



BOCA
BISTRO

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
(Hamburgueso de la Casa)

Angus burger, 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)



BOCA
BISTRO

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)



BOCA
BISTRO

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)



BOCA
BISTRO

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)