

# 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  
18

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

**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, saffron aioli  
26

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

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

**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  
Arugula, quinoa, scallions, crispy shallots, pickled  
ginger, goat cheese crumble, roasted corn, onion,  
poblano peppers, miso 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  
16

**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  
contains nuts

## 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

**JARDÍN** VG GF  
Calasparra rice, piquillo peppers, artichokes, cherry tomatoes,  
smoked paprika, scallions, saffron aioli, peas 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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