



# BOCA BISTRO

## BARCELONA

CAN BE SERVED FAMILY-STYLE ON THE TABLE OR AS A STATION

### TAPAS

SERVED FAMILY-STYLE

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|                     |  |
|---------------------|--|
| Farm Bread & Tomato | Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil              |
| Stuffed Dates       | Dates stuffed with Valdeon cheese and Marcona almonds, wrapped in bacon, cider glaze |
| Ham Croquettes      | Serrano ham fritters, Manchego cheese  |

### ENSALADA

SERVED INDIVIDUALLY

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|             |  |
|-------------|--|
| Mixed Salad | Bibb lettuce, cherry tomatoes, cucumbers, shaved Idiazabal cheese, migas, sherry vinaigrette |
|-------------|--|

### PAELLA

SERVED FAMILY-STYLE, PLEASE SELECT ONE

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|                           |  |
|---------------------------|--|
| Paella De Verdura         | Calasparra rice, cauliflower, red & green bell peppers, peas, tomato, mushroom, saffron, paprika                         |
| Paella Pollo Cerdo Y Pera | Calasparra rice, chicken, crispy bacon, poached pears, carrot and onion, saffron, tomato, smoked paprika, cinnamon       |
| Paella De Marisco         | Calasparra rice, clams, calamari, mussels, shrimp, cauliflower, red & green bell peppers, peas, tomato, saffron, paprika |

### ENTREE

SERVED FAMILY-STYLE, PLEASE SELECT TWO

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|         |  |
|---------|--|
| Pasta   | Penne, piquillo peppers, roasted zucchini, smoked paprika, garlic cream sauce  |
| Chicken | Tender breaded chicken breast, heirloom tomatoes, arugula, basil oil, balsamic glaze, fresh basil, goat cheese crumble |
| Salmon  | Pan-seared salmon, sautéed kale, toasted quinoa, romesco sauce   |

### DESSERT

SERVED FAMILY-STYLE

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|                |   |
|----------------|---|
| Dessert Boards | Assorted selection of seasonal desserts |
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# BOCA BISTRO

## MURCIA

### TAPAS

SERVED FAMILY-STYLE, SELECT 3 FOR YOUR GUESTS TO CHOOSE FROM

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|                          |  |
|--------------------------|--|
| Farm Bread & Tomato      | Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil                  |
| Stuffed Dates            | Dates stuffed with Valdeon cheese and Marcona almonds, wrapped in bacon, cider glaze     |
| Ham Croquettes           | Serrano ham fritters, Manchego cheese  |
| Stuffed Peppers          | Imported piquillo peppers, black beans, lentils, Manchego cheese, salsa verde            |
| Shishito Peppers         | Blistered shishito peppers   |
| Garlic Shrimp            | Shrimp, garlic, lemon, extra virgin olive oil  |
| Fried Potatoes           | Fried potatoes, salsa brava, garlic aioli  |
| Sweet Potato Quinoa Cake | Sweet potato quinoa cakes with manchego cheese, avocado crema, chipotle black bean purée |

OR

### PAELLA

SERVED FAMILY-STYLE

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|                           |  |
|---------------------------|--|
| Paella De Verdura         | Calasparra rice, cauliflower, red & green bell peppers, peas, tomato, mushroom, saffron, paprika                   |
| Paella Pollo Cerdo Y Pera | Calasparra rice, chicken, crispy bacon, poached pears, carrot and onion, saffron, tomato, smoked paprika, cinnamon |

### ENSALADA

SERVED INDIVIDUALLY

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|             |  |
|-------------|--|
| Mixed Salad | Bibb lettuce, cherry tomatoes, cucumbers, shaved Idiazabal cheese, migas, sherry vinaigrette |
|-------------|--|

### ENTREE

SERVED INDIVIDUALLY, SELECT 3 FOR YOUR GUESTS TO CHOOSE FROM

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|                 |  |
|-----------------|--|
| Pasta           | Penne, piquillo peppers, roasted zucchini, smoked paprika, garlic cream sauce  |
| Sautéed Mussels | Mussels, Chorizo, serrano peppers, curry tomato broth, scallions, salsa verde  |
| Chicken         | Tender breaded chicken breast, heirloom tomatoes, arugula, basil oil, balsamic glaze, fresh basil, goat cheese crumble |
| Salmon          | Pan-seared salmon, sautéed kale, toasted quinoa and romesco sauce  |
| Strip Steak     | Grilled strip steak, chimichurri, roasted potatoes, crispy onions (served medium-rare)                                 |

### DESSERT

SERVED FAMILY-STYLE

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|                |   |
|----------------|---|
| Dessert Boards | Assorted selection of seasonal desserts |
|----------------|---|



# BOCA BISTRO

## COSTA DEL SOL

### TAPAS

SERVED FAMILY-STYLE, SELECT 3

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|                     |  |
|---------------------|--|
| Farm Bread & Tomato | Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil              |
| Stuffed Dates       | Dates stuffed with Valdeon cheese and Marcona almonds, wrapped in bacon, cider glaze |
| Ham Croquettes      | Serrano ham fritters, Manchego cheese  |
| Fried Potatoes      | Fried potatoes, salsa brava, garlic aioli  |
| Shishito Peppers    | Blistered shishito peppers   |

### ENSALADA

SERVED INDIVIDUALLY

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|             |  |
|-------------|--|
| Mixed Salad | Bibb lettuce, cherry tomatoes, cucumbers, shaved Idiazabal cheese, migas, sherry vinaigrette |
|-------------|--|

### ENTREE

SERVED INDIVIDUALLY, SELECT 3 FOR YOUR GUESTS TO CHOOSE FROM

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|                 |   |
|-----------------|---|
| Pasta           | Penne, piquillo peppers, roasted zucchini, smoked paprika, garlic cream sauce   |
| Chicken         | Tender breaded chicken breast, heirloom tomatoes, arugula, basil oil, balsamic glaze, fresh basil, goat cheese crumble  |
| Bistro Steak    | Grilled bistro steak, roasted potatoes and zucchini, grilled scallion and serrano pepper chimichurri, jalapeño salsa verde, grilled cipollini onions (served medium-rare) |
| Sautéed Mussels | Mussels, Chorizo, serrano peppers, curry tomato broth, scallions, salsa verde   |
| Salmon          | Pan-seared salmon, sautéed kale, toasted quinoa, romesco sauce  |

### DESSERT

SERVED FAMILY-STYLE

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|                |   |
|----------------|---|
| Dessert Boards | Assorted selection of seasonal desserts |
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