

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

FRIED CALAMARI

Fried calamari, lemon, marinara
16

CLAMS IN BROTH ^{GF}

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

HAM CROQUETTES

Serrano ham fritters, Manchego cheese
12

GARLIC SHRIMP ^{GF}

Shrimp, garlic, lemon, extra virgin olive oil
16

FIDEO

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

SAUTÉED MUSSELS ^{GF}

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

PORK BELLY ^{GF}

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

CHORIZO & TOMATO

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

STUFFED DATES ^{GF}

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

SERRANO & MANCHEGO ^{GF}

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

MIXTA CHEF'S SELECTION ^{GF}

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

VEGETARIAN

FRIED POTATOES ^{VG}

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

FRIED ARTICHOKEs ^{VG}

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

STUFFED PEPPERS ^{VG}

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 oyster, cremini and shiitake
mushrooms, salsa verde
14

ENSALADAS

SALADS

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

GOAT CHEESE SALAD ^{VG GF}

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

CHORIZO & CHICKPEA

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

GRAIN BOWL ^{VG GF}

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

MEDITERRANEAN BOWL ^{VG GF}

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

SANDWICHES

Add Boca Fries 4

LA MONTAÑA

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

BLT

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

CHICKEN

Grilled chicken, imported piquillo peppers,
Serrano ham, Manchego cheese, dijon aioli,
on a house-made ciabatta roll
18

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

CAPRESE ^{VG}

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

BOCA BURGER

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

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, avocado crema,
on a brioche bun
20

SPICY FRIED CHICKEN

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

STEAK SANDWICH

Thin-sliced bistro steak, Manchego cheese,
guindilla peppers, arugula, romesco sauce,
on a house-made ciabatta roll
21

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

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

MOORISH PAELLA ^{VG GF}

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

Add Chicken 8 Chorizo 5



LUNCH



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

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