

BOCA BISTRO

# COSTA DEL SOL

Bread and housemade Spanish olives served to start

## TAPAS

ALL SERVED FAMILY-STYLE

### FARM BREAD & TOMATO

Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil

### HAM CROQUETTES

Serrano ham fritters, Manchego cheese

### STUFFED DATES

Dates stuffed with Valdeon cheese and Marcona almonds, wrapped in bacon, cider glaze

## ENSALADA

SERVED INDIVIDUALLY

### MIXED SALAD

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

## ENTREE

PLEASE SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

### PASTA

Penne, blistered cherry tomatoes, arugula pesto, Idiazabal cheese

### CHICKEN

Tender breaded chicken breast, roasted potatoes, corn purée, blueberry gastrique, arugula salad with roasted corn, onion and poblano peppers

### STEAK

Grilled 14 oz strip steak, roasted potatoes, chimichurri, aji amarillo aioli  
(served medium-rare) +

### SAUTÉED MUSSELS

Mussels, Chorizo, Kaffir lime, pickled red peppers, curry tomato broth, scallions

### SALMON

Pan-seared salmon, sautéed kale, piquillo peppers, toasted quinoa, pickled red onions, herb yogurt 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

Bread and housemade Spanish olives served to start

## TAPAS

SERVED FAMILY STYLE. PLEASE SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

### FARM BREAD & TOMATO

Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil

### HAM CROQUETTES

Serrano ham fritters, Manchego cheese

### FRIED ARTICHOKE

Lightly breaded, deep-fried, white truffle oil,  
Idiazabal cheese, horseradish aioli

### SHISHITO PEPPERS

Blistered shishito peppers, coarse sea salt

### FRIED POTATOES

Fried potatoes, salsa brava, garlic aioli

### GARLIC SHRIMP

Shrimp, garlic, lemon, extra virgin olive oil

## ENSALADA

SERVED INDIVIDUALLY

### MIXED SALAD

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

## PAELLA

SERVED FAMILY-STYLE. PLEASE SELECT ONE FOR YOUR GUESTS

### PAELLA DE JARDÍN

Calasparra rice, piquillo peppers, asparagus, artichokes, cherry tomatoes,  
smoked paprika, saffron, scallions, peas, saffron-garlic aioli

### PAELLA DE MARISCO

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

## ENTREE

PLEASE SELECT THREE FOR YOUR GUESTS

### PASTA

Penne, blistered cherry tomatoes, arugula pesto, Idiazabal cheese

### CHICKEN

Tender breaded chicken breast, roasted potatoes, corn purée, blueberry gastrique,  
arugula salad with roasted corn, onion and poblano peppers

### SALMON

Pan-seared salmon, sautéed kale, piquillo peppers, toasted quinoa,  
pickled red onions, herb yogurt sauce +

### STEAK

Grilled 14 oz strip steak, roasted potatoes, chimichurri, aji amarillo aioli  
(served medium-rare) +

### SAUTÉED MUSSELS

Mussels, Chorizo, Kaffir lime, pickled red peppers, curry tomato broth, scallions

## DESSERT

SERVED FAMILY STYLE

### CHURROS

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

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# BOCA BISTRO

# GRANADA

Bread and housemade Spanish olives served to start

## CHOICE OF

### VEGETABLE BOARD

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

OR

### MEAT & CHEESE BOARD

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

## TAPAS

SERVED FAMILY-STYLE

### GARLIC SHRIMP

Shrimp, garlic, lemon, extra virgin olive oil

### COCA

Chef-selected Spanish flatbreads

### HAM CROQUETTES

Serrano ham fritters, Manchego cheese

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## ENSALADA

SERVED INDIVIDUALLY. PLEASE SELECT ONE FOR YOUR GUESTS

### GOAT CHEESE SALAD

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

### MIXED SALAD

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

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## ENTREE

YOUR GUEST WILL SELECT ONE

### PASTA

Penne, blistered cherry tomatoes, arugula pesto, Idiazabal cheese

### MUSHROOM

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

### STEAK

Grilled 14 oz strip steak, roasted potatoes, chimichurri, aji amarillo aioli  
(served medium-rare) +

### FISH

Chef-selected preparation +

### FIDEO

Chef-selected seafood fideo

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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