



# PRIMAVERA

COVER CHARGE AND HOME MADE BREAD BASKET  
€3,00 P.P.

# TASTING MENU

## TERRA AT BOHO PADOVA

THE TASTING MENU IS TO BE CONSIDERED FOR THE WHOLE TABLE

ORGANIC CHIANINA BEEF TARTARE, GLAZED BLACK  
CHERRIES, JUNIPER, TRUFFLE MAYONNAISE, CARASAU  
CRISPY BREAD  
ALLERGENS: 4, 5, 10

ROASTED QUAIL, SWEET POTATO FONDANT, TAMARIND  
SAUCE AND CHIPOTLE  
ALLERGENS: 3

Wine Pairing: Lessini Durello Brut Riserva Metodo Classico  
2017 Collineri -36 mesi sui lieviti- Cantina Montecchia di  
Crosara ( Vr)

RICOTTA AND NETTLE HOME MADE GNOCCHI,  
BUTTER, SAGE, BLACKBERRY HONEY AND PIAVE  
STRAVECCHIO CHEESE  
ALLERGENS 3, 4, 9

Wine Pairing: Lagrein 2021, Kupelwieser

GRILLED OSTRICH FILLET, RASPBERRY CHIMICHURRI,  
BELGIAN ENDIVE AND TOASTED ALMONDS  
ALLERGENS: 10

Wine Pairing: Nebbiolo d'Alba Mirinè DOC,  
Cantina Paolo manzone

TONKA BEEN CUSTARD, NESTLED IN KATAIFI, WITH GUAVA  
SAUCE  
ALLERGENS 3, 4, 5, 9

Wine Pairing: Fior d'Ape spumante, Le volpi, Colli Euganei

TASTING MENU (INCLUDING COVER CHARGE, WATER AND  
COFFEE) €60 PER PERSON

WINE PAIRING €35 PER PERSON

# MENÙ DEGUSTAZIONE MARE AT BOHO PADOVA

THE TASTING MENU IS TO BE CONSIDERED FOR THE WHOLE TABLE

PRAWNS IN TEMPURA, PUFFED QUINOA, PICKLED VEGGIES,  
MANGO, AVOCADO AND A LIGHT SAFFRON-YOGURT  
MAYONNAISE

ALLERGENS 3,4,6,9,14

CACIO PEPE ROSA GRILLED SCALLOPS, LIME, APRICOTS  
CONFIT AND FRIED GREEN PLANTAIN

ALLERGENS:2,3,6,14

Wine Pairing: Lessini Durello Brut Riserva Metodo Classico  
2017 Collineri -36 mesi sui lieviti- Cantina Montecchia di  
Crosara ( Vr)

DURUM WEET SPAGHETTI WITH FERMENTED BLACK  
GARLIC, CHILLI & LIME, TOPPED WITH A PINK PRAWN  
TARTARE

ALLERGENS:4,6,14

Wine Pairing: Lugana Musa 2022 Buglioni

YELLOW FIN TUNA TATAKI WITH SESAME COATING, GUAVA  
DRESSING AND CHARD

ALLERGENS: 1,4,12

Wine Pairing: Rosazzo DOCG 2019 Rocca Sveva

TONKA BEEN CUSTARD, NESTLED IN KATAIFI, WITH GUAVA  
SAUCE

ALLERGENS 3,4,5,9

Wine Pairing: Fior d'Ape spumante, Le volpi, Colli Euganei

TASTING MENU (INCLUDING COVER CHARGE, WATER AND  
COFFEE)€60 PER PERSON

WINE PAIRING €35 PER PERSON



## STARTERS

### BATTY FANG

ORGANIC CHIANINA BEEF TARTARE, GLAZED BLACK CHERRIES,  
JUNIPER, TRUFFLE MAYONNAISE, CARASAU CRISPY BREAD  
€ 21

ALLERGENS 4,5,9,10

### VICTORIA & ALBERT

CACIO PEPE ROSA GRILLED SCALLOP, LIME, APRICOTS CONFIT AND  
FRIED GREEN PLANTAIN  
€21

ALLERGENS 2,3,6,14

### DES CREVETTES DANS MON JARDIN

PRAWNS IN TEMPURA, PUFFED QUINOA, PICKLED VEGGIES, MANGO,  
AVOCADO AND A LIGHT SAFFRON-YOGURT MAYONNAISE  
€ 19

ALLERGENS 3,4,6,9,14

### DE WATERKANT

HOME-MADE VEGETARIAN CHICKPEAS FALAFELS ON EGGPLANT  
BABA GHANOUSH, FETA CHEESE AND SPROUTS  
€ 14

ALLERGENS 1,2,3,4,6,12

### CAPE MALAY

CHICKEN SATAY SKEWERS, THAI SALAD WITH CUCUMBERS  
CABBAGE, CARROTS, PEANUTS AND CORIANDER  
€ 16

ALLERGENS 4,7,11,12

### BIG IN JAPAN

HOME MADE BAO STEAMED BUNS  
WITH SESAME SEASONED GREENS  
€8

ALLERGENS 3,4,7,11,12

WITH PRAWNS IN TEMPURA  
€10

ALLERGENS 3,4,6,7,11,12



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## STARCH BASED MAINS

### LA CARBOHONARA

CARBONARA SQUARE SPAGHETTONI BRAISED IN  
ABSINTH AND JUNIPER  
€ 18

ALLERGENS 3,4,9

### THE CAPETONIAN

BASMATI RICE WITH GREENS, SOY SPROUTS, GRILLED  
POULTRY AND PORK, STEAMED PRAWNS AND MANGO  
CHUTNEY  
€ 19

ALLERGENS 6,9,11,12

### UMAMI

DURUM WEET SPAGHETTI WITH FERMENTED BLACK  
GARLIC, CHILLI & LIME, TOPPED WITH A PINK PRAWN  
TARTARE  
€ 21

ALLERGENS 4,6,14

### THE GRAND TOUR

RICOTTA AND NETTLE HOME MADE GNOCCHI,  
BUTTER, SAGE, BLACKBERRY HONEY AND PIAVE  
STRAVECCHIO CHEESE  
€ 18

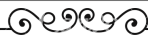
ALLERGENS 3,4,9

### THE TRADITIONAL

LOCAL BIGOLI NOODLES, WITH A SAUCE OF  
ANCHOVIES, ONIONS, CHAMOMILE FLOWERS AND MAIZE  
CRUMBLE € 16

ALLERGENS 1,3,4,9





## MEET AND FISH BASED MAINS

### THE ANGLO-BOER WAR

ANGUS BEEF TAGLIATA, BLACK CHERRIES  
REDUCTION, TURNIPS, SWEET & SOUR ONIONS,  
PRATOMAGNO CHEESE FLAKES

€ 25

ALLERGENS 3,10

### SOUTH AFRICA

GRILLED OSTRICH FILLET, RASPBERRY CHIMICHURRI  
SAUCE, BELGIAN ENDIVE AND ALMONDS

€ 29

ALLERGENS 5,10

### VICTORIAN FIX

ROASTED QUAIL, SWEET POTATO FONDANT, TAMARIND  
SAUCE AND CHIPOTLE

€22

ALLERGENS 3

### NAUTILUS

BATTERED FRIED CALAMARI AND PRAWNS WITH  
CRUNCHY CRUSCO PEPPERS

1 PORTION 300GR € 21

DOUBLE PORTION 500GR €36

ALLERGENS 1,2,4,6

### THE ANCIENT MARINER

YELLOW FIN TUNA TATAKI WITH SESAME COATING,  
GUAVA DRESSING AND CHARD

€ 24

ALLERGENS 1,4,12

### SIDE DISHES

€ 7

ASK YOUR WAITER FOR DAILY SELECTION





## DESSERT

### MALVA PUDDING

CARAMELIZD BUTTER AND APRICOTS PUDDING WITH  
A SIDE OF VANILLA GELATO

€9

ALLERGENS: 3,4,9

### YUZU BLAST

MILLEFEUILLE WITH YUZU CUSTARD, BLACK  
CHERRIES AND LIQUORICE POWDER

€ 9

ALLERGENS 3,4,9

### MORE IS MORE

TONKA BEEN CUSTARD, NESTLED IN KATAIFI, WITH  
GUAVA SAUCE

€9

ALLERGENS 3,4,5,9

### TO DIE FOR

COCONUT AND WHITE CHOCOLATE SEMIFREDDO,  
MANGO, MINT AND PASSION FRUIT DRESSING

€9

ALLERGENS 3,9

### LOCAL IS LEKKER

'SBRISOLONA' SHORTCRUST CAKE WITH BERRIES  
AND HOME MADE CUSTARD

€9

ALLERGENS 3,4,9





ALLERGENS:

- 1) FISH
- 2) CLAMS MOLLUSCS SHELLFISH
- 3) MILK AND DERIVATES
- 4) GLUTEN AND CEREALS
- 5) NUTS
- 6) CROSTACEANS
- 7) PEANUTS
- 8) LUPINS
- 9) EGGS
- 10) SOLPHITES
- 11) SOY
- 12) SESAME SEEDS
- 13) MUSTARD
- 14) CELERY

