

# Bar Boga

## Grand Menu

### Appetizers:

1. Vegetable Grill ----- ¥2,000  
*Grilled seasonal vegetables sourced from our dedicated farmers, served on a slate plate with rock salt.*
2. Arugula and Prosciutto ----- ¥1,200  
*High-quality prosciutto paired with fresh arugula, a unique and flavorful combination.*
3. BOGA Salad ----- ¥950  
*A salad featuring abundant vegetables, simple seasoning, soft-boiled egg, and ham.*
4. Horse Meat Carpaccio ----- ¥1,300  
*Carpaccio of horse meat and fresh vegetables, best enjoyed with red wine.*
5. Seasonal Spicy Pickles ----- ¥500  
*Pickles made from our prideful selection of vegetables, lightly spicy and seasonally curated.*
6. Assorted Mushroom Ajillo ----- ¥700  
*A variety of mushrooms in a generous serving of ajillo, perfect with bread and wine.*
7. Mushroom Salad ----- ¥800
8. Broad Beans with Pecorino Cheese ----- ¥700
9. Smoked Cheese Sauté ----- ¥900
10. Ezo Deer Sausage and Chorizo ----- ¥1,300

### Main:

11. Grilled Iberico Pork (300g) ----- ¥3,800  
*A hearty dish featuring the sweetness of Iberico pork fat and the richness of its meat.*
12. Beef Tartare (180g for 2) ----- ¥2,600  
*Tenderly prepared tartare with low-temperature cooking, accompanied by balsamic sauce and sliced Parmesan cheese.*
13. Grilled Marlin (180g for 2) ----- ¥2,600  
*Carefully grilled marlin served with vibrant fresh vegetables.*

### Pasta:

14. Penne with Spicy Salami and Gorgonzola Cheese ----- ¥1,500  
*A rich penne dish combining Calabria's Ndouja salami and Gorgonzola cheese. Best enjoyed with red wine.*
15. Spaghetti with Anchovies and Cabbage ----- ¥1,200
16. Mushroom Ragu Spaghetti with 4 Types of Mushrooms ----- ¥1,200
17. Homemade Bolognese Spaghetti ----- ¥1,600
18. Gorgonzola Cheese Risotto ----- ¥1,500

**Side Dish:**

19.	Cream Cheese with Smoked Herring -----	¥550
20.	Parmigiano Reggiano Cheese -----	¥600
21.	Gorgonzola Cheese -----	¥650
22.	Camembert Cheese (with crackers) -----	¥600
23.	Ham and Salami Platter (3 types) -----	¥1,300
24.	Prosciutto -----	¥700
25.	Iberico Pork Salami -----	¥650
26.	Mortadella Ham -----	¥600
27.	Seasonal Vegetable Spicy Pickles -----	¥500
28.	Small Peach Pickles -----	¥550
29.	Sun-Dried Tomatoes in Herb Oil -----	¥650
30.	Assorted Olives (2 types) -----	¥650
31.	Anchovy-Stuffed Olives -----	¥500
32.	Organic Mixed Dried Fruits Platter (3 types) -----	¥1,200
33.	Taco Chips with Salsa Sauce -----	¥600
34.	Mixed Nuts -----	¥450

**Bread:**

35.	Gorgonzola Cheese and Walnut Bruschetta -----	¥600
36.	Garlic Toast -----	¥350
37.	Sliced Baguette -----	¥200

## Drinks

*We offer a variety of drinks including wine, cocktails, beer, soft drinks, lattes, and more. Please inquire about bringing your own bottle of wine.*

### Beer

- 38. Draft Beer (Sapporo Black Label) ----- ¥600
- 39. Moretti ----- ¥700
- 40. Corona ----- ¥700
- 41. Guinness Stout ----- ¥800

### Glass Wine Selection

*We have a selection of wines from Italy, France, Spain, America, and more.*

- 42. House Wine Red/White Glass ----- ¥500
- 43. Sparkling Wine Glass ----- ¥700
- 44. Today's Special Glass Wine ----- Ask

### Fruit Liquor

- 43. Homemade Sangria ----- ¥600

### Grappa (30ml)

- 44. "Mille e Una Notte" from Sicily, Italy, Nero d'Avola variety ----- ¥1,200
- 45. "Penrie" from Sicily, Italy, Zibibbo variety ----- ¥1,200
- 46. "Barolo Vecchiata" from Piedmont, Italy, Nebbiolo variety ----- ¥1,500
- 47. "Moscato Vecchiata" from Piedmont, Italy, Moscato variety ----- ¥1,500

### Amaro (30ml)

- 48. "Monte Delleone" from Valle d'Aosta, Italy ----- ¥900

### Dessert Wine White (30ml)

- 49. "Penrie" from Sicily, Italy, Zibibbo variety ----- ¥1,000

### Dessert Wine Red (30ml)

- 50. "Duyre Ribzardo" from Roussillon, France, Grenache variety ----- ¥800
- 51. "Montefaruko" from Umbria, Italy, Sangratino variety ----- ¥850

### Whiskey (30ml)

- 52. Maker's Mark (Straight, On the Rocks) ----- ¥800
- 53. Maker's Mark Soda ----- ¥900
- 54. Laphroaig (Straight, On the Rocks) ----- ¥1,000
- 55. Laphroaig Soda ----- ¥1,100

## Soft Drinks

*We offer a variety of coffees, lattes, and other soft drinks. Enjoy our barista's special latte art with your café latte.*

56.	Blend Coffee / Espresso / Iced Coffee -----	¥500
57.	Café Latte -----	¥600
58.	Darjeeling Tea / Chamomile Tea -----	¥600
59.	Hot Yuzu Tea -----	¥600
60.	Ginger Ale Sweet / Dry -----	¥500
61.	Orange / Peach Juice -----	¥500
62.	Oolong Tea / Iced Tea -----	¥500
63.	San Pellegrino -----	¥700

## Desserts

*Please enjoy our chef's special selection of desserts.*

64.	Champagne Affogato ----- <i>Sparkling wine over white peach sorbet</i>	¥900
65.	Affogato ----- <i>Vanilla ice cream with hot, rich espresso</i>	¥700
66.	Cassata ----- <i>Ice cake with dried fruits and ricotta cheese</i>	¥700
67.	Crema Catalana ----- <i>Cold crème brûlée</i>	¥700
68.	Vanilla Ice Cream -----	¥500
69.	White Peach Sorbet -----	¥600
70.	Special Maritzoza ----- <i>Hot brioche filled with plenty of fresh cream</i>	¥600