

COSTA DEL SOL

THE MENU

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

ENTREES

Served Individually
Choose Three Options

Pasta

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

Chicken

Tender breaded chicken breast, roasted potatoes, arugula, pineapple salsa, honey chipotle glaze

Steak +

Grilled 14 oz strip steak, roasted potatoes, chimichurri, aji amarillo aioli

Salmon +

Pan seared salmon, sauteed kale, piquillo peppers, Romesco sauce

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

BARCELONA

TAPAS

Served Family Style
Choose Three Options

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

Garlic Shrimp 🌱

Shrimp, garlic, lemon, extra virgin olive oil

Jardin Paella 🌱 🌱 +

Calasparra rice, piquillo peppers, artichokes, cherry tomatoes, smoked paprika, scallions, saffron aioli, peas

Paella de Marisco 🌱 +

Calasparra rice, clams, calamari, mussels, shrimp, cauliflower, red & green bell peppers, peas, tomato, saffron, paprika

SALAD

Served Individually

Goat Cheese Salad 🌱

Bibb lettuce, toasted pine nuts, roasted shallots, black mission figs, brûléed goat cheese, quince vinaigrette

ENTREES

Served Individually
Choose Three Options

Pasta 🌱

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

Chicken

Tender breaded chicken breast, roasted potatoes, arugula, pineapple salsa, honey chipotle glaze

Steak + 🌱

Grilled 14 oz strip steak, roasted potatoes, chimichurri, aji amarillo aioli

Salmon + 🌱

Pan seared salmon, sauteed kale, piquillo peppers, Romesco sauce

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



GRANADA

THE MENU

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

Farm Bread and Tomato

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

Ham Croquettes

Serrano ham fritters, Manchego cheese

Garlic Shrimp

Shrimp, garlic, lemon, extra virgin olive oil

Pork Belly +

Roasted pork belly, pineapple salsa, chipotle BBQ sauce, avocado crema, garlic chips

SALAD

Served Individually

Goat Cheese Salad

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

ENTREES

Served Individually

Pasta

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

Chicken

Tender breaded chicken breast, roasted potatoes, arugula, pineapple salsa, honey chipotle glaze

Steak +

Grilled 14 oz strip steak, roasted potatoes, chimichurri, aji amarillo aioli

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

Chef Selected Dessert Board



BOCA
BISTRO

 Vegetarian

 Gluten free

+ Additional charge per order