

TRADITIONAL TAPAS

SMALL PLATES

SOPA DEL DIA
Soup of the day 6/8

BACON & BEAN STEW GF
White bean and chorizo stew, pork belly, smoked paprika 6/8

HAM CROQUETTES
Serrano ham fritters, Manchego cheese 12

FRIED CALAMARI
Fried calamari, lemon, marinara 16

STUFFED DATES GF
Dates stuffed with Valdeon cheese and Marcona almonds, wrapped in bacon, cider glaze 13

DEVILED EGGS GF
Creamy deviled eggs with paprika, crispy bacon, pickled red onion, chives, garlic aioli 13

BISTRO STEAK GF
Grilled bistro steak, roasted potatoes and Brussels Sprouts, caramelized leeks, mushroom puree, lemon gastrique 20
**Served medium rare*

GARLIC SHRIMP GF
Shrimp, garlic, lemon, extra virgin olive oil 15

PORK BELLY
Roasted pork belly, sweet potato hash, pickled red onions, sweet soy glaze, scallions 18

CLAMS IN BROTH GF
Littleneck clams, garlic, peas, white wine, salsa verde 19

OCTOPUS GF
Grilled octopus, arugula, and piquillo pepper salad, orange-marcona almond gremolata 18

SAUTÉED MUSSELS GF
Mussels, bacon, delicata squash, tarragon-dijon cream sauce 22

CHORIZO & TOMATO GF
Seared Chorizo fresco, marinated cherry tomatoes, pickled red onions, fresh herbs, sherry vinegar 16

ANCHOVIES GF
Marinated anchovies, roasted garlic oil, fresh herbs, garlic chips, guindilla peppers 14

VEGETARIAN

FARM BREAD & TOMATO VG
Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil 10
Add Manchego 6 Add Serrano 6 Add Anchovies 5

BOCA FRIES VG
Seasoned french fries 8

SAUTÉED BUTTERBEANS VG GF
Sautéed butterbeans, onions, carrots, kale, tarragon, rosemary, apple glaze 16

SWEET POTATO QUINOA CAKE VG
Sweet potato quinoa cakes with manchego cheese, avocado crema, chipotle black bean purée 15

FRIED ARTICHOKE VG
Lightly breaded, deep-fried, white truffle oil, Idiazabal cheese, horseradish aioli 14

BRUSSELS SPROUTS VG
Crispy Brussels sprouts, grapes, honey, balsamic glaze, crushed hazelnuts 16

EGG OMELETTE VG
Spanish omelette of potatoes, onions, garlic aioli, paprika 12

STUFFED PEPPERS VG GF
Imported piquillo peppers, black beans, lentils, Manchego cheese, salsa verde 13

SAUTÉED MUSHROOMS VG GF
Sautéed exotic mushrooms, salsa verde 14

FRIED POTATOES VG
Fried potatoes, salsa brava, garlic aioli 11
Add Fried Egg 2 Chorizo 3

GRILLED ASPARAGUS VG GF
Grilled asparagus, Manchego cheese, romesco sauce, toasted Marcona almonds 13

SHISHITO PEPPERS VG
Blistered shishito peppers, coarse sea salt 13

CAULIFLOWER VG GF
Paprika and sumac roasted cauliflower, aji amarillo aioli, pickled red onions, roasted pepitas, crushed pistachios 16

EMBUITIDOS Y QUESOS

MEATS & CHEESES

All Meats and Cheeses are Gluten-Free

TABLA DE QUESOS
Chef selection of cheeses accompanied with spiced walnuts and quince paste 22

SERRANO & MANCHEGO
16-month aged Serrano ham, hard sheep's milk cheese, notes of caramel and nuts 24

MIXTA CHEF'S SELECTION
Chef selection of meats and cheeses, accompanied with spiced walnuts, quince paste (Serves 2) 28

TABLA DE EMBUTIDOS
Chef selection of meats accompanied with marinated olives 22

CHORIZO PAMPLONA & CANA DE CABRA
Basque-style smoked chorizo, seasoned with paprika, soft-ripened goat cheese 24

ENSALADAS

SALADS

Add Chicken 7 - Add Shrimp 9 - Add Avocado 5

KALE SALAD VG GF
Chopped kale, apples, dried cranberries, Marcona almonds, Marcona almond vinaigrette 14

GOAT CHEESE SALAD VG GF
Bibb lettuce, toasted pine nuts, roasted shallots, black mission figs, brûléed Cana de Cabra, quince vinaigrette 15

GRAIN BOWL VG GF
Quinoa, arugula, sweet potato hash, apple, dried cranberries, pecans, maple sherry vinaigrette 16

MEDITERRANEAN BOWL VG GF
Chopped kale, hummus, quinoa, cucumbers, cherry tomatoes, feta cheese, lemon and olive oil 14

PLATOS GRANDES

LARGE PLATES

BOCA BURGER
Manchego cheese, piquillo peppers, crispy onions, garlic aioli, on a potato roll 19

FIDEO
Toasted vermicelli pasta, Chorizo fresco, littleneck clams, bell peppers, cauliflower, peas, saffron cream, garlic aioli 22

FIDEOS GRANDE
Toasted vermicelli pasta, seared scallops, mushrooms, cauliflower, saffron, sherry garlic cream, peas, garlic aioli 48
**Shareable*

STEAK
Steak of the day MP

VEGGIE BURGER VG
House-made sweet potato and quinoa patty, Manchego cheese, arugula, pickled red onions, black bean purée, on a potato roll 18

CHICKEN GF
Grilled marinated chicken breast, roasted potatoes and delicata squash, pear mustard sauce, arugula 30

FISHERMAN'S SOUP GF
Fisherman's soup of littleneck clams, mussels, calamari, shrimp, scallops, tomato broth and salsa verde 27

FISH
Fish of the day MP

PAELLAS

Feeds 2-3 People

Our Paella is made using imported rice from Valencia, Spain. Please allow at least 35 minutes for each order.

MARISCO GF
Calasparra rice, clams, calamari, mussels, shrimp, cauliflower, red & green bell peppers, peas, tomato, saffron, paprika 65
Add Chicken 7 Chorizo 5

MOORISH PAELLA GF
Calasparra rice, chicken, delicata squash, carrot & onion, sweet potato, cauliflower, saffron, cinnamon, turmeric, smoked paprika, tomato, Marcona almonds, dried cranberries, lemon 60

VERDURA VG GF
Calasparra rice, cauliflower, red & green bell peppers, peas, tomato, mushroom, saffron, paprika 50
Add Chicken 7 Chorizo 5

MIXTA GF
Calasparra rice, chicken, Chorizo fresco, clams, calamari, mussels, shrimp, scallops, cauliflower, red & green bell peppers, peas, tomato, saffron, paprika 68

VG Vegetarian GF Gluten-free

Please notify us if you have a food allergy.

BOCA BISTRO | 384 BROADWAY | SARATOGA SPRINGS | BOCABISTRO.COM | 518.682.2800



DINNER

