



**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**

*Select One*

*All served with housemade chips*

CHICKEN  
*(Pollo)*

Chicken breast, Serrano, fontina cheese, piquillo peppers, garlic aioli,  
on ciabatta bread panini

BLT  
*(BLT)*

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

GRILLED CHEESE  
*(Queso Asado)*

Fontinella, cheddar, Monterey Jack, garlic aioli, on ciabatta (V)

HOUSE BURGER  
*(Hamburguesa de la Casa)*

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

**POSTRES**

*Served Family Style*

APPLE CHURROS

Traditional fried dough with apple filling, chocolate sauce



**BOCA**  
BISTRO

## **BOCA GRANDE**

### PRIMER PLATOS

*Select One*

SOUP OF THE DAY  
*Sopa Del Dia*

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

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

### COMIDA

*Select One*

*All served with housemade chips*

CHICKEN  
*(Pollo)*

Chicken breast, Serrano, fontina cheese, piquillo peppers, garlic aioli, on ciabatta bread panini

PULLED PORK  
*(Bocato de Cerdo Tirado)*

Pulled pork, house barbecue, kale slaw, on a potato roll

FISH TACOS  
*(Tacos de Pescado)*

Whitefish, tomatoes, kale slaw, chipotle sauce

HOUSE BURGER  
*(Hamburgeso de la Casa)*

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

### POSTRES

*Served Family-Style*

APPLE CHURROS

Traditional fried dough with apple filling, chocolate sauce

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries



# BOCA BISTRO VALENCIA

## TAPAS

### PAN CON TOMATE \* ACEITUNAS \* EMBUTIDOS

Platter of toasted 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)*

Grilled chicken breast, oyster mushroom nage, butternut squash purée, pomegranate molasses (G)

### FETTUCCINE WITH SHRIMP

*(Pasta Fresca Con Gambas y Saffron)*

Egg fettuccine, shrimp, saffron, Manchego cream

### FISH OF THE DAY

*(Pescado del Día)*

Fresh Catch of the Day (Add \$5)

## VEGETALI

### ROASTED SQUASH

*(Calabaza Asada)*

Pan roasted baby squash, harrisa, Idiazabal cheese, mint, potato gremoulata (V)

## POSTRES

### APPLE CHURROS

Traditional fried dough with apple filling, chocolate sauce

### “SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries



# BOCA BISTRO MADRID

## TAPAS

PAN CON TOMATE \* ACEITUNAS \* EMBUTIDOS \* QUESOS

Platter of toasted 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 Día)*

MIXED SALAD

*(Ensalada Mixta)*

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

## PLATOS GRANDES

Select one

CHICKEN

*(Pollo)*

Grilled chicken breast, oyster mushroom nage, butternut squash purée, pomegranate molasses (G)

FETTUCCINE WITH SHRIMP

*(Pasta Fresca Con Gambas y Saffron)*

Egg fettuccine, shrimp, saffron, Manchego cream

STEAK

*(Bistec)*

Grilled NY Strip, roasted fingerling potatoes, sherry caramelized onions (Add \$8)

FISH OF THE DAY

*(Pescado del Día)*

Fresh Catch of the Day (Add \$5)

## VEGETALI

ROASTED SQUASH

*(Calabaza Asada)*

Pan roasted baby squash, harrisa, Idiazabal cheese, mint, potato gremoulata (V)

## POSTRES

APPLE CHURROS

Traditional fried dough with apple filling, chocolate sauce

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries





# BOCA BISTRO BARCELONA

## TAPAS

PAN CON TOMATE \* DATILLES RELLENOS \* CROQUETAS JAMON \*  
GAMBAS AL AJILLO \* EMBUTIDOS \* QUESOS

Platter of toasted 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

## PRIMER PLATOS

Select one

### SOUP OF THE DAY

*(Sopa Del Dia)*

### GOAT CHEESE SALAD

*(Ensalada de Queso de Cabra)*

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

### MIXED SALAD

*(Ensalada Mixta)*

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

## PLATOS GRANDES

Select one

### CHICKEN

*(Pollo)*

Grilled chicken breast, oyster mushroom nage, butternut squash purée, pomegranate molasses (G)

### FETTUCCINE WITH SHRIMP

*(Pasta Fresca Con Gambas y Saffron)*

Egg fettuccine, shrimp, saffron, Manchego cream

### S'TEAK

*(Bistec)*

Grilled NY Strip, roasted fingerling potatoes, sherry caramelized onions

### FISH OF THE DAY

*(Pescado del Dia)*

Fresh Catch of the Day

## VEGETALI

### ROASTED SQUASH

*(Calabaza Asada)*

Pan roasted baby squash, harrisa, Idiazabal cheese, mint, potato gremoulata (V)

## POSTRES

### APPLE CHURROS

Traditional fried dough with apple filling, chocolate sauce

### "SALCHICHOC"

Chocolate "charcuterie", rosemary biscotti, brandied cherries