



# B Ō K A N

## THE BAR



## ARCHIVE COLLECTION



WHERE LONDON MEETS THE WATERLINE

Take in sweeping views across the City,  
as you explore a menu designed to reflect the character  
and energy of London.





**WE ARE A CASHLESS ESTABLISHMENT.**

Please speak to a member of staff regarding allergies  
or dietary requirements.

All prices are in GBP and inclusive of VAT.

A discretionary 12.5% service charge will be added to  
your bill.

# CHAPTER ONE

## THE BAR



A collection of drinks,  
inspired by the City below

Please speak to a member of staff regarding allergies or dietary requirements.

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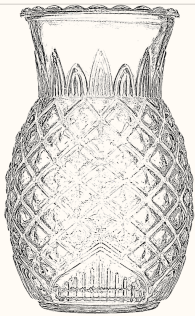
A collection of original creations, brought to life through collaboration and a shared pursuit of flavour.



## SIGNATURES

*Creations from the team to you*

PEACH & QUIET  
Archive NO. s-0102



£17

Lightly tart and fruit-forward, with zesty lime leading into soft orange and fresh white peach, all built on a Planteray rum base. The finish is rounded with a subtle touch of Planteray OFTD, adding depth and richness.

*\*Contains Nuts\**

SILKY ALTITUDE  
Archive NO. s-0007



£16

Bright Citadelle gin with zesty lemon, mango, and creamy coconut, finished with a smooth, silky touch.

ROASTED HORIZON  
Archive NO. s-0056



£16

Tropical Adriatico amaretto with pineapple, yuzu and rhubarb, finished with Planteray OFTD rum for warm depth.

*\*Contains Nuts\**

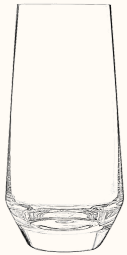
## Refined, Reworked & Rediscovered Creations

### REIMAGINED CLASSICS

*The classics with a Bōkan twist*

#### TROPICAL SPICE

Archive NO. s-0051



£17

A spicy mango twist on the classic Margarita, blending zesty citrus with ripe mango and a touch of chilli heat. Built on Pensador mezcal and finished with a tangy Tajín rim

#### NEGRONI BLANC

Archive NO. s-0256



£15

A lighter twist on the Negroni, featuring floral Citadelle gin and citrusy Lillet, balanced by gentle bitterness and finished with a lift of grapefruit zest.

#### GOLDEN REEL

Archive NO. s-0006



£16

A salted caramel twist on a Daiquiri, with popcorn-infused Altamura, bright lime and a smooth, indulgent finish.

### REDISCOVERED COCKTAILS

*Cocktails rediscovered from the history books*

#### WINNEBAGO NO.7

Archive NO. s-0201



£16

Inspired by early American cocktails, rich with whisky, Planteray dark rum, cacao and honey, lifted by ginger and a silky foam.

#### BRANDY CRUSTA

Archive NO. s-0011



£16

A New Orleans classic from the 1850s, bright brandy with citrus, curaçao and maraschino, finished with bitters and a sugared rim.

#### SINGAPORE SLING

Archive NO. s-0100



£16

A tropical classic from Raffles Hotel, blending Citadelle gin with cherry, citrus and herbal notes, finished with a smooth, fruity depth.

Full of flavour and character, without all the alcohol.

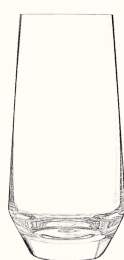


## LOW AND NO ALCOHOL CREATIONS

*Crafted for when you want more than juice*

### MILKY PALOMA

Archive NO. n-0220



£14

A bright, low-ABV spritz of Adriatico Bianco with lemon and pink grapefruit, crisp, citrusy and refreshing.

*\*Contains Nuts\**

### NOT AMARETTO SOUR

Archive NO. n-0190



£10

A non-alcoholic twist on the Amaretto Sour, with nutty Adriatico, pineapple and lemon, softened by honeycomb sweetness.

*\*Contains Nuts\**

### VANILLA CLOUD


Archive NO. n-0187




£10

A light, tropical blend of coconut, lime and vanilla, lifted with Everleaf and finished with a smooth mango foam.

## SOFT



COCA COLA / DIET	4.50
LEMONADE	4.00
GINGER ALE / BEER	4.00
TONIC / LIGHT	4.00
SODA	4.00
TROPICAL SODA	4.00
BITTER LEMON TONIC	4.00
JUICES	4.00
<i>(pineapple, apple, orange, cranberry)</i>	



## COFFEE



ESPRESSO	4.50
<i>double</i>	5.00
AMERICANO	5.00
LATTE	5.00
CAPPUCCINO	5.00
FLAT WHITE	5.00
MACCHIATO	4.50
<i>double</i>	5.00
MOCHA	5.00
HOT CHOCOLATE	5.00

## TEA



ENGLISH BREAKFAST / DECAF	5.00
EARL GREY	5.00
GREEN	5.00
PEPPERMINT	5.00
CAMOMILE	5.00
LEMON & GINGER	5.00
FRESH MINT	5.00

# BEERS

NOAM BAVARIAN LAGER	7.50
CURIOUS IPA	7.50
CURIOUS CIDER	7.50
PERONI GLUTEN FREE	6.00
PERONI 0.0%	6.00

# WINE

<u>RED</u>	175ml	Bottle
MARIUS CHAPOUTIER, <i>France</i> <i>Concentrated red fruit aromas with a silky tannin structure</i>	12.00	42.00
ERRAZURIZ, PINOT NOIR, <i>Chile</i> <i>A ruby red colour, characterised by concentrated flavours and a refined structure</i>	13.00	50.00
VINA REAL RESERVA, RIOJA, <i>Spain</i> <i>Aromatic with notes of forest fruits and a subtle liquorice palate</i>	13.50	57.00
CA'MOMI, CABERNET SAUVIGNON, <i>Napa Valley</i> <i>Notes of blackcurrant, plum and pepper with a long finish</i>	17.50	69.00
CASADEI, CABERNET FRANC, <i>Tuscany</i> <i>Elegant and velvety, superbly structured</i>		90.00

# WINE

## WHITE

175ml Bottle

LA LOUPE, GRENACHE BLANC, *France*

*A dry, richly textured palate characterised by floral notes and orange blossom*

12.00 42.00

ESPORAO RESERVA, ALENTEJO, *Portugal*

*A creamy palate with flavours of ripe tangerine, toasted undertones, and hints of apricot*

13.50 52.00

JB ADAM, PINOT AUXERROIS, *Alsace*

*Fruity, smooth, harmonious, and well-balanced palate*

14.50 60.00

POUILLY FUME, S.BLANC, LOIRE, *France*

*Sauvignon Blanc featuring notes of yellow apple and acacia, offering a pleasing freshness*

15.00 65.00

TRUCHARD, CHARDONNAY, *Napa Valley*

*Complex aromas of toasted notes, vanilla, and fully matured, rich flavours*

18.00 70.00

## ROSE

CHIARETTO, BARDOLINO, *Italy*

*Vivid notes of red berries, complemented by nuanced floral hints*

12.00 45.00

MIRABEAU PURE, *France*

*Dense and indulgent with a superbly refined texture*

14.00 60.00

MIRABEAU PURE, MAGNUM 1.5L *France*

115.00

# SPARKLING & CHAMPAGNE



	125ml	Bottle
BOTTEGA 0.0%	7.50	25.00
BOTTEGA GOLD	12.50	68.00
TAITTINGER BRUT RÉSERVE	17.00	105.00
TAITTINGER ROSÉ	19.00	115.00
TAITTINGER BRUT RÉSERVE MAGNUM 1.5L		210.00
RUINART BLANC DE BLANC		170.00
DOM PERIGNON		360.00
LOUIS ROEDERER CRISTAL BRUT		480.00
KRUG ROSÉ		560.00
ARMAND DE BRIGNAC		650.00

# CHAPTER TWO

# THE KITCHEN



Seasonal dishes designed to be enjoyed  
with the view and the company around  
you.

Please speak to a member of staff regarding allergies or dietary  
requirements.

All prices are in GBP and inclusive of VAT. A discretionary 12.5%  
service charge will be added to your bill.

38|39

# NIBBLES

Choose 1 for £4, or a selection of 4 for £12

THAI SWEET CHILLI PUFFS

*Gluten / Soya*

MIXED NUTS

*Nuts*

PEPPER DISC CRACKERS

*Dairy / Sesame*

OLIVES

# STARTERS

HUMMUS & FLATBREAD (*Ve*)

*Gluten / Sesame*

9.00

SUPERFOOD SALAD (*Ve*)

Quinoa, avocado, bell pepper, red onion, tofu,  
pomegranate, mixed seeds - *\*add chicken £4.50*  
*Soya*

12.00

SLOW-COOKED BEEF TACOS

Served with hummus and balsamic reduction

*Egg / Gluten / Sesame / Sulphites*

12.50

TEMPURA TIGER PRAWNS

Served with sweet chilli sauce

*Crustaceans / Gluten*

16.00

BURRATA PUGLIESE (*V*)

Heritage tomatoes, focaccia & balsamic reduction

*Dairy / Gluten*

16.50

## TO SHARE (or not)



### BBQ CHICKEN WINGS

14.00

Served with a sesame sweet chilli sauce

*Gluten / Sesame*

### LASAGNA BITES

18.50

Deep fried lasagna bites in three flavours, served with tomato dip

beef, tomato and mozzarella (V), truffle (V)

*Celery / Dairy / Egg / Gluten / Sulphites*



### BUTCHER'S TILE

22.00

Ask for today's selection of British charcuterie, cornichons, pickled onions & crackers

*Gluten / Sulphites*

### CHEESE TILE (V)

22.00

Ask for today's selection of European cheese, seasonal marmalade & mini baguette

*Dairy / Gluten / Sulphites*

### BŌKAN TILE

25.00

A mixture of British charcuterie & cheese

*Dairy / Gluten / Sulphites*



## MAINS

### CHICKEN CAESAR SALAD

Baby gem, dried olives, fried capers, crispy bacon, croutons, sundried tomatoes and Caesar dressing

*Dairy | Egg | Fish | Gluten*

19.50

### FISH & CHIPS

Battered haddock served with mixed leaf salad & tartare sauce

*Egg | Fish | Gluten*

21.00

### BŌKAN BURGER WITH FRIES

Wagyu beef burger, crispy bacon, cheddar, rocket, beef tomato, red onion, pickles, smoked mayo & ginger glaze

\*BURGER WILL ONLY BE SERVED WELL DONE\*

*Dairy | Egg | Gluten*

25.00

### DRY-AGED RIBEYE STEAK

Served with peppercorn sauce and roasted baby potatoes

*Dairy | Gluten*

36.00

# PASTA

## MUSHROOM TORTELLINI (V)

Served in a mushroom sauce, *\*add chicken £4.50*  
*Vegan version available upon request*  
*Gluten / Soya*

18.00

## FRESH BASIL PESTO LASAGNA (V)

Served with side salad  
*Dairy / Egg / Gluten / Nuts*

19.00

## BEEF & MOZZARELLA LASAGNA

Served with side salad  
*Celery / Dairy / Eggs / Gluten / Sulphites*

21.00

# ON THE SIDE

## CHIPS

*Gluten*

6.00

## SEASONAL SIDE SALAD (Ve)

6.00

## SWEET POTATO CHIPS

*Gluten*

7.00

## TRUFFLE CHIPS WITH MELTED TALEGGIO CHEESE

*Dairy / Gluten / Sulphites*

8.50

## MOZZARELLA STICKS

Served with a roasted tomato chutney  
*Dairy / Egg / Gluten / Mustard*

11.00

## SOMETHING SWEET



FRESH FRUIT SALAD (V) 7.00

SWEET GNOCCHI WITH CHANTILLY CREAM 8.00

Choose your flavour:

NUTELLA

*Dairy / Egg / Gluten / Nuts / Soya / Sulphites*

PISTACHIO

*Dairy / Egg / Gluten / Nuts / Soya / Sulphites*

SPECULOOS (Ve)

*Gluten / Soya / Sulphites*

9.50

STRAWBERRY FRAISIER

Strawberry white chocolate mousse, strawberry insert, raspberry coulis and fresh cut strawberries

*Dairy / Egg / Gluten*

BROWNIE ICE CREAM SANDWICH

Tangy chocolate sponge layered with vanilla ice cream

*Dairy / Egg / Gluten*

9.50

PLANNING A PARTY OR SPECIAL OCCASION?  
*Let's make it unforgettable!*



Whether you are organising a small gathering or a large-scale event, we can accommodate groups of up to 450 guests.

We offer a comprehensive selection of catering services, customised to suit any event.

From corporate meetings and informal lunches to office celebrations, milestone birthdays, and everything in between, we have the ideal solution to meet your needs.



You can reserve the terrace, indoor bar, or a dedicated area tailored to your event.

If you want to turn things up a notch, we can arrange a DJ to set the perfect atmosphere.



Get in touch:  
[events@bokanlondon.co.uk](mailto:events@bokanlondon.co.uk)

Or call us on:  
0203 530 0517

# OUR BRAND, YOUR EXPERIENCE.

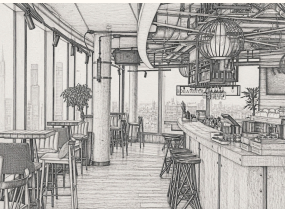
*Three unique spaces, One destination.*

## Discover Bōkan.



### Bōkan 37

Destination dining  
*upscale, refined, elegant*



### Bōkan 38

The Bar  
*indoor, warm, ambient*



### Bōkan Terrace

The Observatory  
*outdoor, social, relaxed*

