



WELCOME TO BOKAN



Anchored in the docklands, the award-winning bar at **Bō**kan 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.



SIGNATURE COCKTAILS

Classic cocktails available upon request

Sparkling Pear £15

Altamura vodka, Pear liqueur, Apros white, Lime, Prosecco

Sombra Paloma £15

Don Ramon tequila, Grapefruit cordial, Lime, Agava, Soda

The Mayan Heat £15

Ruta Maya blanco rum, Aperol, Lime sage and chilli cordial, Agave Non-Alcoholic – Mango Blaze £10

Brugal Boulevard £16

Brugal 1888 rum, Cola syrup, Lemon bitter

Purple Storm £16

Portofino gin inf. Butterly pea, Italicus, Doragrossa Violetta, Lemon, Egg white

Ember Serenity £15

Smokey monkey, Dry Curacao, Peach bitter, Peach syrup, Lemon, Foamer

Smoky Meadows £15

Highland Park inf. Lemon & Ginger tea, Cadello, Lemon, Honey Non-Alcoholic - Saffron Heights £10

Island Breeze £16

Discarded banana rum, Two drifters pineapple O/P, Huana liqueur, Amaro Montenegro, Velvet falernum, Mango, Blood orange, Lime

Lychee & Blossom £16

Hendrick's Flora Adora, Lychee liqueur, Lemon, Elderflower cordial

Highland Fig £18

Glenfiddich 15yo, Crème de Figue, Campari

Please speak to our staff if you suffer from an allergy or food intolerance



WINES

SPARKLING & CHAMPAGNE	125ml B	ottle	WHITE WINES	175ml E	ottle
BOTTEGA GOLD PROSECCO	12.00	64.00	LA LOUPE, FRANCE	11.50	39.00
TAITTINGER BRUT RÉSERVE	16.00	95.00	ESPORAO RESERVA, ALENTEJO	13.00	49.00
TAITTINGER BRUT RÉSERVE			JB ADAM, P .AUXERROIS, ALSACE	14.00	58.00
MAGNUM 1.5L.	2	205.00	POUILLY FUME, LOIRE, FRANCE	14.50	64.00
TAITTINGER BRUT ROSÉ	18.00 1	105.00	TRUCHARD, CHARDONAY, NAPA	17.00	70.00
RUINART BLANC DE BLANC	1	50.00			
DOM PERIGNON	2	290.00			_
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LOUIS ROEDERER CRISTAL BRU	T 4	40.00	RED WINES	175ml E	
LOUIS ROEDERER CRISTAL BRU KRUG ROSÉ		40.00	RED WINES MARIUS CHAPOUTIER, FRANCE	175ml E 11.50	
KRUG ROSÉ	4	180.00			39.00
KRUG ROSÉ ARMAND DE BRIGNAC	4	00.08 00.00	MARIUS CHAPOUTIER, FRANCE	11.50	39.00 45.00
KRUG ROSÉ	4	00.08 00.00	MARIUS CHAPOUTIER, FRANCE ERRAZURIZ PINOT NOIR, CHILE	11.50 12.00	39.00 45.00 55.00
KRUG ROSÉ ARMAND DE BRIGNAC	4 6 175ml B	00.08 00.00	MARIUS CHAPOUTIER, FRANCE ERRAZURIZ PINOT NOIR, CHILE VINA REAL RESERVA, RIOJA	11.50 12.00 13.00 17.00	39.00 45.00 55.00
KRUG ROSÉ ARMAND DE BRIGNAC ROSE WINES	4 6 175ml B Y 12.00	80.00 600.00 Bottle	MARIUS CHAPOUTIER, FRANCE ERRAZURIZ PINOT NOIR, CHILE VINA REAL RESERVA, RIOJA CA`MOMI, , NAPA VALLEY, USA	11.50 12.00 13.00 17.00	39.00 45.00 55.00 65.00



BEERS

NOAM BAVARIAN LAGER	7.50	CURIOUS CIDER	7.50
CURIOUS IPA	7.50		

ALCOHOL FREE

BOTTEGA GOLD PROSECCO 0% 7.50 PERONI 0% 6.00



SNACKS

Choose one snack for £3 or a selection of four for £10

Thai Chilli Crackers, Gluten, Soya Pepper Discs, Milk, Sesame Wasabi Peas Mixed nuts, Peanuts, Nuts

Olives	4.50	Sweet potato fries	7.00
Chips	6.00	Hummous & flat bread (Ve)	9.00
Truffle Chips	9.50	Mozzarella sticks & bell pepper dip (V)	11.00

STARTERS		
Roasted Pumpkin (V) Roasted pumpkin, Pecan nuts, Blue cheese Dairy, Nuts, Sulphites	16.00	
Cheese selection (V) Ask for today's selection of European cheese, seasonal marmalade, mini baguette Gluten, dairy, Sulphites	22.00	
Cured Butcher's selection Ask for today's selection of British charcuterie, cornichons, balsamic pickled onions, crackers Gluten, Sulphites	22.00	
B ōkan tile selection Mix British charcuterie & cheese Gluten, dairy, Sulphites	25.00	
Mushroom Arancini Balls (Ve)	16.00	

Served with vegan mozzarella and tomato sauce

Gluten, Sulphites

All prices are in pounds sterling and inclusived 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



MAINS

Waldorf Salad (V) 14.00

Lettuce, celery, apples, walnuts, grapes.

Dairy, Nuts, Celery, Sulphites

Chicken Ceasar salad 18.50

Baby gem, dry olives, fried cappers, crispy bacon, croutons, dry tomato, tuna & anchovies dressing Dairy, Egg, Fish, Gluten, Sulphites

Chicken pasta 21.50

Creste di gallo pasta served with chicken in a white wine & lemon sauce Dairy, Egg, Gluten, Sulphites

Seafood platter 27.50

Pan fried scallop, squid tempura, grilled octopus tentacle, fried fish in polenta, fried tiger prawns with wasabi & citrus dressing & saffron mayo

Crustacean, Dairy, Egg, Fish, Gluten, Mollusc, Mustard, Soya, Sulphites

Pan fried seabass 24.00

Seabass fillet with black rice, grilled courgette in a tomato salsa Fish, Sulphites

Bōkan Burger 25.00

Wagyu beef burger, crispy bacon, cheddar, rocket, beef tomato, onion marmalade, smoked mayo, ginger glaze, chips, pickles

Dairy, Egg, Gluten, Sulphites

Black rice salad (Ve) 16.00

Crispy black rice, grilled courgette & tomatoes



DESSERTS

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

ORGANISING A PARTY OR CELEBRATING AN EVENT?

CONTACT US TO FIND OUT MORE INFORMATION:

events@bokanlondon.co.uk

From 9 guests to 450 guests maximum, DJ available to hire







