dressing, hints of wasabi cream, boondi and nori

*Extra truffle: +15 | Extra caviar: +50 | Extra fried egg :+6*

## OYSTERS & CAVIAR: THE SEA'S RICHES

Raw as a philosophy. Here, the product speaks for itself, we barely touch it, we simply dress it with nuances that travel between the Mediterranean and Asia. Clean textures, bright flavours and that freshness that only comes when the sea is a step away from your table.

---

---

### OYSTER (1 UNIT) 8

French Marennes-Oléron No. 2 oyster, Sorlut Speciale:

- **Natural**, served with lemon wedges
- **With ponzu** Kalamansi and Thai mignonette
- **With cucumber** juice, ginger and yoghurt
- **Michelada**, with sweet cherry juice, Klamath, tajín and lime
- **With ceviche** of passion fruit and mint

### IMPERIAL CAVIAR OSCIETRA 140/235/450

Firm roe with notes of walnut and a delicate iodine aroma (aged 7–9 years). Served with homemade blinis, crème fraîche and butter

### EXTRAVAGANTE CAVIAR BELUGA 30G 250

Light roe with a smooth, refined texture (18 years of maturation). Served with homemade blinis, crème fraîche and butter

## THE HARVEST: OUR CHEF'S EXPRESSION OF THE LAND

The best of the garden, grown by farmers we know by name. Seasonal vegetables that arrive at their peak and Diego transforms them with technique, respect and a touch of daring. Dishes where the vegetable leads. No disguises, no shortcuts. Just honest flavour, vivid texture and the kind of harmony that appears when the produce is so good it barely needs anything else.

---

---

### FAKE RISOTTO 28

Creamy with pasta puntalettes, a light herb pesto paired with coconut, citrus, and mascarpone cheese, finished with grilled vegetables

### TOMATOES FROM THE FARM 26

Locally grown tomatoes, served with a piquillo pepper emulsion and extra virgin olive oil

### SEASONED KHOLRABI 22

With a base of smoked sesame yoghurt, pickled onion, cashew nuts and red mustard

### LEEK CONFIT 24

Served with chilli beurre blanc and grilled smoked eel. *Vegetarian option available*

### KENYA GREEN BEAN SALAD 16

With spinach, lemon and truffle dressing, topped with a sprinkling of Parmesan cheese

### PADRÓN PEPPERS WITH SESAME 14

Fried Padrón peppers with a sesame and za'atar dressing

# Mains

## THE SEA: A CHEF'S INTERPRETATION

Diego del Río's vision of the sea: fish carefully selected at market, prepared with precision, balance and respect for their natural flavours.

---

---

### GRILLED SEA BASS WITH GREEN CURRY. 42

Charcoal-grilled sea bass, served with pak choi sautéed in green curry sauce and Japanese furikake

### BILBAÍNA-STYLE TURBOT 64

Turbot grilled over charcoal and served in its own juices, thickened with a classic emulsified Bilbao sauce and roasted peppers. *Finished at the table*

### CRISPY FRIED OCTOPUS 34

Sous-vide octopus, then fried to crisp perfection, served with teriyaki sauce, pickled cucumber, and an airy spiced potato foam

### MONKFISH AL GNOCCHI 34

Monkfish sautéed in a hot wok, paired with gnocchi in a creamy beurre blanc, finished with drops of oloroso-cured egg yolk

## MEATS FROM THE FIRE: PRECISION & PASSION

Diego del Río understands fire like few others. Slow cooking, open embers and just the right amount of time. Every cut passes through his hands with the patience it deserves, and the result is that exact point where the flavour needs nothing more.

---

---

### MÁLAGA SUCKLING GOAT 42

Suckling goat from Málaga, slow-cooked suckling shoulder with Payoyo cheese cream and apricot purée infused with Jerez vinegar.

### IBERIAN PORK WITH GREEN PEPPER 35

Iberian pork shoulder marinated in a green pepper, spring onion and chive oil emulsion

### SOLOMILLO ROSSINI 59

A classic turned into a show. Our Galician sirloin steak, roasted in a wood-fired oven, is finished tableside with a Rossini flambé reduction of foie, truffle, and veal jus, creating a fiery display of aroma and flavour.

### GLAZED WAGYU RIB 45

Slow-cooked with a tarragon and mustard emulsion, served with a dressed watercress salad

### CHICKEN COQUELETTE 38

Grilled chicken coquelette with roast chicken jus and sautéed baby potatoes



## EMBER & SMOKE – PREMIUM CUTS

Real wood, real smoke and cuts that speak for themselves. Each piece is served with a fresh seasonal salad and the sauce of your choice. Pick your side and make the dish your own.

---

---

### THE MEATS

GALICIAN BEEF SIRLOIN ( 250 G )	48	PREMIUM ENTRECÔTE ( 500G )	58
T-BONE PORTERHOUSE ( 700 G )	84	ANGUS RIB EYE ( 350 G )	56
TOMAHAWK ( 1,5 KG )	160		

---

---

### THE SAUCES

PEPPER: made with reduced meat stock, toasted pepper and cream	5	BEARNESA: made with tarragon butter and egg yolk	5
TRUFFLE: with our reduced beef stock, truffle, foie gras and cream	5	CHIMICHURRI: chopped fresh herbs, Argentine chilli, garlic and extra virgin olive oil	5
ESPAÑOLA: made with butter, reduced meat stock and Oloroso sherry	5		

---

---

### THE SIDES

Boho-style chips	8	Mashed potatoes with French butter	8
Baby potatoes with lemon thyme, sautéed in butter	8	Fried sweetcorn ribs with Parmesan mayonnaise	12
Bimi with herb vinaigrette and fried kale	9	Grilled red Italian pepper with a vinaigrette made from its own juices	10

# BOHO CLUB

---

## Restaurant

### ALLERGENS

