



• BOHEMIAN SOUL KITCHEN •

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## MENU

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### WEDGE POTATOS | \$ 138 | V OPT.

Double cooked wedge potatoes, cajun seasoned.  
Served with house dressings.

### PIBIL CHICKEN CROQUETTES | \$ 151

12 hours pibil marinated chicken, double cooking  
method. Red recado aioli, lemon zest & guajillo chili.

### BAO | \$ 122 | V

Homemade steamed buns, filled with oatmeal tempura  
vegetables and roasted sweet peppers veganaise.

### PERUVIAN CEVICHE | \$ 220

Mixed Peruvian ceviche with local fish, squid and  
crunchy corn kernnels. With pink pepper tiger milk.

### VEGAN CEVICHE | \$120 | V

Mango, jicama, mushroom, and tomato, immersed  
in lime juice. Served with plantain chips.

### GUACAMOLE & LEÑA | \$ 227 | V

Our version of guacamole with smoke flavor oil, pico  
de gallo. Served handmade tortilla chips.

### VIETNAMESE ROLL | \$ 121 | V

Red pepper, jicama, lettuce, huitlacoche wrapped  
Vietnamese style in Mexican Hoja Santa. Homemade  
sweet chili sauce and peanut butter.

### CLEO BURGER | \$ 256

Angus beef Paty with caramelized onion and crispy  
bacon. Brioche buns. Served with wedges potatoes.

### QUINOA TABBOULEH | \$ 123 | V

Quinoa duo with bell pepper and almonds dressing.  
Vegetables spirals.

### POKE BOWL | \$ 215 | OPC. V

Quinoa duo with beans, crudites, lettuce, avocado,  
sesame, shrimp. Local mustard and lemon dressing.

### GAMBITAS AL AJILLO & CASCABEL | \$ 221

Campeche shrimp cooked in clay casserole with  
garlic, parsley and Cascabel chili.

### FISH TACOS | \$ 197 | 3 PC.

Handmade blue tortilla. Grill or sauté fish fillet with  
purple cabbage and Shirodashi carrots. Habanero -  
maracuya sauce.

### CHICKEN TACOS | \$ 197 | 3 PC.

Handmade red tortilla. Marinated chicken breast.  
Avocado mousse and pico de gallo.

### SHRIMP TACOS | \$ 197 | 3 PC.

Baja style tacos, with handmade green tortilla.  
Remoulade and habanero - maracuya sauce.

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### BROWNIE | \$ 119

Fudge brownie, house made ice cream.

### DULCE DE LECHE CUSTARD | \$ 119

Latin - American childhood memories served with berries.

### TARTA TATIN | \$ 119

Classics French dessert with apple and caramel sauce.