

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

MEDJOL 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**
Sliced 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
+ Sliced 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 / Smoky 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
+ Sliced chorizo 4.5

VEGAN MATCHA PANCAKES (V-VE-N-GF) **13.5**
Homemade spinach pancakes, coconut yoghurt, caramelised bananas and forest berries with maple syrup

RICOTTA PANCAKES ★ (V-N) **12.5**
Homemade pancakes, caramelised bananas, Medjool date and espresso butter, summer berries, maple syrup and Persian pistachios

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 + Sliced 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 beechwood smoked 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 + Smoky 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

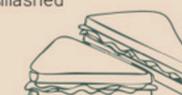
Served with hand cut coleslaw

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**
Smoky bacon **4.5**
2 Scrambled eggs **4.0**
Sliced 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 / LEMONY **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**

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



BOBO

ALL-DAY
BRUNCH MENU



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

&

WILD

BOBO

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SECRET'S
IN THE
DOUGH

BOBO & WILD

ASK FOR
OUR WEEKLY
SPECIALS

Evening Menu

Naturally Risen for 48 hours, baked at 400°C for 90 seconds

BURRATA BAR

BURRATA CAPONATA Homemade Caponata and smoked almonds dressed with olive oil & sourdough bread (V)	11.5
BURRATA MORTADELLA Mortadella and pistachio with basil pesto	13.5
BURRATA TRUFFLE Wild mushrooms and truffle oil (V)	12.0

SMALL PLATES

NOCELLARA OLIVES (VE)	4.5
SMOKED ALMOND (N)	4.5
ANCHOVIES ON TOAST Cantabrian anchovies, stracciatella on sourdough bread	8.5
GARLIC BREAD Garlic bread with fior di latte mozzarella cheese (V)	7.5
MEAT PLATTER Selection of cured meats, artichoke, red pappers and leaves with house baked bread	12.0/15.0
GREEN SALAD Mixed leaves, olive oil, balsamic glaze & parmesan (V)	5.5
CAPONATA ON TOAST Homemade caponata on a toasted sourdough bread and olive oil (V-VE)	7.5

EXTRAS

Pesto / Peppers / Rocket leaves / Olives / Mushrooms / Gluten Free flourless base available*	2.5
Honey roasted ham / Parma ham / 'Nduja / Pulled lamb / Anchovies / Spianata spicy salami / Pepperoni / Italian sausage	3.5
Puglian burrata	5.0

DIPS

Garlic aioli / Pesto / Hot chilli honey Truffle cream	2.5
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PIZZA (RED BASED)

MARGHERITA San Marzano tomato sauce, parmesan, Fior Di Latte mozzarella, basil & olive oil (V) + Make it Vegan (VE) 2.0	11.5
PEPPERONI San Marzano tomato sauce, Fior Di Latte mozzarella, parmesan, beef pepperoni & basil	14.0
VEGAN CAPONATA San Marzano tomato sauce, house caponata, guindilla peppers, vegan mozzarella & Italian olives (VE)	14.0
WILD VEGAN Wild mushrooms, San Marzano tomato sauce, vegan mozzarella, artichokes & wild broccolli (VE)	15.5
HELLFIRE Spicy salami, 'nduja, San Marzano tomato sauce, parmesan, Fior Di Latte mozzarella & basil + Hot chilly honey 2.5	16.0
BURRATA & ANCHOVIES Burrata, Fior Di Latte mozzarella, San Marzano tomato sauce, anchovies & rocket leaves	20.0
WILD LAMB 12 hour cooked lamb, San Marzano tomato sauce, smoked provola cheese, wild mushroom & babaganush	18.0
BEEF PASTRAMI NY pastrami, San Marzano tomato sauce, smoked provola cheese, wild mushroom & guindilla peppers	16.5

PIZZA (WHITE BASED)

GRUMPY PIG Italian sausage, smoked provola cheese, wild broccolli, basil & olive oil	16.0
MORTADELLA Fior Di Latte mozzarella, mortadella, stratecciatella, pistachio & lemon zest	16.5
TRUFFLE MAN Truffle cream, wild mushrooms, smoked provola cheese, roasted baby potato & black truffle oil (V)	19.0

(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

BOBO & WILD

Evening Drinks

WINES

Natural wines by Top Cuvée

SPARKLING 125ml / 175ml
NOU SECO

Clean, easy drinking white fizz
think processco but better **7.0**

WHITE
HOUSE WHITE
The perfect house white, crisp green
apple and bright citrus notes **7.0/8.5**

BLANCO BLANCO
Tropical fruits balanced out with
lovely meddeteranian minerality **7.5/9.0**

RED
HOUSE ROUGE
Perfect table red! Red cherry and young
blackcurrants, with soft grippy tannins **7.0/8.5**

DOOM ROUGE
Bursting with bright raspberries and
juicy red fruits, balanced with a hint
of minerality. The smooth tannins on
the back end will leave you refreshed **7.5/9.0**

ROSÉ
DOOM ROSÉ
Bone dry with still enough fun and fruit
to keep you sipping, the perfect summer rose **7.5/9.0**

ORANGE
BLANCO DELUXE
Deliciously crisp, fruity and floral
orange wine, with notes of pear, and
apricot with light tannic touch **7.5/9.0**

COCKTAILS



APEROL SPRITZ
Aperol, bubbles, soda **8.5**



G&T
Gin, tonic **8.5**



HOUSE VERMOUTH
Vermouth, soda/tonic, orange, olive **8.5**



NEGRONI
Gin, Campari, Top Cuvée house
vermouth, soda, orange **9.5**



OLD FASHIONED
Bourbon, orange, bitters **9.5**



ESPRESSO MARTINI
Vodka, espresso, coffee liqueur **9.5**



ORANGE WINE MARGARITA
Tequila, lime oil, Orange Wine Cordial **9.5**



BOTIVO (ALCOHOL FREE)
Botivo, soda, orange **6.5**

BEER & CIDER

DRAFT Half Pint / Pint

CAMDEN HELLS LAGER **4.0/6.5**

CAMDEN PALE ALE **4.5/7.0**

BOTTLED

ICHNUSA SARDINIAN LAGER **5.0**

DAYS LAGER (ALCOHOL FREE) **4.5**

KOPPARBERG CIDER STRAWBERRY LIME **4.5**

DALSTON'S GINGER BEER **3.5**

SOFT DRINKS

STILL WATER **2.2/4.0**

SPARKLING WATER **2.2/4.0**

KARMA COLA / RAZZA / LEMONY **3.0**

DIET COKE / COCACOLA **3.0**

ICED TEA / KOMBUCHA **3.6**

FRESH APPLE / ORANGE JUICE **4.5**

12.5% service charge will be added to the bill