

TRADITIONAL TAPAS SMALL PLATES

SOPA DEL DIA
Soup of the day 6/8

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

GARLIC SHRIMP GF
Shrimp, garlic, lemon, extra virgin olive oil 16

FRIED CALAMARI
Fried calamari, lemon, marinara 18

HAM CROQUETTES
Serrano ham fritters, Manchego cheese 12

CLAMS IN BROTH GF
Littleneck clams, piquillo peppers, pickled shallots, peas, piquillo pepper and garlic broth 22

CHORIZO & TOMATO GF
Seared chorizo fresco, marinated cherry tomatoes, pickled red onions, fresh herbs, sherry vinegar 16

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

BACON & BEAN STEW GF
White bean and chorizo stew, pork belly, smoked paprika 6/8

BISTRO STEAK
Grilled bistro steak, roasted potatoes and zucchini, pickled red peppers, goat cheese crumble, crispy shallots, chipotle ranch 28
**Served medium rare*

PORK BELLY GF
Roasted pork belly, pineapple salsa, chipotle BBQ sauce, avocado crema, garlic chips 16

SAUTÉED MUSSELS GF
Mussels, chorizo, cherry tomatoes, red onion, spicy tomato and basil sauce, basil cream 24

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

MIXTA CHEF'S SELECTION GF
Chef selection of meats and cheeses, accompanied with spiced walnuts, quince paste (Serves 2) 28

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

BOCA FRIES VG
Seasoned french fries 8

FARM BREAD & TOMATO VG
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 VG
Sweet potato quinoa cakes with manchego cheese, avocado crema, chipotle black bean purée 15

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

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

STUFFED PEPPERS VG GF
Imported piquillo peppers, black beans, lentils, Manchego cheese, salsa verde 13

SAUTÉED MUSHROOMS VG GF
Sautéed oyster, cremini and shitake mushrooms, salsa verde 14

CAULIFLOWER VG GF
Paprika and sumac roasted cauliflower, aji amarillo aioli, pistachio dukkah, roasted pepitas, pickled shallots 16

ASPARAGUS VG GF
Grilled asparagus, pistachio dukkah, Manchego cheese, romesco sauce 14

ENSALADAS SALADS

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

GOAT CHEESE SALAD VG GF
Bibb lettuce, toasted pine nuts, roasted shallots, black mission figs, bruléed Cana de Cabra, quince vinaigrette 16

MEDITERRANEAN BOWL VG GF
Chopped kale, hummus, quinoa, cucumbers, cherry tomatoes, feta cheese, lemon and olive oil 14

GRAIN BOWL VG
Arugula, quinoa, scallions, crispy shallots, pickled ginger, goat cheese crumble, roasted corn, onion, poblano peppers, miso 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 GF
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

JARDÍN GF VG
Calasparra rice, piquillo peppers, artichokes, cherry tomatoes, smoked paprika, scallions, saffron aioli, peas 60
**Add Chicken 8 Chorizo 5*

PLATOS GRANDES LARGE PLATES

CHICKEN GF
Grilled marinated chicken breast, roasted potatoes, arugula, pineapple salsa, honey chipotle glaze 32

FISHERMAN'S SOUP VG
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*

FISH
Fish of the day MP

SAFFRON & SHRIMP ORECCHIETTE
Orecchiette pasta, shrimp, bell peppers, artichoke hearts, saffron béchamel, Manchego cheese, peas 38

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

FIDEO
Toasted vermicelli pasta, chorizo fresco, littleneck clams, bell peppers, cauliflower, peas, saffron cream, saffron aioli 26

BARBACOA FIDEO
Toasted vermicelli pasta, beef barbacoa, piquillo peppers, red onions, peri peri cream sauce, peas, scallions, saffron aioli 48
**Shareable*

STEAK
Steak of the day MP

PASSPORT TO SPAIN

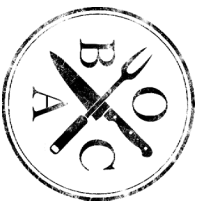
No Modifications, No Substitutions, No Dietary Restrictions. 2 Person Minimum Family Style.

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



VEGETARIAN

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

BOCA BISTRO | 384 BROADWAY | SARATOGA SPRINGS | BOCABISTRO.COM | 518.682.2800