

TRADITIONAL TAPAS

SMALL PLATES

SOPA DEL DIA

Soup of the day 6/8

STUFFED DATES

Dates stuffed with Valdeón cheese and Marcona almonds, wrapped in bacon, cider glaze 13

GARLIC SHRIMP

Shrimp, garlic, lemon, extra virgin olive oil 16

FRIED CALAMARI

Fried calamari, lemon, marinara 16

HAM CROQUETTES

Serrano ham fritters, Manchego cheese 12

CLAMS IN BROTH

Littleneck clams, garlic, peas, white wine, salsa verde 19

CHORIZO & TOMATO

Seared Chorizo fresco, marinated cherry tomatoes, pickled red onions, fresh herbs, sherry vinegar 16

OCTOPUS

Grilled octopus, chimichurri, piquillo peppers, arugula, mint yogurt 22

FRIED ARTICHOKE

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

BOCA FRIES

Seasoned french fries 8

FARM BREAD & TOMATO

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

SWEET POTATO QUINOA CAKE

Sweet potato quinoa cakes with manchego cheese, avocado crema, chipotle black bean purée 15

EGG OMELETTE

Spanish omelette of potato, onions, garlic aioli, salsa brava, Manchego cheese 14
*Add Chorizo 5

BACON & BEAN STEW

White bean and chorizo stew, pork belly, smoked paprika 6/8

BISTRO STEAK

Grilled bistro steak, roasted potatoes, brussels sprouts, parsnip puree, smoked curry cream, pickled red peppers, parsnip crisps 28
*Served medium rare

PORK BELLY

Roasted pork belly, parsnip puree, candied bacon, shaved brussels sprouts, cider glaze, sage 16

SAUTÉED MUSSELS

Mussels, chorizo, red onion, piquillo peppers, peri peri sauce, scallions 24

SERRANO & MANCHEGO

16-month aged Serrano ham, hard sheep's milk cheese, notes of caramel and nuts 24

MIXTA CHEF'S SELECTION

Chef selection of meats and cheeses, accompanied with spiced walnuts, quince paste (Serves 2) 28

FRIED POTATOES

Fried potatoes, salsa brava, garlic aioli 12
Add Fried Egg 2 Chorizo 5

STUFFED PEPPERS

Imported piquillo peppers, black beans, lentils, Manchego cheese, salsa verde 13

SAUTÉED MUSHROOMS

Sautéed oyster, cremini and shitake mushrooms, salsa verde 14

CAULIFLOWER

Paprika and sumac roasted cauliflower, cranberry yogurt, pistachio dukkah, roasted pepitas, pickled red onions 16

ROASTED SHISHITOS

Roasted shishito peppers, sweet soy glaze, aji amarillo aioli, sesame seeds 15

ENSALADAS

SALADS

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

GOAT CHEESE SALAD

Bibb lettuce, toasted pine nuts, roasted shallots, black mission figs, brûléed Cana de Cabra, quince vinaigrette 16

MEDITERRANEAN BOWL

Chopped kale, hummus, quinoa, cucumbers, cherry tomatoes, feta cheese, lemon and olive oil 14

GRAIN BOWL

Arugula, quinoa, roasted delicata squash, shaved brussels sprouts, pickled red onions, blue cheese crumble, cranberry vinaigrette 16

PAELLAS

Feeds 2-3 People

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

MARISCO

Calasparra rice, clams, calamari, mussels, shrimp, cauliflower, red & green bell peppers, peas, tomato, saffron, paprika 65

*Add Chicken 8 Chorizo 5

MIXTA

Calasparra rice, chicken, Chorizo fresco, clams, calamari, mussels, shrimp, scallops, cauliflower, red & green bell peppers, peas, tomato, saffron, paprika 72

MOORISH

Calasparra rice, roasted squash and sweet potatoes, artichokes, saffron, cinnamon, turmeric, smoked paprika, Marcona almonds, dried cranberries, saffron aioli 60

*Add Chicken 8 Chorizo 5

PLATOS GRANDES

LARGE PLATES

CHICKEN

Grilled marinated chicken breast, sweet potato puree, arugula, roasted delicata squash, candied bacon, maple balsamic glaze 32

FISHERMAN'S SOUP

Fisherman's soup of littleneck clams, mussels, calamari, shrimp, scallops, tomato broth and salsa verde 36
*Add Chorizo 5

MATADOR BURGER

Manchego cheese, Serrano ham, guindilla peppers, salsa brava, garlic aioli, on a brioche bun 24
*Add Boca Fries 4

VEGGIE BURGER

House made sweet potato and quinoa patty, Manchego cheese, arugula, pickled red onions, black bean purée, tomato jam, avocado crema on brioche bun 20
*Add Boca Fries 4

MUSHROOM & CHORIZO POLENTA

Sautéed mushrooms and chorizo, sherry cream, thyme, creamy Manchego polenta 36

TRUFFLE & WILD MUSHROOM PASTA

Orecchiette pasta, exotic mushrooms, artichokes, black truffle béchamel, Manchego cheese 36
*Add Chorizo 5

FIDEO

Toasted vermicelli pasta, Chorizo fresco, littleneck clams, bell peppers, cauliflower, peas, saffron cream, garlic aioli 24

SCALLOP & MUSHROOM FIDEO

Toasted vermicelli pasta, seared scallops, mushrooms, sweet potatoes, saffron, peas, sherry garlic cream sauce, saffron aioli 48 *Shareable

HANGER STEAK

Grilled hanger steak, pommes purée, piquillo pepper relish, crispy shallots, romesco sauce 40

STEAK

Steak of the day MP

FISH

Fish of the day MP

PASSPORT TO SPAIN

No Modifications, No Substitutions, No Dietary Restrictions. 2 Person Minimum Family Style.

ONE WAY TICKET

Chef-selected tasting of Boca Bistro's classic & traditional tapas, includes Paella 55 Per Person

EXTENDED STAY

Embrace the sophisticated side of Spain with our Chef's favorite selection of bites, includes Paella 75 Per Person



DINNER

