

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

ENSALADA

MIXED SALAD

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

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, sweet potato hash, delicata squash, caramelized onions, candid bacon, maple dijon aioli.

BISTRO STEAK

Grilled bistro steak, guindilla peppers, roasted potatoes and Brussels sprouts, cauliflower purée, fried shallots, lemon gastrique, herb oil.

SAUTÉED MUSSELS

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

SALMON

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

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
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

ENSALADA

MIXED SALAD

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

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

ENTREE

PLEASE SELECT TWO

PASTA

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

CHICKEN

Breaded chicken breast, sweet potato hash, delicata squash, caramelized onions, candied bacon, maple dijon aioli

SALMON

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

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

ENTREE

PLEASE SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

PASTA

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

CHICKEN

Breaded chicken breast, sweet potato hash, delicata squash, caramelized onions, candid bacon, maple dijon aioli

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 +

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

SERVED FAMILY-STYLE

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

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

DESSERT

SERVED FAMILY-STYLE

CHURROS

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

+ Additional charge per order