



A Puerto Vallarta Tradition!!-ARE YOU BOHEMIO?!

In order to maintain our competitive prices we don't accept credit cards

Gratuity not included in price

Season 13-2015-2016 since 2002

APPETIZERS..

Bowl of Homemade Soup of the Day-\$40 our famous soups are fresh & delicious!

Soup & Salad-\$79 cup of our famous soup and a small **Salad Bohemio**

Classic Guacamole-\$40 large portion made fresh to order –with fresh house made chips

Nachos Nachos Nachos!- \$89 large & full of cheese, generous portion of beef or chicken, guacamole, beans and jalapeños!-a meal in itself!!-**beef & chicken combo.. \$95..beef, chicken and/or shrimp \$99 can be served veggie style**

Crazy Fries! “Fritas Locas!” \$89 crispy fries topped with cheese, grilled carne asada steak and topped with guacamole and pico de gallo

Quesadilla Bohemio-\$79 a Mexican tradition!- Grilled flour tortillas stuffed with melted mexican cheeses, served with *pico de gallo** with chicken or beef \$85...combo..\$90.. shrimp \$95...trio \$99

Soft Tacos Chipotle \$85 (3) with carne asada or chicken, cheese -served with spicy chipotle sauce- or dorado style by request which is deep fried and rolled..**now with shrimp! \$95**

Shrimp Cocktail Bohemio- \$125 large shrimp served over a martini glass filled with shredded lettuce served with our special house made cocktail sauce

Bohemio Shrimp Combo Platter -\$169 combo of **Coco Mango & Imperial** with 2 dipping sauces

Chicken Fingers Bohemio-\$95 made to order boneless strips of chicken breast coated in our own spicy beer batter, then deep-fried & served on a bed of greens with dipping sauce-

FISH FINGERS- same as our chicken but made with fresh Mahi Mahi \$105

Chicken Satay Skewers \$95-(4) served on a bed of lettuce with satay sauce

Asian Chicken Lettuce Wraps-\$95 boneless breast of chicken sautéed in oriental spices with sweet & sour sauce - served with individual lettuce wraps

Lettuce Wrap Veracruz-\$95our chicken lettuce wrap Mexican style with Veracruz sauce!

Lettuce Wrap Korea (new)\$95 our chicken lettuce wraps served with Korean BBQ sauce

Black Mussels Provencal-\$145 when available- fresh mussels steamed French style in white wine, chicken broth with garlic, onions & tomatoes...very popular!

BOHEMIO SALADS... includes cup of soup! And bread! Our salad dressings are house made

Salad Bohemio-\$89 assortment of colorful greens, vegetables, cheeses, olives and ham.. with choice of dressing-**available veggie style**

Classic Iceberg Wedge Salad-\$89cold & crispy large iceberg lettuce wedge with tomatoes, red onion, splash of parmesan cheese & choice of dressing-**Vegetarian**

Cobb Salad Bohemio -\$110 fresh leafy greens, sliced hard-boiled egg, fresh crumbled bacon, chicken, ham, blue cheese, avocado & sliced tomatoes with choice of dressing

Chicken Cesar Salad Bohemio-\$110 Italian Romaine lettuce, fresh grated Parmesan, croutons, anchovy olives, chicken breast and Cesar dressing..whole anchovies on request...**available veggie style***

Shrimp Louie Bohemio-\$135 crispy lettuce, shrimp, tomato wedges, hard-boiled egg, chopped celery, scallion, olives, lime wedge, chili sauce and our house 1000 island dressing

Parmesan Basket Bohemio-\$120 assortment of greens and veggies ,shredded chicken breast with homemade croutons and Cesar dressing-served in 2 made to order parmesan cheese baskets-you eat the basket!- **A house specialty!* available veggie style**

Korean BBQ Steak Salad \$120- lettuce wraps and homemade cabbage cold slaw with marinated carne asada steak strips grilled with Korean BBQ sauce topped with sesame seeds and scallions.

DINNERS

ALL DINNERS INCLUDE A CUP OF OUR FAMOUS SOUP & BREAD

MEXICAN BOHEMIO SPECIALITIES...includes soup

Enchiladas Bohemio \$85 a Mexican tradition- made fresh to order- breast of chicken with Mexican cheeses, homemade red sauce, rice & beans...

Enchiladas Cholula \$85 our chicken enchiladas with a twist- smothered in house made dark mole sauce, with cheese, rice and beans

Enchiladas Mole Verde Bohemio \$85 filled with exican cheese, veggies & topped with green mole sauce and a swirl of mexican crème ..with rice and beans-yum!!- **vegetarian..**

Chef Isabel's Chile Rellenos \$85 a Mexican classic- our chef Isabel makes this specialty from scratch with a large poblano pepper stuffed with cheese and smothered in her special sauce- rice & beans- **vegetarian**

Carne Asada \$99 Traditional Mexican grilled fillet flat steak marinated in tropical juices with rice & beans, grilled scallion & jalapeño

Fajitas Fabulosas \$135- tequila flamed at your table! carne asada or chicken strips served with rice & beans & tortillas...combo of chicken & carne asada fajitas ...**\$139**

shrimp fajitas **\$139, trio of chicken, beef and shrimp \$145**

Burrito Bohemio \$99 jumbo style chicken or beef with guacamole, cream & salad garnish-

meat combo or shrimp \$105, trio \$110.. or try it as pan fried Chimichanga -served veggie style too

Mole Poblana \$105 traditional cholula recipe, thick dark mole sauce smothered over a 1/4 grilled chicken, served with rice and beans...can be served with our green mole as well.

BOHEMIO CHICKEN AND PASTA SPECIALITES...includes soup

Fried Chicken Bohemio \$110 1/4 of a bird dipped in milk & egg batter, coated in our special seasonings and crispy fried... served with fries and salad garnish...**or try it grilled BBQ style!**

Chicken Satay \$110 boneless breast of chicken smothered in our homemade Dutch Spicy Peanut Satay Sauce with fries & salad

Cordon Bleu Bohemio \$129 boneless breast of chicken pounded and stuffed with imported blue cheese and ham, sealed, breaded and sautéed to perfection with rice, veggies and dipping sauce

Grilled Chicken Parmesan Bohemio \$135 classic breaded & sautéed grilled boneless breast of chicken, topped with marinara sauce, melted mozzarella cheese, shaved parmesan with penne pasta & salad garnish..a house favorite!

Flaming Chicken Naranja Chipotle \$129 1/4 grilled & smothered and flamed at your table in our presidente brandy, tequila, triple sec and chipotle orange sauce with rice and beans- an original!-

Chicken Yucatan \$110 Tlalpeno and Pibil Mexican style sauce and spices of red chiles, Tomato, garlic, carrots, onions, cucumber, peas and fresh orange juice simmered over grilled boneless chicken breast on a banana leaf..a Chef Sol original

Chicken Mango Chipotle Bohemio \$110 Boneless Breast of Chicken with our famous Mango Sauce with a hint of chipotle pepper over banana leaf served with rice and beans and salad garnish.

Jalapeno and Korean Soy Chicken (new) \$110 boneless breast of grilled chicken served with our Korean soy salsa and sliced jalapenos..spicy! served with cole slaw and crispy fries

Penne Pasta Bohemio \$89 penne pasta with fresh grated mozzarella and parmesan cheese with marinara sauce. **it's vegetarian!***

BEEF & PORK BOHEMIO SPECIALTIES...includes soup

The \$139 Peso Steak Bohemio! grilled to order with baked potato, mashed potato or fries & salad garnish- best steak deal in town - [when available](#)

Cherry Cola Rum BBQ Pork Ribs Bohemio \$145 grilled and smothered in our tangy thick Caribbean Cherry Cola Rum Sauce with fries & salad-

BBQ Cherry Cola Rum Combo Plate \$149 grilled 1/4 chicken and cherry cola ribs together!... with fries and salad

Korean BBQ Ribs \$145- tender pork ribs smothered in our house made Korean BBQ served with fries and cold slaw

Cuban Pork Chops Bohemio \$99 2 grilled smoked pork chops with our Cuban and Mexican infused Green Chile Garlic Sauce-rice & black beans- goes great with a dark beer!

Bohemian Meatloaf \$115 a house favorite-Italian style generous portion with all the fixings-with fries,baked potato or mashed potato and gravy-"mama mia!"

Grilled Liver and Onions \$110- tender and juicy served with crispy grilled onions with crunchy bacon and mashed potato and gravy

Brooklyn Bagel Patty Melt Bohemio \$110- with grilled onion, melted cheese, bacon, lettuce, tomato, red onion on a grilled bagel with 1000 island dressing condiments & fries..

Burger Bohemio \$89 grilled premium beef, with lettuce, tomato, red onion on hamburger bun with fries & condiments.. **with cheese \$95 with bacon &cheese \$99..** ...or try our **blue cheese, bacon and avocado burger with fries \$99...or try our chili cheese burger with avocado and fries..\$99**

Thick & Spicy Bowl of Vegetarian Chili \$89 homemade with black beans, soy, lentils, potato ,veggies and served with a small salad and bread-meaty taste without the meat!-**veggie**

Mexican Veggie Burger Bohemio \$85 with lentils, black beans, grains, veggies, served with lettuce, tomato, red onion, jalapeño & grilled with fries-served on a burger bun.. add cheese \$89 – cheese and vegetarian chili with avocado \$95- **vegetarian**

SEAFOOD SPECIALITY BOHEMIO DISHES...includes soup

Shrimp de Coco Mango \$169 house favorite!- large shrimp marinated in beer batter coconut juice, rolled in fresh shredded coconut and served with our famous mango white wine dipping sauce...rice and vegetable...**A HOUSE FAVORITE**

Shrimp Veracruzana \$169 large shrimp grilled in our own spicy veracruzana sauce with rice and vegetable

Shrimp Imperial \$169 another house favorite!- large shrimp stuffed with cheese and each individually wrapped in bacon with our Whiskey 1000 island dipping sauce, rice and vegetable

Mambo Combo Shrimp Platter \$169 combo of **Imperial & Coco Mango** Shrimp dinner

Martini Scampi-\$169 large sautéed shrimp with lots of garlic- and splash of vodka & dry vermouth-served with rice and vegetables

Fillete Veracruz \$139 fresh grilled Mahi Mahi topped with garlic, peppers, onions, olives, tomatoes-*Veracruz* style with rice & vegetable

Fillete "Mojo Ajo" \$139 fresh grilled Mahi Mahi with olive oil, garlic, lime juice, soy sauce and spices with rice & vegetables...OR GRILL IT AS YOU LIKE

Whole Grilled Huachinango Bohemio \$139 a whole fresh red snapper grilled to perfection served Veracruz style, mojo ajo or grilled as you like!

Paella Veracruz \$169- Spanish paella with a Mexican flair! Mussels, clams, mahi mahi, shrimp and Spanish imported sausage served over Mexican rice in a sizzling iron skillet with our special Veracruz sauce served with a side of vegetables...a house speciality

Black Mussels Provencal Dinner \$159 fresh mussels steamed French style in white wine, chicken broth with garlic, onions and tomatoes, served Euro style with fries or steamed vegetables & rice.. Sol's Brother Arnie says:" they rival the mussels in Brussels!"-[when available](#)

...AND ASK ABOUT OUR DAILY DINNER SPECIALS

DESSERT ANYONE?....we make all our BOHEMIO desserts here on the premises- ask about our dessert specials today!! –all deserts \$45 pesos



BAR AND BEVERAGE MENU

HAPPY HOUR SCHEDULE

Happy Hour Daily 5:00-7:00pm - National Drinks Only

BEER.- two for \$40-at happy hour

National Lime Margaritas and National Well Drinks 2 for \$65 at happy hour

We have a full bar-ask for it and we can probably make it!

Margarita Mondays!- Monday 2 for \$65 all National Lime Margaritas all night!

Tini Tuesdays!- 2 for \$65 National vodka or gin martinis all night long!

Wednesday's Cosmo- 2 for \$65 National Cosmopolitans all night long!

Sexy Thursday's "Sex on the Beach"- vodka, peach liquor, orange liquor, & fruit juices

Fun Friday's- 2 for \$65 National Rum Drinks- Mojitos, Cuba Libre, Daiquiri's or Piña Colada

Sweet Saturdays- Strawberry, Mango, Lime Margaritas or any fruit margarita! 2 for \$65

National Well Drinks \$50...Select \$60...Premium \$65.... Ultra \$75....

Margaritas (Limon) \$50....Strawberry or Mango \$50...Tequila Sunrise \$50....

Mojitos \$50...Sex on the Beach \$50...Cosmopolitans \$50...Martinis \$50....

BEERS

lager or amber...\$25... Dark Beers \$25....

Glass of house wine- red or white \$50....- Ask about our bottled wines and wine specials

Irish Coffee- with whiskey & whipped crème!.\$55

Mexican Coffee- with tequila and Kahlua & whipped crème..\$55

Spanish Coffee- with brandy and Kahlua & whipped crème..\$55

Soft Drinks \$20-diet cola-\$20

Bottled Water and Mineral Water \$20

Juices \$20

Coffee or Tea \$20.... Fresh brewed iced tea \$20

BOHEMIO SPECIALTY DRINKS ..\$60... Premium\$65...Ultra \$75

CANDY APPLE MARTINI- Vodka, sour apple liquor, and cherry juice with a cherry!

MANHATTAN MADNESS – Whiskey or Bourbon & sweet vermouth with a cherry!- a classic Manhattan

MARTINI FRIEDA KAHLO - a martini margarita!-generous pour of Tequila, Triple Sec and fresh squeezed lime juice-straight up in a Martini Glass!

RED SKKY MARTINI \$65- skky vodka martini with a red jalapeño pepper!-will light up your sky & mouth!

MARTINI ITALIANO vodka, peperoncini, ham roll, and a parmesan wedge-served up

MALIBU BEACH RUM AND COKE \$65- Malibu Rum, Rum Anejo, Cherry Coke, lime juice and a cherry

ORANGE CRUSH- Vodka, Triple Sec, jarabe, splash of orange juice and ginger ale, fresh squeezed lime juice

NIGHT OF THE IGUANA MAI TAI- light rum, rum anejo, pineapple & orange juice, grenadine, cherry

HOT TROPICAL NIGHTS MARTINI- vodka, pineapple & mango juice, splash of lime & salsa-frozen

MARTINI LIMON DROP- Vodka, Triple Sec, Jarabe, lime juice, shaken and poured in a sugar coated martini glass. Or Try our **MANGO LIMON DROP!**

ELIZABETH TAYLOR CHOCOLATE MARTINI –cocoa powder dipped martini glass, Vodka, white crème de Cacao, jarabe, Hershey's syrup & a chocolate kiss!

We serve dinner until @ 11:00pm

Closed on Sundays

