



**BOCA**  
BISTRO

## **BOCA CHICA**

### PRIMER PLATOS

(Choose one)

#### SOUP OF THE DAY

*Sopa Del Dia*

#### MIXED SALAD

*Ensalada Mixta*

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

### COMIDA

All served with hand cut chips

(Choose one)

#### CHICKEN SALAD

*(Ensalada de Pollo)*

House chicken salad, tomato, Mahon cheese, Bibb lettuce on ciabatta bread

#### BLT

*(BLT)*

Bacon, bibb lettuce, tomato, Manchego cheese, and garlic aioli, on ciabatta bread

#### VEGETABLE BURGER

*(Hamburguesa de la Verdura)*

Cauliflower "falafel" patty, tumeric yogurt, cucumber, arugula, on rye bread (V)

#### HOUSE BURGER

*(Hamburguesa de la Casa)*

Certified Angus burger, bibb lettuce, tomato, Manchego cheese, and dijon aioli on a potato bun (Add \$4)

### POSTRES

#### CREMA CATALANA

Caramelized creamy custard, notes of citrus and cinnamon (G)

***\$22/per person (plus tax and gratuity)***



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## BOCA GRANDE

### 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)

GOAT CHEESE SALAD  
*(Ensalada de Queso de Cabra)*

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

### COMIDA

All served with hand cut chips

(Choose one)

CHICKEN  
*(Pollo)*

Grilled Coleman organic chicken sandwich with arugula, piquillo peppers, Manchego cheese, and dijon aioli on a pretzel roll

PASTRAMI  
*(Pastrami)*

House smoked pastrami, house slaw, spicy aioli, house pickles, Idiazabal cheese on rye bread

VEGETABLE BURGER  
*(Hamburguesa de la Verdura)*

Cauliflower "falafel" patty, tumeric yogurt, cucumber, arugula on rye bread (V)

HOUSE BURGER  
*(Hamburgeso de la Casa)*

Certified angus burger, bibb lettuce, tomato, Manchego cheese, and dijon aioli on a potato bun (Add \$4)  
(add bacon \$2)

### POSTRES

(Served Family-Style)

APPLE CHURROS

Traditional fried dough with apple filling (V)

"SALCHICHOC"

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

**\$28/per person (plus tax and gratuity)**