



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

Select One

All served with housemade chips

CHICKEN
(Pollo)

Chicken breast, Serrano, fontina cheese, piquillo peppers, garlic aioli,
on ciabatta bread panini

BLT
(BLT)

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

GRILLED CHEESE
(Queso Asado)

Fontinella, cheddar, Monterey Jack, garlic aioli, on ciabatta (V)

HOUSE BURGER
(Hamburguesa de la Casa)

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

POSTRES

Served Family Style

APPLE CHURROS

Traditional fried dough with apple filling, chocolate sauce



BOCA
BISTRO

BOCA GRANDE

PRIMER PLATOS

Select One

SOUP OF THE DAY
Sopa Del Dia

GOAT CHEESE SALAD
(Ensalada de Queso de Cabra)

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

COMIDA

Select One

All served with housemade chips

CHICKEN
(Pollo)

Chicken breast, Serrano, fontina cheese, piquillo peppers, garlic aioli, on ciabatta bread panini

PULLED PORK
(Bocato de Cerdo Tirado)

Pulled pork, house barbecue, kale slaw, on a potato roll

FISH TACOS
(Tacos de Pescado)

Whitefish, tomatoes, kale slaw, chipotle sauce

HOUSE BURGER
(Hamburgeso de la Casa)

Bibb lettuce, tomato, Manchego cheese, dijon aioli on a potato bun
(Add Bacon \$2)

POSTRES

Served Family-Style

APPLE CHURROS

Traditional fried dough with apple filling, chocolate sauce

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries



BOCA
BISTRO
MALAGA

TAPAS

Served Family-Style

FARM BREAD & TOMATO

Platter of toasted farm bread, pan sauce, cherry tomatoes

STUFFED DATES

Dates stuffed with Valdeon cheese, and Marcona almonds, wrapped in bacon

HAM CROQUETTES

Serrano ham fritters, manchego cheese

ENSALADAS

Served Family-Style

MIXED SALAD

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

PLATOS GRANDES

Served Family-Style

VEGETARIAN PAELLA

Calasparra rice, cauliflower, red & green bell peppers, peas, tomato, mushroom, saffron, paprika

POSTRES

APPLE CHURROS

Traditional fried dough with apple filling, chocolate sauce



BOCA BISTRO

MURCIA

TAPAS

Served Family-Style

FARM BREAD & TOMATO

Platter of toasted farm bread, pan sauce, cherry tomatoes

STUFFED DATES

Dates stuffed with Valdeon cheese, and Marcona almonds, wrapped in bacon

HAM CROQUETTES

Serrano ham fritters, manchego cheese

GARLIC SHRIMP

Shrimp, garlic, lemon, extra virgin olive oil

CHARCUTERIE BOARD

Chef selection of Spanish meats and cheeses

ENSALADAS

Served Family-Style

MIXED SALAD

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

PLATOS GRANDES

Served Family-Style

VEGETARIAN PAELLA

Calasparra rice, cauliflower, red & green bell peppers, peas, tomato, mushroom, saffron, paprika

SEAFOOD PAELLA

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

STEAK

Grilled NY Strip, roasted fingerling potatoes, sherry caramelized onions (Add \$8)

POSTRES

APPLE CHURROS

Traditional fried dough with apple filling, chocolate sauce



BOCA BISTRO

CARTAGENA

TAPAS

Served Family-Style

FARM BREAD & TOMATO

Platter of toasted farm bread, pan sauce, cherry tomatoes

STUFFED DATES

Dates stuffed with Valdeon cheese, and Marcona almonds, wrapped in bacon

HAM CROQUETTES

Serrano ham fritters, manchego cheese

GARLIC SHRIMP

Shrimp, garlic, lemon, extra virgin olive oil

CHARCUTERIE BOARD

Chef selection of Spanish meats and cheeses

ENSALADAS

Served Family-Style

MIXED SALAD

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

PLATOS GRANDES

Served Family-Style

VEGETARIAN PAELLA

Calasparra rice, cauliflower, red & green bell peppers, peas, tomato, mushroom, saffron, paprika

CHICKEN & CHORIZO PAELLA

Calasparra rice, chicken, Chorizo Bilbao, cauliflower, red & green bell peppers, peas, tomato, mushroom, saffron, paprika

SEAFOOD PAELLA

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

STEAK

Grilled NY Strip, roasted fingerling potatoes, sherry caramelized onions (Add \$8)

POSTRES

APPLE CHURROS

Traditional fried dough with apple filling, chocolate sauce



BOCA BISTRO VALENCIA

TAPAS

PAN CON TOMATE * ACEITUNAS * EMBUTIDOS

Platter of toasted 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)

Grilled chicken breast, oyster mushroom nage, butternut squash purée, pomegranate molasses (G)

FETTUCCHINE WITH SHRIMP

(Pasta Fresca Con Gambas y Saffron)

Egg fettuccine, shrimp, saffron, Manchego cream

FISH OF THE DAY

(Pescado del Día)

Fresh Catch of the Day (Add \$5)

VEGETALI

ROASTED SQUASH

(Calabaza Asada)

Pan roasted baby squash, harrisa, Idiazabal cheese, mint, potato gremoulata (V)

POSTRES

APPLE CHURROS

Traditional fried dough with apple filling, chocolate sauce

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries



BOCA BISTRO MADRID

TAPAS

PAN CON TOMATE * ACEITUNAS * EMBUTIDOS * QUESOS

Platter of toasted 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 Día)

MIXED SALAD

(Ensalada Mixta)

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

PLATOS GRANDES

Select one

CHICKEN

(Pollo)

Grilled chicken breast, oyster mushroom nage, butternut squash purée, pomegranate molasses (G)

FETTUCCINE WITH SHRIMP

(Pasta Fresca Con Gambas y Saffron)

Egg fettuccine, shrimp, saffron, Manchego cream

STEAK

(Bistec)

Grilled NY Strip, roasted fingerling potatoes, sherry caramelized onions (Add \$8)

FISH OF THE DAY

(Pescado del Día)

Fresh Catch of the Day (Add \$5)

VEGETALI

ROASTED SQUASH

(Calabaza Asada)

Pan roasted baby squash, harrisa, Idiazabal cheese, mint, potato gremoulata (V)

POSTRES

APPLE CHURROS

Traditional fried dough with apple filling, chocolate sauce

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries



BOCA BISTRO

BARCELONA

TAPAS

PAN CON TOMATE * DATILLES RELLENOS * CROQUETAS JAMON *
GAMBAS AL AJILLO * EMBUTIDOS * QUESOS

Platter of toasted 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

PRIMER PLATOS

Select one

SOUP OF THE DAY

(Sopa Del Dia)

GOAT CHEESE SALAD

(Ensalada de Queso de Cabra)

Bibb lettuce, toasted pine nuts, roasted shallot, Black Mission fig, bruléed Cana de Cabra goat cheese, quince vinaigrette (V/G)

MIXED SALAD

(Ensalada Mixta)

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

PLATOS GRANDES

Select one

CHICKEN

(Pollo)

Grilled chicken breast, oyster mushroom nage, butternut squash purée, pomegranate molasses (G)

FETTUCCINE WITH SHRIMP

(Pasta Fresca Con Gambas y Saffron)

Egg fettuccine, shrimp, saffron, Manchego cream

S'TEAK

(Bistec)

Grilled NY Strip, roasted fingerling potatoes, sherry caramelized onions

FISH OF THE DAY

(Pescado del Dia)

Fresh Catch of the Day

VEGETALI

ROASTED SQUASH

(Calabaza Asada)

Pan roasted baby squash, harrisa, Idiazabal cheese, mint, potato gremoulata (V)

POSTRES

APPLE CHURROS

Traditional fried dough with apple filling, chocolate sauce

“SALCHICHOC”

Chocolate “charcuterie”, rosemary biscotti, brandied cherries