



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

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38|39

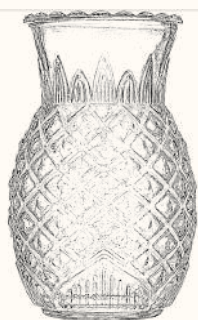
A collection of original creations, brought to life through collaboration and a shared pursuit of flavour.



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

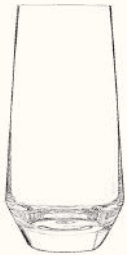
Refined, Reworked & Rediscovered Creations

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.

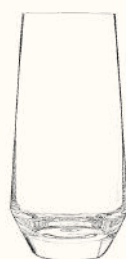


LOW AND NO ALCOHOL CREATIONS

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

LA LOUPE, GRENACHE BLANC, *France*

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

175ml

Bottle

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 9.50

Tangy chocolate sponge layered with vanilla ice cream

Dairy / Egg / Gluten

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

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

