

TRADITIONAL TAPAS

SMALL PLATES

SOPA DEL DIA
Soup of the day 6/8

BACON & BEAN STEW GF
White bean and chorizo stew, pork belly, smoked paprika 6/8

PORK BELLY GF
Roasted pork belly, pea purée, pickled red onions, hazelnut and mint gremolata, citrus honey glaze 16

FRIED CALAMARI
Fried calamari, lemon, marinara 16

STUFFED DATES GF
Dates stuffed with Valdeon cheese and Marcona almonds, wrapped in bacon, cider glaze 13

DEVEILED EGGS GF
Creamy deviled eggs with paprika, crispy bacon, pickled red onion, chives, garlic aioli 13

CAST IRON STEAK GF
Sliced top sirloin, chimichurri, roasted potatoes, blistered shishito peppers 24
**Served medium rare*

SERRANO & MANCHEGO GF
16-month aged Serrano ham, paired with sheep's milk cheese, notes of caramel & nuts 24

HAM CROQUETTES
Serrano ham fritters, Manchego cheese 12

GARLIC SHRIMP GF
Shrimp, garlic, lemon, extra virgin olive oil 15

CLAMS IN BROTH GF
Littleneck clams, garlic, peas, white wine, salsa verde 19

SAUTÉED MUSSELS GF
Mussels, Chorizo, Kaffir lime, pickled red peppers, curry tomato broth 24

CHORIZO & TOMATO GF
Seared chorizo fresco, marinated cherry tomatoes, pickled red onions, fresh herbs, sherry vinegar 16

ANCHOVIES GF
Marinated anchovies, roasted garlic oil, fresh herbs, garlic chips, guindilla peppers 14

FIDEU
Toasted vermicelli pasta, chorizo fresco, littleneck clams, bell peppers, cauliflower, peas, saffron cream, garlic aioli 22

MIXTA CHEF'S SELECTION GF
Chef selection of meats and cheeses, accompanied with spiced walnuts, quince paste (Serves 2) 28

VEGETARIAN

FARM BREAD & TOMATO VG
Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil 10
Add Manchego 6 Add Serrano 9 Add Anchovies 5

STUFFED PEPPERS VG GF
Imported piquillo peppers, black beans, lentils, Manchego cheese, salsa verde 13

SHISHITO PEPPERS VG
Blistered shishito peppers, coarse sea salt 13

BOCA FRIES VG
Seasoned french fries 8

SAUTÉED MUSHROOMS VG GF
Sautéed exotic mushrooms, salsa verde 14

FRIED ARTICHOKE VG
Lightly breaded, deep-fried, white truffle oil, Idiazabal cheese, horseradish aioli 14

FRIED POTATOES VG
Fried potatoes, salsa brava, garlic aioli 11
Add Fried Egg 2 Chorizo 5

ENSALADAS

SALADS

Add Chicken 8 - Add Shrimp 9 - Add Serrano 9 - Add Avocado 5 - Add Fish of The Day 15

KALE SALAD VG GF
Chopped kale, apples, dried cranberries, Marcona almonds, Marcona almond vinaigrette 14

GRAIN BOWL VG GF
Quinoa, arugula, roasted corn, onion and poblano peppers, pickled red onions, feta cheese, green goddess dressing 16

CHORIZO & CHICKPEA
Arugula, crispy chorizo Pamplona, chickpeas, red onion, piquillo peppers, Idiazabal cheese, sherry vinaigrette 16

GOAT CHEESE SALAD VG GF
Bibb lettuce, toasted pine nuts, roasted shallots, black mission figs, brûléed Cana de Cabra, quince vinaigrette 15

MEDITERRANEAN BOWL VG GF
Chopped kale, hummus, quinoa, cucumbers, cherry tomatoes, feta cheese, lemon and olive oil 14

SANDWICHES

Add Boca Fries 4

TRES CERDOS
Serrano ham, salchichon, chorizo Pamplona, Manchego cheese, bibb lettuce, red onion, garlic aioli, piquillo peppers, guindilla peppers, oregano, on house-made ciabatta roll 18

BOCA BURGER
Manchego cheese, piquillo peppers, arugula, onion marmalade, garlic aioli, on a brioche bun 22

CHICKEN
Grilled chicken, imported piquillo peppers, Serrano ham, Manchego cheese, dijon aioli, on a house-made ciabatta roll 16

SPICY FRIED CHICKEN
Buttermilk fried chicken, house hot sauce, coleslaw, pickles, on a brioche bun 16

SERRANO & MANCHEGO
Serrano ham, Manchego cheese, Dijon, honey, arugula, on a brioche bun 16

BLT
Bacon, bibb lettuce, tomato, Manchego cheese, garlic aioli, on a house-made ciabatta roll 15

MATADOR BURGER
Manchego cheese, Serrano ham, guindilla peppers, salsa brava, garlic aioli, on a brioche bun 24

VEGGIE BURGER VG
House-made sweet potato and quinoa patty, Manchego cheese, arugula, pickled red onions, black bean purée, tomato jam, on a brioche bun 20

CAPRESE VG
Tomatoes, fresh mozzarella, arugula, lemon vinaigrette, balsamic reduction, on house-made ciabatta roll 15

STEAK SANDWICH
Thin-sliced bistro steak, Manchego cheese, guindilla peppers, arugula, romesco sauce, on a house-made ciabatta roll 18
contains nuts

LA MONTAÑA
Serrano ham, fresh mozzarella, arugula, tomato, lemon vinaigrette, balsamic glaze, on a brioche bun 18

PAELLAS

Our Paella is made using imported rice from Valencia, Spain. Please allow at least 35 minutes for each order.

MARISCO GF
Calasparra rice, clams, calamari, mussels, shrimp, cauliflower, red & green bell peppers, peas, tomato, saffron, paprika 34 sm / 65 lg
Add Chicken 8 Chorizo 5

JARDÍN VG GF
Calasparra rice, piquillo peppers, asparagus, artichokes, cherry tomatoes, smoked paprika, saffron, scallions, peas, saffron-garlic aioli 32 sm / 60 lg
Add Chicken 8 Chorizo 5

VERDURA VG GF
Calasparra rice, cauliflower, red & green bell peppers, peas, tomato, mushroom, saffron, paprika 28 sm / 50 lg
Add Chicken 8 Chorizo 5

MIXTA GF
Calasparra rice, chicken, chorizo fresco, clams, calamari, mussels, shrimp, scallops, cauliflower, red & green bell peppers, peas, tomato, saffron, paprika 36 sm / lg 72

Please notify us if you have a food allergy. VG Vegetarian GF Gluten-free

BOCA BISTRO | 384 BROADWAY | SARATOGA SPRINGS | BOCABISTRO.COM | 518.682.2800



LUNCH

