



BOCA
BISTRO

BARCELONA

TAPAS

PAN CON TOMAT*DATILLES RELLENOS*CROQUETAS JAMON*GAMBAS AL AJILLO*EMBUTIDOS*QUESOS
Platter of grilled farm bread, pan sauce, cherry tomatoes,, dates stuffed with valdeon cheese, and marcona almonds, wrapped in bacon, ham croquettes, shrimp with garlic and Spanish meats and cheeses

ENSALADA

(Choose one)

GOAT CHEESE SALAD

Ensalada de Queso de Cabra

Bibb lettuce, toasted pine nuts, roasted shallot, Black Mission fig, brûléed goat cheese, quince vinaigrette (V-G)

KALE SALAD

(Ensalada de Col Rizada)

Shaved kale, roasted pear, currant, crushed marcona almonds, mint, lime, Cotija cheese, marcona almond vinaigrette (V-G)

PLATOS GRANDES

(Choose one)

CHICKEN

Pollo

Breaded Coleman organic chicken breast, frisee, apple and roasted sweet potato salad, bacon lardons, tarragon vinaigrette

FETTUCINE WITH SHRIMP

Pasta Fresca Con Gambas y Saffron

Egg fettucine, shrimp, saffron, manchego cream

FISH OF THE DAY

Pescado del Dia

Steak

Bistec

Grilled 14oz NY Strip, royal trumpet mushrooms, salt and vinegar roasted fingerling potatoes, horseradish aioli (G) (Add \$5)

Includes:

KALE AND BRUSSEL SPROUTS

Col Rizada y Coles de Bruselas

(Served Family-Style)

Sautéed kale, garlic, white wine, lemon, paprika, and roasted Brussels sprouts, sweet and sour glaze, sesame seeds (V-G)

POSTRES

(Served Family-Style)

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries (V)

APPLE CHURROS

Traditional fried dough with apple filling (V)

\$65/per person (plus tax and gratuity)



BOCA
BISTRO

MADRID

TAPAS

PAN CON TOMAT*ACEITUNAS*EMBUTIDOS*QUESOS

Platter of grilled farm bread, pan sauce, cherry tomatoes, olive oil, marinated olives, selection of Spanish cured meats & cheeses

PRIMER PLATOS

(Choose one)

SOUP OF THE DAY

Sopa Del Dia

MIXED SALAD

(Ensalada Mixta)

Boston bibb lettuce, cherry tomatoes, shaved Idiazabal, sherry vinaigrette (V-G)

PLATOS GRANDES

(Choose one)

FETTUCCINE WITH SHRIMP

Pasta Fresca Con Gambas y Saffron

Egg fettucine, shrimp, saffron, manchego cream

CHICKEN

Pollo

Breaded Coleman organic chicken breast, frisee, apple and roasted sweet potato salad, bacon lardons, tarragon vinaigrette

FISH OF THE DAY

Pescado del Dia

Steak

Bistec

Grilled 14oz NY Strip, royal trumpet mushrooms, salt and vinegar roasted fingerling potatoes, horseradish aioli (G) (Add \$5)

Includes:

KALE AND BRUSSEL SPROUTS

Col Rizada y Coles de Bruselas

(Served Family-Style)

Sauteed kale, garlic, white wine, lemon, paprika, and Roasted brussel sprouts, sweet and sour glaze, sesame seeds (V-G)

POSTRES

(Served Family-Style)

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries (V)

APPLE CHURROS

Traditional fried dough with apple filling (V)

\$57/per person (plus tax and gratuity)



BOCA
BISTRO

VALENCIA

TAPAS

PAN CON TOMAT *ACETTUNAS *EMBUTIDOS

Platter of grilled farm bread, pan sauce, cherry tomatoes, olive oil, marinated olives, and a selection of Spanish cured meats

PRIMER PLATOS

(Choose one)

SOUP OF THE DAY

Sopa Del Dia

MIXED SALAD

(Ensalada Mixta)

Bibb lettuce, cherry tomatoes, shaved Idiazabal, sherry vinaigrette (V-G)

PLATOS GRANDES

(Choose one)

CHICKEN

Pollo

Breaded Coleman organic chicken breast, frisee, apple and roasted sweet potato salad, bacon lardons, tarragon vinaigrette

FETTUCINE WITH SHRIMP

Pasta Fresca Con Gambas y Saffron

Egg fettucine, shrimp, saffron, manchego cream

SAUTEED MUSSELS

Mejillones con Chorizo

Mussels, Chorizo Bilbao, paprika, curry tomato broth, salsa verde (G)

Includes:

KALE

Col Rizada

(Served Family-Style)

Sautéed kale, garlic, white wine, lemon, paprika (V-G)

POSTRES

(Served Family-Style)

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries (V)

APPLE CHURROS

Traditional fried dough with apple filling (V)

\$45/per person (plus tax and gratuity)



BOCA
BISTRO

BOCA CHICA

PRIMER PLATOS

(Choose one)

SOUP OF THE DAY

Sopa Del Dia

MIXED SALAD

Ensalada Mixta

Bibb lettuce, cherry tomatoes, shaved Idiazabal, sherry vinaigrette (V-G)

COMIDA

All served with hand cut chips

(Choose one)

CHICKEN SALAD

(Ensalada de Pollo)

House chicken salad, tomato, Mahon cheese, Bibb lettuce on ciabatta bread

BLT

(BLT)

Bacon, bibb lettuce, tomato, Manchego cheese, and garlic aioli, on ciabatta bread

VEGETABLE BURGER

(Hamburguesa de la Verdura)

Cauliflower "falafel" patty, tumeric yogurt, cucumber, arugula, on rye bread (V)

HOUSE BURGER

(Hamburguesa de la Casa)

Certified Angus burger, bibb lettuce, tomato, Manchego cheese, and dijon aioli on a potato bun (Add \$4)

POSTRES

CREMA CATALANA

Carmelized creamy custard, notes of citrus and cinnamon (G)

\$22/per person (plus tax and gratuity)



BOCA
BISTRO

BOCA GRANDE

PRIMER PLATOS

(Choose one)

SOUP OF THE DAY
Sopa Del Dia

MIXED SALAD
(Ensalada Mixta)

Boston bibb lettuce, cherry tomatoes, shaved Idiazabal, sherry vinaigrette (V-G)

GOAT CHEESE SALAD
(Ensalada de Queso de Cabra)

Boston Bibb, toasted pine nuts, roasted shallot, Black Mission fig, bruleed goat cheese, quince vinaigrette (V-G)

COMIDA

All served with hand cut chips

(Choose one)

CHICKEN
(Pollo)

Grilled chicken sandwich with arugula, piquillo peppers, Manchego cheese, and dijon aioli on a pretzel roll

PASTRAMI
(Pastrami)

House smoked pastrami, house slaw, spicy aioli, house pickles, Idiazabal cheese on rye bread

VEGETABLE
(Verdura)

Shishito pepper hummus, piquillo peppers, arugula, tomato, cucumbers on ciabatta bread (V)

HOUSE BURGER
(Hamburgeso de la Casa)

Certified angus burger, bibb lettuce, tomato, Manchego cheese, and dijon aioli on a potato bun (Add \$4)
(add bacon \$2)

HAM

(Serrano y Manchego)

Imported Serrano ham, Manchego cheese, quince, garlic aioli on ciabatta bread

POSTRES

APPLE CHURROS

Traditional fried dough with apple filling (V)

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries (V)

\$26/per person (plus tax and gratuity)



BOCA
BISTRO

BOCA GRANDE

PRIMER PLATOS

(Choose one)

SOUP OF THE DAY
Sopa Del Dia

MIXED SALAD
(Ensalada Mixta)

Bibb lettuce, cherry tomatoes, shaved Idiazabal, sherry vinaigrette (V-G)

GOAT CHEESE SALAD
(Ensalada de Queso de Cabra)

Bibb lettuce, toasted pine nuts, roasted shallot, Black Mission fig, brûléed goat cheese, quince vinaigrette (V-G)

COMIDA

All served with hand cut chips

(Choose one)

CHICKEN
(Pollo)

Grilled Coleman organic chicken sandwich with arugula, piquillo peppers, Manchego cheese, and dijon aioli on a pretzel roll

PASTRAMI
(Pastrami)

House smoked pastrami, house slaw, spicy aioli, house pickles, Idiazabal cheese on rye bread

VEGETABLE BURGER
(Hamburguesa de la Verdura)

Cauliflower "falafel" patty, tumeric yogurt, cucumber, arugula on rye bread (V)

HOUSE BURGER
(Hamburgeso de la Casa)

Certified angus burger, bibb lettuce, tomato, Manchego cheese, and dijon aioli on a potato bun (Add \$4)
(add bacon \$2)

POSTRES

(Served Family-Style)

APPLE CHURROS

Traditional fried dough with apple filling (V)

"SALCHICHOC"

Chocolate "charcuterie", rosemary biscotti, brandied cherries (V)

\$28/per person (plus tax and gratuity)