

WELLNESS BOWLS

BUDDHA BOWL (V-VE-N-GF)	12.5
Roasted sweet potatoes, smashed avocado, edamame beans, rainbow slaw, roasted red peppers, beetroot houmous, and mange tout served with tahini dressing + Roasted chicken 3.5	
SWEET HALLOUMI BOWL (V-GF)	12.5
Hot chilli honey roasted halloumi and sweet potato, edamame beans, smashed avocado, with green salad leaves and lemon dressing	
NOURISH CHICKEN BOWL (N-GF)	13.5
Smoked chicken, garden leaves, roasted beetroot, pecans, chicory, and chickpeas, all tossed in a honey-mustard dressing	
HARISSA TOFU BOWL (V-VE-GF)	13.5
Toasted chickpeas, harissa tofu, sweet potato, house pickled onions, roasted red pepper with garden leaves and lemon dressing	



GRAIN BOWLS

MEDJOOL DATE PORRIDGE (V-VE-N-GF)	8.5
Homemade nutty granola, oat porridge blended with medjool dates and date molasses, jam of forest berries, and maple syrup + Peanut butter 2.0 + Almond butter 2.0	
COCO-NUT GRANOLA BOWL (V-VE-N-GF)	8.5
Homemade nutty granola, coconut yoghurt, jam of forest berries, and maple syrup + Peanut butter 2.0 + Almond butter 2.0	
ACAI SMOOTHIE BOWL ★ (V-VE-N-GF)	11.5
Homemade nutty granola, bananas, forest berries, coconut flakes + Peanut butter 2.0 + Almond butter 2.0	

SWEETS

BANANA BREAD SPECIAL EDITION (V-N)	9.0
Hot sticky toffee sauce, Medjool date and espresso butter, caramelised banana, pop-corn with sprinkles of Maldon sea salt	
BOBO'S BANANA BREAD ★ (V-N)	8.0
Toasted and served with coconut yoghurt, roasted almonds, jam of forest berries, and maple syrup	



EGGS

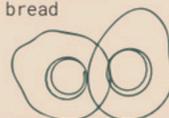
CHORIZO EGGS (GFO)	13.5
Beef chorizo, Persian feta and folded eggs, topped with spicy chilli butter served on a toasted sourdough + Avocado 3.5	
TURKISH EGGS (V-N-GFO)	11.0
Poached free range eggs, whipped garlic labneh with hot chilli brown butter, toasted focaccia + Beef chorizo 4.5 + Halloumi 3.5	
TRUFFLE EGGS (V-GFO)	13.0
Wild mushrooms black truffle folded eggs, parmesan snow on a toasted sea salt focaccia + Avocado 3.5	
SWEET HALLOUMI BENEDICT (V-GFO)	13.5
Free-range poached eggs with hot chilli-honey local halloumi, smashed avocado, baby mixed leaves, and homemade hollandaise on toasted sourdough	

SMOKEHOUSE BENEDICT

Free-range poached eggs, baby mixed leaves, and homemade hollandaise on toasted sourdough, served with your choice of:

- Pulled brisket / Beef bacon 13.5
- House slow smoked lamb / Cured salmon 14.0

EGGS YOUR WAY (V-GFO)	8.5
Free range poached / fried / scrambled eggs, baby mixed leaves, cold pressed olive oil on a toasted sourdough + Smoked salmon 4.5 + Avocado 3.5	
PERSIAN EGGS (V)	13.0
Rich yolk folded eggs, tender stem broccoli and mange tout, Persian feta and sultanas, hot chilli butter on a toasted sourdough bread + Avocado 3.5 + Beef chorizo 4.5	



BRUNCH

SILK ROAD EGGS ★ (V-N-GFO)	13.0
Dukkah spice poached eggs, whipped labneh, topped with slow roasted red pepper and tomato, served with hot chilli brown butter and toasted dukkah focaccia + Halloumi 3.5 + Beef chorizo 4.5	
SMOKED SALMON HASH (GF)	14.0
Hot smoked salmon, roasted baby potatoes, caramelised onion, baby mixed leaves, poached egg and hollandaise sauce	
FULL WILD	15.0
Succulent sausage and beef bacon, roasted mushrooms, tomato with choice of your eggs with smoky baby potatoes and beans on toasted sourdough	
WILD VEGGIE (V-GFO)	15.0
Roasted halloumi, smashed avocado, roasted mushrooms, tomato with choice of your eggs with smoky baby potatoes and beans on a toasted sourdough	
LAMB SHAKSHUKA ★ (N-GFO)	17.0
12 hour cooked lamb, slow roasted red pepper and tomato sauce, poached eggs, garlic labneh, feta and dukkah spices, served with served with hot chilli brown butter and toasted focaccia + Halloumi 3.5	
SMOKED HARISSA LAMB	17.0
12-hour in-house smoked lamb with green beans, house-pickled onion, babaganoush, pomegranate molasses, dukkah spices, hot chilli butter, served on za'atar-toasted pitta + Halloumi 3.5 + Poached egg 2.2	

TOASTS

AVO GREAT DAY (V / or make it Vegan - GFO)	11.0
Smashed hass avocado and Persian feta, garden herbs, house pickled onion and fermented chilli on toasted sourdough with seeds + Smoked salmon 4.5 + Poached egg 2.2 + Scrambled egg 3.5 + Beef bacon 4.5	
FIELD MUSHROOMS (V / or make it Vegan - GFO)	11.5
Creamy field mushrooms and spinach on sourdough toast with basil pesto and Parmesan snow + Poached egg 2.2	
SMOKED BRISKET & BEANS (GFO)	14.5
Tender pulled brisket, smoky slow-cooked beans, a fried egg, and crispy onion, all served on toasted sourdough and burnt chilli butter	
TOAST OF YOUR CHOICE WITH JAM & BUTTER (V)	4.5
Sourdough / bagel / focaccia or croissant	

SANDWICHES

Served with hand cut coleslaw

HOUSE SMOKED BRISKET ★	13.0
Fried egg, pulled brisket, BBQ sauce, Monterey Jack cheese and pickles in a sea salt focaccia	
BBQ CHICKEN & AVOCADO	13.0
Fried egg, vine tomato, cheddar cheese, whole grain mustard mayo, with homemade basil pesto on a toasted sourdough	
TRUFFLE MUSHROOM TOASTIE (V)	12.0
Slow roasted mushrooms, cheddar cheese and basil pesto in a toasted sourdough	
SMOKED SALMON BAGEL	12.5
Fried egg, sourdough bagel filled with cured smoked salmon, dill cream cheese, smashed avocado and pickled cucumber	



SIDES

Smoked salmon	4.5
Smashed avocado	3.5
Hot chilli honey halloumi	3.5
Beef bacon	4.5
2 Scrambled eggs	4.0
Beef chorizo	4.5
12 hour cooked lamb	4.5
Free range egg	2.2
Hollandaise sauce	1.5

Hi, it's Bobo! As a chef, it all began during the lockdown with a simple love for cooking and sharing good food. What started as a small passion has grown into something bigger than I ever imagined. Having the chance to welcome you into our Bobo & Wild family across all our locations feels like a dream come true, and I'm so grateful for your support. You make our journey special!

Love, Bobo



JUICES

Cold pressed daily

FRESH ORANGE JUICE	4.5
FRESH APPLE JUICE	4.5
GREEN JUICE	5.5
Apple, cucumber, mint, kale, celery	
AMBER JUICE	5.5
Carrot, turmeric, apple, ginger	

MILKSHAKES

Made of real ice cream

VANILLA	6.0
CHOCOLATE	
STRAWBERRY	
OREO	
VEGAN SALTED CARAMEL	
BANANA	



SMOOTHIES

BLUE BOOST Peach, apple, pineapple, banana, lime, spirulina	6.5
GREEN GLOW Kale, lemongrass, banana, mango	6.0
MATCHA POWER Pineapple, spinach, banana, apple, matcha powder	6.0
ACAI BABY Acai, blueberries, mango, strawberry	6.0
MANGO DREAM Pear, mango, apple	6.0
TROPICAL STORM Passion fruit, papaya, pineapple, peach, guava, aloe vera	6.0

Add a scoop of protein powder to any shake or smoothie 2.0

SOFT DRINKS

STILL / SPARKLING WATER	2.5 / 4.5
KARMA COLA / RAZZA / LEMON	3.5
COKE / DIET COKE / COKE ZERO	3.5
FIGHTER SHOT (GINGER)	3.6
CBD INFUSED DRINK / XO-XO SODA	3.6
KOMBUCHA	4.0

BEERS & CIDERS

CANDEM HELLS LAGER (DRAFT) Half 4.0 Pint 6.5	
CANDEM PALE ALE (DRAFT) Half 4.5 Pint 7.0	
CANDEM HELLS LAGER	4.0
CANDEM PALE ALE	4.5
DAYS LAGER (ALCOHOL FREE)	4.5
KOPPARBERG CIDER STRAWBERRY LIME	4.5
DALSTON'S GINGER BEER	3.5

BOBO

ALL-DAY
BRUNCH MENU

COFFEE

	REGULAR	LARGE
SHORT BLACK / ESPRESSO	3.0	
LONG BLACK / AMERICANO	3.3	
MACCHIATO / PICCOLO	3.4	
FLAT WHITE	3.7	
LATTE / CAPPUCCINO	3.8	4.2
MOCHA	4.0	4.4
V60	4.5	

EXTRAS

+ MAKE IT DECAF	0.0
+ COFFEE SHOT	0.5
+ ALT MILK Oat / Almond / Coconut / Soy	0.5
+ SYRUP Vanilla / Caramel / Hazelnut / Lavender	0.5

LATTE

HOT CHOCOLATE	4.0	4.4
CHAI LATTE	4.0	4.4
DIRTY CHAI LATTE	4.2	4.7
TURMERIC LATTE	4.0	4.4
RED VELVET LATTE	4.0	4.4

ICED

ICED LATTE / CAPPUCCINO / FLAT WHITE	4.2
ICED AMERICANO	3.5
ICED MOCHA	4.4
ICED CHAI LATTE	4.4
ICED DIRTY CHAI LATTE (WITH ESPRESSO)	4.6
ICED SEASONAL TEA	4.0

MATCHA

Ceremonial grade matcha, whisked to perfection

MATCHA LATTE	4.0	4.4
ICED MATCHA LATTE		4.5
ICED LAVENDER MATCHA LATTE		5.0
ICED STRAWBERRY MATCHA LATTE		5.0
ICED MANGO MATCHA LATTE		5.0

TEA

Artisan loose leaf tea served in a tea pot

ENGLISH BREAKFAST / EARL GREY	3.5
CHAI / PEPPERMINT / JASMIN GREEN	
GREEN SENCHA / CAMOMILE FLOWER	
GINGER & LEMONGRASS / WILD BERRIES	
CITRUS ROOIBOS / DECAF ENGLISH BREAKFAST	

COCKTAILS

BLOODY MARY Vodka, Bloody Mary mix, a dash of tabasco	8.5
APEROL SPRITZ Aperol, prosecco, soda	9.5
ESPRESSO MARTINI Vodka, BOBO's espresso shot, coffee liqueur	10.0
NEGRONI Gin, Campari, sweet vermouth	10.0
BOBO COOLER Gin, cucumber, citrus, tonic	10.0
BELLINI STRAWBERRY Prosecco and fresh fruit purée	10.0
MIMOSA Prosecco and orange purée	10.0
PROSECCO	GLASS 7.0 / BOTTLE 25

MOCKTAILS

WILD DAIQUIRI A refreshing non-alcoholic twist with Everleaf Mountain's floral notes, citrus, and a hint of sweetness	8.5
PASSION FRUIT MOJITO A vibrant blend of mint, lime, and passion fruit for a tropical, summer flavour	8.0
VIRGIN MARY A classic Bloody Mary mix, without the alcohol	7.0



FOLLOW OUR JOURNEY



@boboandwild

www.boboandwild.co.uk

Events/Hirings: hello@boboandwild.co.uk



BOBO NEAR YOU

SHOREDITCH Gainsborough Studios, 1 Poole Street, London, N1 5EE	CLAPHAM 18 Clapham Common South Side, London, SW4 7AB	SOUTH WOODFORD 127 George Lane, London, E18 1AN	STRATFORD 3 West Park Road, East Village, London, E20 1DH
WANSTEAD 39-41 High Street, London, E11 2AA	CHIGWELL 181 High Road, London, IG7 6NU		



BOBO

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SMOKE
HOUSE

BOBO & WILD

Evening Menu (5PM onwards)

TEASERS

GOD'S BUTTER Coal-roasted bone marrow on house sourdough, chimichurri, panko, crispy onion, and Maldon sea salt	8.0
BBQ BRISKET BOMBS 12-hour pulled brisket, rolled in sesame and panko, served with anchovy mayo (N)	9.0
HISPI CRUNCH Robata-grilled Hispi cabbage, basil dressing, crispy onions, and fermented chili oil (V-VE)	8.0

BUNS

WILD SMASH Smashed beef and onion patty, American cheese, Wild burger sauce in a house-baked brioche bun (N) + Double up your smash patty 4.0	12.0
PITMASTER 12-hour smoked brisket, pickled chilies, Wild BBQ sauce in a house-baked brioche bun (N) + Add pulled brisket 5.0	15.0

SIDES

HOUSE PICKLES Pink onion, cucumber, and sweet chilies (V-VE)	4.0
ROSEMARY FRIES Crispy fries seasoned with rosemary salt (V-VE) + Make it dirty: Add pulled brisket & chilies 4.0	4.0
CHARRED GREENS Kale and tenderstem broccoli, honey-mustard dressing, and cashew nuts (V-VE-N)	6.5
COWBOY BEANS BBQ pulled brisket, slow-cooked smoky beans	6.0
BBQ CORN ON THE COB Sriracha butter, parmesan, and Maldon sea salt (V)	6.5
HOUSE COLESLAW Fresh, tangy, and crunchy (V)	4.5
BRIOCHE BUN (V-N)	2.0

FROM THE SMOKER

BOBO'S DINO RIB ★ 7-hour oak-smoked beef short rib, served on the bone, glazed with tallow and Maldon salt	28.0
BEEF BRISKET 10-12 hours oak-smoked beef brisket slices, glazed with tallow and Maldon sea salt	11.5 <small>100g</small>
SPRING LAMB SHOULDER Low and slow oak-smoked lamb, house rub, glazed with tallow and sea salt	12.0 <small>100g</small>
TEXAN TURKEY 4-hour oak-smoked turkey breast, rosemary & garlic butter, and Maldon sea salt	8.5 <small>100g</small>
HOT LINKS Homemade Texan beef sausages, slow-smoked served with American mustard	7.5 <small>100g</small>

★★★★★	
WILD BOARD (2-3 to share) Brisket, lamb, turkey, hot link, and smash burger, served with house pickles, corn on the cob, and cowboy beans	55.0

FROM THE ROBATA GRILL

POUSSIN Whole robata-grilled baby chicken, miso butter, and charred lemon	16.0
MISO CAULIFLOWER Cauliflower steak, beetroot hummus, grilled spring onion, dukkah, and chili oil (V-N)	14.5
STEAK OF THE WEEK Ask your server for this week's special from the Robata Grill	Market Price
HISPI CRUNCH DOUBLE Robata-grilled Hispi cabbage, basil dressing, crispy onions, dukkah, and fermented chili oil (V-VE-N)	15.0

EXTRA SAUCE

HOUSE BBQ / WILD BURGER / BASIL MAYO HONEY & MUSTARD / ANCHOVY MAYO	1.0
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(V)Vegetarian (VE)Vegan (GF)Gluten Free (N)Nuts

Please inform our team of any allergens!

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