



BOCA BISTRO

BARCELONA

CAN BE SERVED FAMILY-STYLE ON THE TABLE OR AS A STATION

TAPAS

SERVED FAMILY-STYLE

| | |
|---------------------|--|
| Farm Bread & Tomato | Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil |
| Stuffed Dates | Dates stuffed with Valdeon cheese and Marcona almonds, wrapped in bacon, cider glaze |
| Ham Croquettes | Serrano ham fritters, Manchego cheese |

ENSALADA

SERVED INDIVIDUALLY

| | |
|-------------|--|
| Mixed Salad | Bibb lettuce, cherry tomatoes, shaved Idiazabal cheese, sherry vinaigrette |
|-------------|--|

PAELLA

SERVED FAMILY-STYLE, PLEASE SELECT ONE

| | |
|-------------------|---|
| Paella de Verdura | Calasparra rice, cauliflower, red & green bell peppers, peas, tomato, mushroom, saffron, paprika |
| Moorish Paella | Calasparra rice, roasted butternut squash, delicata squash, carrots, onion, saffron, turmeric, cinnamon, topped with almonds, cranberries, preserved lemon, harissa aioli |
| Paella de Marisco | Calasparra rice, clams, calamari, mussels, shrimp, cauliflower, red & green bell peppers, peas, tomato, saffron, paprika |

ENTREE

SERVED FAMILY-STYLE, PLEASE SELECT TWO

| | |
|---------|--|
| Pasta | Penne pasta, pumpkin-sage cream sauce with Delicata and butternut squash |
| Chicken | Tender breaded chicken breast, spiced carrots and apples, tarragon, sage, caramelized onions, dried cranberries, dijon aioli |
| Salmon | Pan-seared salmon, sauteed kale, toasted quinoa and romesco sauce |

DESSERT

SERVED FAMILY-STYLE

| | |
|----------------|---|
| Dessert Boards | Assorted selection of seasonal desserts |
|----------------|---|



BOCA BISTRO

COSTA DEL SOL

TAPAS

SERVED FAMILY-STYLE, SELECT 3

| | |
|---------------------|--|
| Farm Bread & Tomato | Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil |
| Stuffed Dates | Dates stuffed with Valdeon cheese and Marcona almonds, wrapped in bacon, cider glaze |
| Ham Croquettes | Serrano ham fritters, Manchego cheese |
| Fried Potatoes | Fried potatoes, salsa brava, garlic aioli |
| Shishito Peppers | Blistered shishito peppers |

ENSALADA

SERVED INDIVIDUALLY

| | |
|-------------|--|
| Mixed Salad | Bibb lettuce, cherry tomatoes, shaved Idiazabal cheese, sherry vinaigrette |
|-------------|--|

ENTREE

SERVED INDIVIDUALLY, SELECT 3 FOR YOUR GUESTS TO CHOOSE FROM

| | |
|-----------------|--|
| Pasta | Penne pasta, pumpkin-sage cream sauce with Delicata and butternut squash |
| Chicken | Tender breaded chicken breast, spiced carrots and apples, tarragon, sage, caramelized onions, dried cranberries, dijon aioli |
| Bistro Steak | Grilled bistro steak, roasted parsnips, pickled red onion, arugula, beet purée, goat cheese crumble (served medium rare) |
| Sautéed Mussels | Mussels, apples, bacon, rosemary and honey, white wine cream sauce. |
| Salmon | Pan-seared salmon, sautéed kale, toasted quinoa, romesco sauce |

DESSERT

SERVED FAMILY-STYLE

| | |
|----------------|---|
| Dessert Boards | Assorted selection of seasonal desserts |
|----------------|---|



BOCA BISTRO

MURCIA

TAPAS

SERVED FAMILY-STYLE, SELECT 3 FOR YOUR GUESTS TO CHOOSE FROM

| | |
|--------------------------|--|
| Farm Bread & Tomato | Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil |
| Stuffed Dates | Dates stuffed with Valdeon cheese and Marcona almonds, wrapped in bacon, cider glaze |
| Ham Croquettes | Serrano ham fritters, Manchego cheese |
| Stuffed Peppers | Imported piquillo peppers, black beans, lentils, Manchego cheese, salsa verde |
| Shishito Peppers | Blistered shishito peppers |
| Garlic Shrimp | Shrimp, garlic, lemon, extra virgin olive oil |
| Fried Potatoes | Fried potatoes, salsa brava, garlic aioli |
| Sweet Potato Quinoa Cake | Sweet potato quinoa cakes with Manchego cheese, apple-cranberry chutney, pear purée |

OR

PAELLA

SERVED FAMILY-STYLE

| | |
|-------------------|--|
| Paella De Verdura | Calasparra rice, cauliflower, red & green bell peppers, peas, tomato, mushroom, saffron, paprika |
| Moorish Paella | Calasparra rice, roasted butternut squash, delicata squash, carrot, onion, saffron, turmeric, cinnamon, topped with almonds, cranberries, preserved lemon, harissa aioli |

ENSALADA

SERVED INDIVIDUALLY

| | |
|-------------|--|
| Mixed Salad | Bibb lettuce, cherry tomatoes, shaved Idiazabal cheese, sherry vinaigrette |
|-------------|--|

ENTREE

SERVED INDIVIDUALLY, SELECT 3 FOR YOUR GUESTS TO CHOOSE FROM

| | |
|-----------------|--|
| Pasta | Penne pasta, pumpkin-sage cream sauce with Delicata and butternut squash |
| Sautéed Mussels | Mussels, apples, bacon, rosemary and honey, white wine cream sauce |
| Chicken | Tender breaded chicken breast, spiced carrots and apples, tarragon, sage, caramelized onions, dried cranberries, dijon aioli |
| Salmon | Pan-seared salmon, sautéed kale, toasted quinoa and romesco sauce |
| Strip Steak | Grilled strip steak topped with crispy onions, roasted potatoes and scallion aioli (served medium rare) |

DESSERT

SERVED FAMILY-STYLE

| | |
|----------------|---|
| Dessert Boards | Assorted selection of seasonal desserts |
|----------------|---|