

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

PORTUGUESE PASTA

Penne, piquillo peppers, red onion, peri peri sauce, scallions

CHICKEN

Tender breaded chicken breast, sweet potato purée, arugula, roasted delicata squash, candied bacon, maple-balsamic glaze

SAUTÉED MUSSELS

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

SALMON

Sherry maple glazed salmon, toasted quinoa, sautéed kale, piquillo peppers, parsnip purée +

STEAK

Grilled 14 oz strip steak, roasted potatoes, crispy shallots, goat cheese crumble, romesco sauce (served medium-rare) +

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 ARTICHOKEs

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

ROASTED SHISHITO PEPPERS

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

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

MOORISH PAELLA

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

PORTUGUESE PASTA

Penne, piquillo peppers, red onion, peri peri sauce, scallions

CHICKEN

Tender breaded chicken breast, sweet potato purée, arugula,
roasted delicata squash, candied bacon, maple-balsamic glaze

SAUTÉED MUSSELS

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

SALMON

Sherry maple glazed salmon, toasted quinoa, sautéed kale, piquillo peppers, parsnip purée +

STEAK

Grilled 14 oz strip steak, roasted potatoes, crispy shallots, goat cheese crumble, romesco sauce
(served medium-rare) +

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

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

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

ENTREE

YOUR GUEST WILL SELECT ONE

PORTUGUESE PASTA

Penne, piquillo peppers, red onion, peri peri sauce, scallions

MUSHROOM

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

STEAK

Grilled 14 oz strip steak, roasted potatoes, crispy shallots, goat cheese crumble, romesco sauce
(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