



BOCA
BISTRO

BARCELONA

TAPAS

PAN CON TOMAT*DATILLES RELLENOS*CROQUETAS JAMON*GAMBAS AL AJILLO*EMBUTIDOS*QUESOS
Platter of grilled farm bread, pan sauce, cherry tomatoes,, dates stuffed with valdeon cheese, and marcona almonds, wrapped in bacon, ham croquettes, shrimp with garlic and Spanish meats and cheeses

ENSALADA

(Choose one)

GOAT CHEESE SALAD
Ensalada de Queso de Cabra

Bibb lettuce, toasted pine nuts, roasted shallot, Black Mission fig, brûléed goat cheese, quince vinaigrette (V-G)

KALE SALAD

(Ensalada de Col Rizada)

Shaved kale, roasted pear, currant, crushed marcona almonds, mint, lime, Cotija cheese, marcona almond vinaigrette (V-G)

PLATOS GRANDES

(Choose one)

CHICKEN

Pollo

Breaded Coleman organic chicken breast, frisee, apple and roasted sweet potato salad, bacon lardons, tarragon vinaigrette

FETTUCCHINE WITH SHRIMP

Pasta Fresca Con Gambas y Saffron

Egg fettuccine, shrimp, saffron, manchego cream

FISH OF THE DAY

Pescado del Dia

Steak

Bistec

Grilled 14oz NY Strip, royal trumpet mushrooms, salt and vinegar roasted fingerling potatoes, horseradish aioli (G) (Add \$5)

Includes:

KALE AND BRUSSEL SPROUTS

Col Rizada y Coles de Bruselas

(Served Family-Style)

Sautéed kale, garlic, white wine, lemon, paprika, and roasted Brussels sprouts, sweet and sour glaze, sesame seeds (V-G)

POSTRES

(Served Family-Style)

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries (V)

APPLE CHURROS

Traditional fried dough with apple filling (V)

\$65/per person (plus tax and gratuity)



BOCA
BISTRO
MADRID

TAPAS

PAN CON TOMAT* ACEITUNAS* EMBUTIDOS* QUESOS
Platter of grilled farm bread, pan sauce, cherry tomatoes, olive oil, marinated olives,
selection of Spanish cured meats & cheeses

PRIMER PLATOS

(Choose one)

SOUP OF THE DAY

Sopa Del Dia

MIXED SALAD

(Ensalada Mixta)

Bibb lettuce, cherry tomatoes, shaved Idiazabal, sherry vinaigrette (V-G)

PLATOS GRANDES

(Choose one)

FETTUCINE WITH SHRIMP

Pasta Fresca Con Gambas y Saffron

Egg fettuccine, shrimp, saffron, manchego cream

CHICKEN

Pollo

Breaded Coleman organic chicken breast, frisee, apple and roasted sweet potato salad, bacon lardons, tarragon vinaigrette

FISH OF THE DAY

Pescado del Dia

Steak

Bistec

Grilled 14oz NY Strip, royal trumpet mushrooms, salt and vinegar roasted fingerling potatoes, horseradish aioli (G) (Add \$5)

Includes:

KALE AND BRUSSEL SPROUTS

Col Rizada y Coles de Bruselas

(Served Family-Style)

Sautéed kale, garlic, white wine, lemon, paprika, and roasted Brussels sprouts, sweet and sour glaze, sesame seeds (V-G)

POSTRES

(Served Family-Style)

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries (V)

APPLE CHURROS

Traditional fried dough with apple filling (V)

\$57/per person (plus tax and gratuity)



BOCA
BISTRO
VALENCIA

TAPAS

PAN CON TOMAT *ACEITUNAS *EMBUTIDOS

Platter of grilled farm bread, pan sauce, cherry tomatoes, olive oil, marinated olives, and a selection of Spanish cured meats

PRIMER PLATOS

(Choose one)

SOUP OF THE DAY

Sopa Del Dia

MIXED SALAD

(Ensalada Mixta)

Bibb lettuce, cherry tomatoes, shaved Idiazabal, sherry vinaigrette (V-G)

PLATOS GRANDES

(Choose one)

CHICKEN

Pollo

Breaded Coleman organic chicken breast, frisee, apple and roasted sweet potato salad, bacon lardons, tarragon vinaigrette

FETTUCINE WITH SHRIMP

Pasta Fresca Con Gambas y Saffron

Egg fettucine, shrimp, saffron, manchego cream

SAUTEED MUSSELS

Mejillones con Chorizo

Mussels, Chorizo Bilbao, paprika, curry tomato broth, salsa verde (G)

Includes:

KALE

Col Rizada

(Served Family-Style)

Sautéed kale, garlic, white wine, lemon, paprika (V-G)

POSTRES

(Served Family-Style)

"SALCHICHOC"

Chocolate "charcuterie", rosemary biscotti, brandied cherries (V)

APPLE CHURROS

Traditional fried dough with apple filling (V)

\$45/per person (plus tax and gratuity)