"Welcome to Boopshi's, we are thrilled to have you here.

Our dishes are modern takes on family recipes passed down from our viennese grandparents.

Everything from our schnitzels to our apple strudel have been lovingly made to bring you a slice of our childhood.

Our name also comes from our grandparents who used to call each other "Boopshi" as a term of endearment.

We hope you enjoy our food as much as we have for decades...

Welcome to the family and do come again.

Ed and Ben"

Boopshi's

Spritzers

.1	Campari, Sherbet, Blood Orange Soda, Prosecco	8.50
.2	Aperol, Sherbet, Lemon Soda, Prosecco	8.50
.3	Grapefruit Vodka, Sherbet, Grapefruit Soda, Prosecco	8.50
.4	Sour Cherry Wine, Morello Cherry, Sherbet, Prosecco	9.00
.5	London Dry Gin, Apricot, Sherbet, Prosecco	9.00
.6	Pear, Elderflower Liqueur, Dry Vermouth, Sherbet, Prosecco	9.00
.7	Pimms no.1 cup, cucumber, almdudler, sherbet, prosecco	9.00
.8	Stroh 160 proof, fanta, sherbet, prosecco (only 2 per person)	10.00

Cocktails

HOLY MOLY NEGRONI 8.50
Brokers Gin, campari, cherry wine

VIENNA BLOOD 8.50
Jagermeister, merlot, black cherry, pressed lemon, bitters

PASSALOMA 8.50
Oaxaca mezcal, aperol, passion fruit, grapefruit soda, lime

PEAR BEAR 8.50
vanilla Vodka, pear, Ginger Beer, Fresh Lime, bitters

WATERMELON COLLINS 8.50
fresh watermelon, vodka, elderflower,lime, soda

Prosecco

GLASS (150ml) £5 - CARAFE (500ml) £16.50 - BOTTLE £28

Wines

WHITE WINES

	175ml	750ml
Viura, Finca Cerrada, La Mancha, Spain 2012	4.70	20
Muscadet Sur lie, Domaine du Haut Banchereau, France 2012	5.40	23
Franz Anton Gruner Veltliner, Austria, 2014	6.00	26
Riesling, Roschitz, Gruber Roschitz, Austria 2012	6.85	29
Gruner Veltliner, Christoph Edelbauer, Kamptal DAC, Austria, 2012	-	33
Sauvignion Blanc/Muskateller, Erwin Poller, Austria, 2013	-	34

ROSE AND BUBBLES

Blaufrankisch/zweigelt, Jerry & barry, Austria	5.50	25
Sekt, Brut rose, Clemens Strobl, 2012,	-	40

RED WINE

Merlot, Jean de la roche, France	4.70	20
Vihno Tinto, 850 Douro, Portugal	5.40	23
Franz Anton Zweigelt, Austria, 2011	6.50	28
Zweigelt, Claus Preisinger, Austria, 2012	-	33
Blaufrankisch, Groszer Wein, Sudburgenland, Austria, 2011	1 Litre	36

Beer

DRAUGHT BEER

	HALF	PINT
Boopshi's house lager 4.0‰ brewed by Schremser	2.45	4.95
Camden Pale Ale 4.0% Camden Town Brewery	2.75	5.50

BOTTLED BEER

Stiegl Goldbrau 4.9%	4.80
Roosters, fort smith - american pale ale 5%	5.50
Schremser, Roggenbier (Rye beer) 5.2%	5.50
Schremser, Radler 2.1%	3.50
Maisel's weisse original 5.4%	6.80

SOFT DRINKS

Almdudler	3.50
Ginger Beer, Coke, Diet Coke, Lemonade, Tonic, Juices	2.50
Still Water / Sparkling Water	3.00

Spirits

SCHNAPPS AND EAU-DE-VIE

Boopshi's homemade schnapps	4.00
Tarpa Kajszibarack PAlinka (Apricot) 42%	6.50
Tarpa VilmoskOrte PAlinka (Pear Williams) 42%	6.50
Cartron Eau de Vie Kirsch (Cherry) 45%	6.00
Cartron Eau de Vie Mirabelle (Plum) 45%	6.00
MettE' Spiritueux de Cafe Arabica (Coffee) 45%	7.50
Kummel Mentzendorff 38%	5.00
Marolo Grappa di Barbaresco Rabaja 42%	6.20

BRANDY

Francois Voyer Cognac VS 40%	5.00
Francois Voyer Cognac VSOP 40%	6.00
Francois Voyer Cognac XO 40%	9.00
Chateau du Breuil Calvados VSOP 40%	5.20

WHISKEY

Jonny Walker Black 40%	5.50
Auchentoshan 12 year 40%	5.50
Bunnahabhain 12 46.3%	6.00
Springbank 10 46%	6.00
Caol Ila 12 year 43%	6.50
Oban 14 year 43%	

BOURBON

Buffalo Trace 40%	4.50
Makers Mark 45%	5.50
Woodfood Reserve 43.2%	5.20
Knob Creek 50%	5.50
Blantons Single Barrel 46.5%	6.20
Van Winkle Special Reserve 12 yr 45.2%	8.00

Boopshi's

Served Daily from 5.30pm

If you have an allergy or intolerance, please speak to a member of staff beforeyou order food and drinks.

Boopshi's Classics

CHICKEN SCHNITZEL 12.00
On top: Duck Egg 1.25 / Capers 0.50
Anchovies 0.75 / Gravy

BRATWURST / BEEF FRANKFURTER / KASE BOCKWURST
one for 4.50 - any two 8.50

Starters

Spiced tomato, gorgonzola soup	5.00
Courgette, feta, pomegranate, mint, honey	7.00
Asparagus, grilled nectarine, broad bean, Baby spinach	7.50
Squid, lentils, bacon, salsa verde	8.50
Speck, roast black figs, rocket, pecorino	8.00

Mains

Whole Globe Artichoke, choice of side	9.50
Pork Shoulder, baby watercress, coleslaw	13.00
Rump steak, chips, horseradish, onion rings, baby watercress	19.00
Beer battered monkfish cheeks, chips, saffron aioli	12.50
Mackerel, chickpea, shallot, preserved lemon, creme fraiche & harissa salad	14.00

Sides

Spatzle n cheese	4.00
Chips	4.00
Potato Salad	3.50
Sauerkraut	3.50
add spek	1.00
Apple Colesalw	2.50
Pickles	2.00

Desserts

Oma's Apple Studel, Ice cream	6.00
Raspberry and almond tart, raspberry ripple ice cream	6.00
Sachertorte, Cream	6.00
Kaiserschmarrn, plum compote	6.00

Dinner Special

Chicken, Schnitzel Burger, baby gem, duck egg, smoked chili jam, chips

11.50

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a discretionary service charge of 12.5% will be added to each bill.

All food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. If you see a (v) next to any of our dishes then it s suitable for vegetarians. Our food is GM-free. Where we state a weight, it s a raw weight and 1oz equals approximately 28 grams. Some our fish and poultry dishes may contain bones.