

BOCA BISTRO  
**BARCELONA**

ALL ITEMS SERVED FAMILY-STYLE

**TAPAS**

**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

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**ENSALADA**

**MIXED SALAD**

Bibb lettuce, cherry tomatoes, cucumbers, shaved Idiazabal cheese, migas, sherry vinaigrette

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**PAELLA**

PLEASE SELECT ONE

**PAELLA DE VERDURA**

Calasparra rice, cauliflower, red & green bell peppers, peas, tomato, mushroom, saffron, paprika

**MOORISH PAELLA**

Calasparra rice, chicken, delicata squash, carrot & onion, sweet potato, cauliflower, saffron, cinnamon, turmeric, smoked paprika, tomato, Marcona almonds, dried cranberries, lemon

**PAELLA DE MARISCO**

Calasparra rice, clams, calamari, mussels, shrimp, cauliflower, red & green bell peppers, peas, tomato, saffron, paprika

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**ENTREE**

PLEASE SELECT TWO

**PASTA**

Penne, mushrooms, delicata squash, pumpkin curry cream sauce, toasted pumpkin seeds

**CHICKEN**

Tender breaded chicken breast, roasted apples and carrots, candied bacon, maple dijon aioli, caramelized onions

**SALMON**

Pan-seared salmon, sautéed kale, toasted quinoa, romesco sauce +

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**DESSERT**

**CHURROS**

Traditional fried dough, tossed with cinnamon and sugar, served with hot chocolate dipping sauce

+ Additional charge per order

# MURCIA

## TAPAS

PLEASE SELECT THREE, SERVED FAMILY-STYLE

### 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

### GARLIC SHRIMP

Shrimp, garlic, lemon, extra virgin olive oil

### SWEET POTATO QUINOA CAKES

Sweet potato quinoa cakes with Manchego cheese, avocado crema, chipotle black bean purée

### DEVILED EGGS

Creamy deviled eggs with paprika, crispy bacon, pickled red onion, chives, garlic aioli

## OR

## PAELLA

### PAELLA DE VERDURA

Calasparra rice, cauliflower, red & green bell peppers, peas, tomato, mushroom, saffron, paprika

### MOORISH PAELLA

Calasparra rice, chicken, delicata squash, carrot & onion, sweet potato, cauliflower, saffron, cinnamon, turmeric, smoked paprika, tomato, Marcona almonds, dried cranberries, lemon

## ENSALADA

### MIXED SALAD

Bibb lettuce, cherry tomatoes, cucumbers, shaved Idiazabal cheese, migas, sherry vinaigrette

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## ENTREE

PLEASE SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

### PASTA

Penne, mushrooms, delicata squash, pumpkin curry cream sauce, toasted pumpkin seeds

### CHICKEN

Tender breaded chicken breast, roasted apples and carrots, candied bacon, maple dijon aioli, caramelized onions

### STEAK

Grilled 14 oz strip steak, roasted potatoes and Brussels sprouts, crispy onions, rosemary garlic aioli (served medium-rare) +

### SAUTÉED MUSSELS

Mussels, bacon, delicata squash, tarragon-dijon cream sauce

### SALMON

Pan-seared salmon, sautéed kale, toasted quinoa, romesco sauce +

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## DESSERT

SERVED FAMILY-STYLE

### CHURROS

Traditional fried dough, tossed with cinnamon and sugar, served with hot chocolate dipping sauce

+ Additional charge per order

BOCA BISTRO

# GRANADA

## TAPAS

### GARLIC SHRIMP

Shrimp, garlic, lemon, extra virgin olive oil

### COCA

Chef-selected Spanish flatbread

### HAM CROQUETTES

Serrano ham fritters, Manchego cheese

### CHOICE OF

### VEGETABLE BOARD

Roasted cauliflower and hummus charcuterie, pickled vegetables, grilled farm bread

### MEAT & CHEESE BOARD

Chef-selection of meats and cheeses, spiced walnuts, quince paste

## ENSALADA

### GOAT CHEESE SALAD

Bibb lettuce, toasted pine nuts, roasted shallot, black mission fig, bruleed Cana de Cabra cheese, quince vinaigrette

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## ENTREE

### PASTA

Penne, mushrooms, delicata squash, pumpkin curry cream sauce, toasted pumpkin seeds

### MUSHROOM

Grilled portobello and oyster mushrooms, mojo verde, roasted zucchini, arugula salad with walnuts

### STEAK

Grilled 14 oz strip steak, roasted potatoes and Brussels sprouts, crispy onions, rosemary garlic aioli  
(served medium-rare) +

### FISH

Chef-selected preparation +

### FIDEO

Chef-selected seafood fideo

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## DESSERT

### CHURROS

Traditional fried dough, tossed with cinnamon and sugar, served with hot chocolate dipping sauce

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BOCA BISTRO

# COSTA DEL SOL

## TAPAS

PLEASE SELECT THREE, SERVED FAMILY-STYLE

### 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

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## ENSALADA

### MIXED SALAD

Bibb lettuce, cherry tomatoes, cucumbers, shaved Idiazabal cheese, migas, sherry vinaigrette

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## ENTREE

PLEASE SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

### PASTA

Penne, mushrooms, delicata squash, pumpkin curry cream sauce, toasted pumpkin seeds

### CHICKEN

Tender breaded chicken breast, roasted apples and carrots, candied bacon, maple dijon aioli, caramelized onions

### BISTRO STEAK

Grilled bistro steak, quindilla peppers, roasted potatoes and Brussels sprouts, piquillo pepper aioli.

### SAUTÉED MUSSELS

Mussels, bacon, delicata squash, tarragon-dijon cream sauce

### SALMON

Pan-seared salmon, sautéed kale, toasted quinoa, romesco sauce +

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## DESSERT

SERVED FAMILY-STYLE

### CHURROS

Traditional fried dough, tossed with cinnamon and sugar, served with hot chocolate dipping sauce

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