

BÖKAN

UK SOURCED / EUROPEAN DINING



WELCOME TO BOKAN



Anchored in the docklands, the award winning bar at Bōkan 38 champions locally distilled spirits, intriguing cocktails, carefully chosen craft beers and an exclusive wine list.

Admire the impressive views of Canary Wharf and the City of London, whilst indulging in the unique flavours of our enticing food & drink menus.

***Please note we only accept card payments.**

All prices are in pounds sterling and included of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Please speak to our staff if you suffer from an allergy or food intolerance or would like more information on dish ingredients and allergens

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SIGNATURE COCKTAILS 15.00

Classic cocktails available upon request

Masquerade

Monkey Shoulder, Cadello 88,
Lemon, Agave

Tropic Thunder

Discarded Banana Rum, Two
Drifters O/P, Chambord,
Pineapple, Mango, Lemon,
Grenadine

Planetary

1800 Silver, Doragrossa
Chinotto, Cranberry, Lime,
Agave

Pansy

Martell VS, Doragrossa Violette,
Lemon, Vanilla, Prosecco

Sparkling Pear

Altamura Vodka, Pear liqueur,
Apros White, Vanilla syrup,
Lime, Prosecco

Purple Stone

Portofino, Italicus, Elderflower,
Soda, Butterfly pea



FORGOTTEN CLASSIC 14.00

Chartreuse Swizzle

Green Chartreuse, Velvet
Falernum, Pineapple, Lime

Spicy Fifty

Ketel One Vodka, Elderflower
Cordial, Lime, Agave, Chilli

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WINES

SPARKLING & CHAMPAGNE 125ml Bottle

BOTTEGA GOLD PROSECCO	11.50	60.00
TAITTINGER BRUT RÉSERVE	15.00	90.00
TAITTINGER BRUT ROSÉ	17.00	95.00
TAITTINGER PRELUDE		115.00
DOM PERIGNON		280.00
LOUIS ROEDERER CRISTAL BRUT		410.00
KRUG ROSÉ		470.00
ARMAND DE BRIGNAC		540.00

ROSE WINES 175ml Bottle

MIRABEAU PURE, FRANCE	14.00	60.00
MIRABEAU PURE MAGNUM 1.5L		115.00

WHITE WINES

175ml Bottle

LA LOUPE, FRANCE	11.00	39.00
ESPORAO RESERVA, ALENTEJO	12.00	47.00
JB ADAM, P. AUXERROIS, ALSACE	13.00	58.00
POUILLY FUME, LOIRE, FRANCE	14.50	60.00
POUILLY FUISSE, BURGUNDY		69.00

RED WINES

175ml Bottle

MARIUS CHAPOUTIER, FRANCE	11.00	39.00
ERRAZURIZ PINOT NOIR, CHILE	11.50	45.00
VINA REAL RESERVA, RIOJA	12.00	50.00
CA' MOMI, NAPA VALLEY, USA	17.00	65.00
C. FONBEL GRAN CRU, ST EMILION		85.00

BEERS

NOAM BAVARIAN LAGER	7.50	CURIOUS CIDER	7.50
CURIOUS IPA	7.50		

ALCOHOL FREE

BOTTEGA GOLD PROSECCO 0%	7.50	PERONI 0%	5.50
VIRGIN COCKTAIL: choose your favorite flavors and we'll craft the perfect mocktail for you			7.50

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Burrata (V) Burrata, tomato & red pepper marmalade, focaccia <i>Dairy, Gluten, Sulphur dioxide</i>	16.00
Cheese selection (V) Ask for today's selection of European cheeses, seasonal marmalade, mini baguette <i>Gluten, dairy, sulphur dioxide</i>	22.00
Cured Butcher's selection Ask for today's selection of British charcuterie, cornichons, balsamic pickled onions, crackers <i>Gluten, sulphur dioxide</i>	22.00
Bōkan tile selection Mix British charcuterie & cheese <i>Gluten, dairy, sulphur dioxide</i>	25.00
Mushroom Arancini Balls (Ve) Served with vegan mozzarella and tomato sauce <i>Gluten, sulphur dioxide</i>	16.00
Greek Salad (V) Tomatoes, cucumber, bell peppers, onion, taggiasca olives, feta cheese, oregano <i>Dairy, Sulphure dioxide</i>	14.00
Chicken Caesar salad Baby gem, dry olives, fried cappers, crispy bacon, croutons, dry tomato, tuna & anchovies dressing <i>Dairy, Egg, Fish, Gluten, Sulphure dioxide</i>	18.50
Chicken pasta Creste di gallo pasta served with chicken in a white wine & lemon sauce <i>Dairy, Egg, Gluten, Sulphure dioxide</i>	21.50
Seafood platter Pan fried scallop, squid tempura, grilled octopus tentacle, fried fish in polenta, fried tiger prawns with wasabi & citrus dressing, saffron mayo <i>Crustacean, Dairy, Egg, Fish, Gluten, Mollusc, Mustard, Soya, Sulphure dioxide</i>	27.50

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Pan fried seabass	24.00
Seabass fillet with black rice, grilled courgette in a tomato sauce <i>Fish, sulphur dioxide</i>	
Bōkan Burger	25.00
Wagyu beef burger, crispy bacon, cheddar, rocket, beef tomato, onion marmalade, smoked mayo, ginger glaze, chips, pickles <i>Dairy, Egg, Gluten, Sulphure dioxide</i>	
Black rice salad (Ve)	16.00
Crispy black rice, grilled courgette & tomatoes	

DESSERTS

Nutella Gnocchi	9.00
<i>Gluten, dairy, eggs, nuts</i>	
Speculoos Gnocchi (Ve)	9.00
<i>Gluten, soy, sodium metabisulphite</i>	
Baileys cheesecake served with seasonal fruits	12.50
<i>Dairy, Gluten</i>	
Fresh fruit salad	7.00

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