

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, 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)

10.6.17



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)



TAPAS
PAN CON TOMAT *ACEITUNAS *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 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 Día Fresh Catch of the Day (Add \$5)

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)



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)

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)



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 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)

Boca Bistro | 384 Broadway | Saratoga Springs, NY 12866 | 518.682.2800 | contact@bocabistro.com | www.bocabistro.com