



BOCA
BISTRO

BOCA CHICA

PRIMER PLATOS

(Select One)

SOUP OF THE DAY

(Sopa Del Dia)

MIXED SALAD

(Ensalada Mixta)

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

COMIDA

All served with hand cut chips

(Select 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)

Tomato, 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)*

(Add Bacon \$8)

POSTRES

(Served Family Style)

APPLE CHURROS

Traditional fried dough with apple filling

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



BOCA
BISTRO

BOCA GRANDE

PRIMER PLATOS

(Select One)

SOUP OF THE DAY
(Sopa Del Dia)

MIXED SALAD
(Ensalada Mixta)

Bibb lettuce, cherry tomatoes, shaved Idiazabal cheese, 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 goat cheese, quince vinaigrette (V-G)

COMIDA

All served with hand cut chips

(Select One)

CHICKEN
(Pollo)

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

CUBAN
(Cuban)

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

CAPRESE
(Caprese)

Tomato, 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

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries

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



BOCA
BISTRO

VALENCIA

TAPAS

PAN CON TOMATE * ACEITUNAS * EMBUTIDOS

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

PRIMER PLATOS

(Select one)

SOUP OF THE DAY

Sopa Del Dia

MIXED SALAD

Ensalada Mixta

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

PLATOS GRANDES

(Select one)

CHICKEN

Pollo

Breaded Coleman Organic ranch chicken breast, butternut squash, roasted root vegetable, Neuske bacon, cider glaze

FETTUCCHINE WITH SHRIMP

Pasta Fresca Con Gambas y Saffron

Egg fettuccine, shrimp, saffron, Manchego cream

FISH OF THE DAY

Pescado del Dia

Fresh Catch of the Day (Add \$5)

Includes:

KALE

Col Rizada

(Served Family-Style)

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

POSTRES

(Served Family-Style)

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries

APPLE CHURROS

Traditional fried dough with apple filling

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



BOCA
BISTRO

MADRID

TAPAS

PAN CON TOMATE * ACEITUNAS * EMBUTIDOS * QUESOS
Platter of grilled farm bread, pan sauce, cherry tomatoes, olive oil, marinated olives,
selection of Spanish cured meats & cheeses

PRIMER PLATOS

(Select one)

SOUP OF THE DAY
(Sopa Del Dia)

MIXED SALAD
(Ensalada de Mixta)

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

PLATOS GRANDES

(Select one)

FETTUCCINE WITH SHRIMP
Pasta Fresca Con Gambas y Saffron
Egg fettuccine, shrimp, saffron, Manchego cream

CHICKEN
Pollo

Breaded Coleman Organic ranch chicken breast, butternut squash, roasted root vegetable, Neuske bacon, cider glaze

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, smoked paprika, and crispy maple bacon roasted brussels sprouts, cider glaze

POSTRES

(Served Family-Style)

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries

APPLE CHURROS

Traditional fried dough with apple filling

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



BOCA
BISTRO

BARCELONA

TAPAS

PAN CON TOMATE * 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

(Select one)

GOAT CHEESE SALAD
Ensalada de Queso de Cabra

Bibb lettuce, toasted pine nuts, roasted shallot, Black Mission fig, brûléed Cana de Cabra 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

(Select one)

CHICKEN
Pollo

Breaded Coleman Organic ranch chicken breast, butternut squash, roasted root vegetable, Neuske bacon, cider glaze

FETTUCCHINE WITH SHRIMP

Pasta Fresca Con Gambas y Saffron

Egg fettuccine, 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, smoked paprika, and crispy maple bacon roasted brussels sprouts, cider glaze

POSTRES

(Served Family-Style)

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries

APPLE CHURROS

Traditional fried dough with apple filling

\$67/per person (plus tax and gratuity)

1.9.19