



**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, brúléed goat cheese, quince vinaigrette (V-G)

#### KALE SALAD

*(Ensalada de Col Rizada)*

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

### PLATOS GRANDES

(Choose one)

#### CHICKEN

*Pollo*

Breaded Coleman ranch organic chicken breast, neuske bacon, roasted baby beets, charred tomatillos, basil vinaigrette

#### FETTUCCINE 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, salt and vinegar roasted fingerling potatoes, cipollini onions, chimichurri sauce (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 de Mixta)*

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 ranch organic chicken breast, neuske bacon, roasted baby beets, charred tomatillos, basil vinaigrette

FISH OF THE DAY

*Pescado del Dia*

STEAK

*Bistec*

Grilled 14oz NY Strip, salt and vinegar roasted fingerling potatoes, cipollini onions, chimichurri sauce (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)

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



# BOCA BISTRO VALENCIA

## TAPAS

### PAN CON TOMAT \*ACETTUNAS \*EMBU'IDOS

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 ranch organic chicken breast, neuske bacon, roasted baby beets, charred tomatillos, basil vinaigrette

### FETTUCCHINE WITH SHRIMP

*Pasta Fresca Con Gambas y Saffron*

Egg fettuccine, 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**  
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## **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

#### CAPRESE

*(Caprese)*

Tomatoes, mozzarella, arugula, aioli, basil vinaigrette on ciabatta bread (V)

#### HOUSE BURGER

*(Hamburguesa de la Casa)*

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

### POSTRES

#### APPLE CHURROS

Traditional fried dough with apple filling (V)

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



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## **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, bruléed Cana de Cabra, 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

CUBAN  
*(Cuban)*

House smoked and shredded pork shoulder, sliced Serrano ham, house pickles, dijon aioli, Mahon cheese on ciabatta bread

CAPRESE  
*(Caprese)*

Tomatoes, mozzarella, arugula, aioli, basil vinaigrette on ciabatta bread (V)

HOUSE BURGER  
*(Hamburgeso de la Casa)*

Angus burger, bibb lettuce, tomato, Manchego cheese, 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)**