



**BOCA**  
BISTRO

## **BOCA CHICA**

### PRIMER PLATOS

*(Select One)*

#### SOUP OF THE DAY

*(Sopa Del Dia)*

#### MIXED SALAD

*(Ensalada Mixta)*

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

### COMIDA

All served with hand cut chips

*(Select 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

#### CAPRESE

*(Caprese)*

Tomato, mozzarella, arugula, aioli, basil vinaigrette on ciabatta bread (V)

#### HOUSE BURGER

*(Hamburguesa de la Casa)*

Bibb lettuce, tomato, Manchego cheese, dijon aioli  
on a potato bun

### POSTRES

*(Served Family Style)*

#### APPLE CHURROS

Traditional fried dough with apple filling

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



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## **BOCA GRANDE**

### PRIMER PLATOS

*Select One*

SOUP OF THE DAY  
*Sopa Del Dia*

MIXED SALAD  
*Ensalada Mixta*

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

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

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

### COMIDA

All served with hand cut chips

*Select One*

CHICKEN  
*(Pollo)*

Chicken sandwich with arugula, piquillo peppers, Manchego cheese, dijon aioli on a pretzel roll

CUBAN  
*(Cuban)*

House smoked and shredded pork shoulder, sliced Serrano ham, house pickles, Mahon cheese, dijon aioli on ciabatta bread

CAPRESE  
*(Caprese)*

Tomato, mozzarella, arugula, aioli, basil vinaigrette on ciabatta bread (V)

HOUSE BURGER  
*(Hamburgeso de la Casa)*

Bibb lettuce, tomato, Manchego cheese, dijon aioli  
on a potato bun *(Add \$4)*  
*(Add Bacon \$2)*

### POSTRES

*(Served Family-Style)*

APPLE CHURROS

Traditional fried dough with apple filling

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries

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



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# VALENCIA

## TAPAS

PAN CON TOMATE \* ACEITUNAS \* EMBUTIDOS

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

## PRIMER PLATOS

Select one

SOUP OF THE DAY

*Sopa Del Dia*

MIXED SALAD

*Ensalada Mixta*

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

## PLATOS GRANDES

Select one

CHICKEN

*Pollo*

Chermoula marinated airline chicken breast, Fresno chili peppers, cherry tomatoes, olives, feta cheese, wild rice

FETTUCCHINE WITH SHRIMP

*Pasta Fresca Con Gambas y Saffron*

Egg fettuccine, shrimp, saffron, Manchego cream

FISH OF THE DAY

*Pescado del Dia*

Fresh Catch of the Day (Add \$5)

Includes:

SUGAR SNAP PEAS

*Guisantes*

Served Family-Style

Sugar snap peas, sofrito, Fresno chili peppers, beet root purée, mint (V-G)

## POSTRES

Served Family-Style

*"SALCHICHOC"*

Chocolate "charcuterie", rosemary biscotti, brandied cherries

APPLE CHURROS

Traditional fried dough with apple filling

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



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## MADRID

### TAPAS

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

### PRIMER PLATOS

Select one

#### SOUP OF THE DAY

*Sopa Del Dia*

#### MIXED SALAD

*Ensalada de Mixta*

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

### PLATOS GRANDES

Select one

#### FETTUCCINE WITH SHRIMP

*Pasta Fresca Con Gambas y Saffron*

Egg fettuccine, shrimp, saffron, Manchego cream

#### CHICKEN

*Pollo*

Chermoula marinated airline chicken breast, fresno chili peppers, cherry tomatoes, olives, feta cheese, wild rice

#### FISH OF THE DAY

*Pescado del Dia*

#### STEAK

*Bistec*

Grilled 14oz NY Strip, roasted yukon gold potatoes, sherry caramelized onions (G) (Add \$5)

Includes:

#### SUGAR SNAP PEAS

*Guisantes*

Served Family-Style

Sugar snap peas, sofrito, Fresno chili peppers, beet root purée, mint (V-G)

### POSTRES

Served Family-Style

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries

#### APPLE CHURROS

Traditional fried dough with apple filling

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



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## **BARCELONA**

### TAPAS

PAN CON TOMATE \* 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

Select one

GOAT CHEESE SALAD  
*Ensalada de Queso de Cabra*

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

ROMAINE SALAD  
*Ensalada Romana*

Baby romaine lettuce, cured egg yolks, migas croutons, brown butter almond vinaigrette (V-G)

### PLATOS GRANDES

Select one

CHICKEN  
*Pollo*

Chermoula marinated airline chicken breast, Fresno chili peppers, cherry tomatoes, olives, feta cheese, wild rice

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, roasted yukon gold potatoes, sherry carmalized onions (G)

Includes:

SUGAR SNAP PEAS  
*Guisantes*

Served Family-Style  
Sugar snap peas, sofrito, Fresno chili peppers, beet root purée, mint (V-G)

### POSTRES

Served Family-Style  
"SALCHICHOC"

Chocolate "charcuterie", rosemary biscotti, brandied cherries

APPLE CHURROS  
Traditional fried dough with apple filling

**\$67/per person (plus tax and gratuity)**