

THE MENU

COSTA DEL SOL

TAPAS

Served Family Style

Farm Bread & Tomato

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

Stuffed Dates

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

Ham Croquettes

Serrano ham fritters, Manchego cheese

SALAD

Served Individually

Mixed Salad

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

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Farm Bread & Tomato

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

Stuffed Dates

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

Ham Croquettes

Serrano ham fritters, Manchego cheese

ENTREES

Please choose three options for your guests

Pasta

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

Chicken

Tender breaded chicken breast, sweet potato puree, arugula, roasted delicata squash, candied bacon, maple balsamic

Steak

Grilled 14 oz strip steak, roasted potatoes, crispy shallots, goat cheese crumbles, romesco sauce
Served Medium Rare

Salmon

Sherry maple-glazed salmon, toasted quinoa, sauteed kale and piquillo peppers, parsnip puree

Sauteed Mussels

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

DESSERT

Served Family Style

Churros

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



BOCA
BISTRO

 *Gluten free*

 *Additional charge per order*

THE MENU

BARCELONA

TAPAS

*Served Family Style
Please choose three*

Farm Bread & Tomato

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

Shishito Peppers

Blistered shishito peppers, coarse sea salt

Ham Croquettes

Serrano ham fritters, Manchego cheese

Fried Artichokes

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

Fried Potatoes

Fried potatoes, salsa brava garlic aioli

Garlic Shrimp

Shrimp, garlic, lemon, extra virgin olive oil

SALAD

Served Individually

Mixed Salad

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

PAELLA

*Served Family Style
Please Choose One*

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

ENTREES

Please choose three options for your guests

Pasta

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

Chicken

Tender breaded chicken breast, sweet potato puree, arugula, roasted delicata squash, candied bacon, maple balsamic

Steak +

*Grilled 14 oz strip steak, roasted potatoes, crispy shallots, goat cheese crumbles, romesco sauce
Served Medium Rare*

Salmon +

Sherry maple-glazed salmon, toasted quinoa, sauteed kale and piquillo peppers, parsnip puree

Sautéed Mussels

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

DESSERT

Served Family Style

Churros

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



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THE MENU

GRANADA

CHOICE OF:

Meat and Cheese Board

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

Vegetable Board

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

TAPAS

Served Family Style

Coca

Chef-selected Spanish flatbread

Ham Croquettes

Serrano ham fritters, Manchego cheese

Garlic Shrimp

Shrimp, garlic, lemon, extra virgin olive oil

SALAD

Served Individually / Please choose one

Goat Cheese Salad

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

Mixed Salad

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

ENTREES

Served Individually

Pasta

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

Chicken

Tender breaded chicken breast, sweet potato puree, arugula, roasted delicata squash, candied bacon, maple balsamic

Steak

Grilled 14 oz strip steak, roasted potatoes, crispy shallots, goat cheese crumbles, romesco sauce
Served Medium Rare

Salmon

Sherry maple glazed salmon, toasted quinoa, sauteed kale and piquillo peppers, parsnip puree

Mushroom

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

DESSERT

Served Family Style

Churros

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



BOCA
BISTRO

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