

boca tapas & wine

TRADITIONAL TAPAS

BC2301	MARINATED MIXED OLIVES	\$45
BC2302	GARLIC MUSHROOMS sauteed with parsley and white wine	\$58
BC2303	BOCADO DE SALMON Y MANCHEGO smoked salmon & manchego sandwiches, grilled & served w/ parsley aioli	\$68
BC2304	PULPO A LA GALLEGA baby octopus, sauteed in a paprika oil, garlic and onions on top of roasted potatoes	\$58
BC2306	MARINATED CHICKEN STRIPS with lemon, garlic and paprika	\$68
BC2307	SEARED SPANISH CHORIZO	\$68
BC2308	PEPPER CRUSTED TUNA FILLET with rocket salad	\$82
BC2309	SEARED BEEF TENDERLOIN topped w/ quail eggs & served w/ braised mushroom & a red wine sauce	\$78
BC2310	PAPAS BRAVAS fried potato wedges with red salsa	\$56
BC2311	PIMIENTOS RELLENOS roasted red peppers, stuffed w/ saffron rice and topped with roasted garlic and paprika oil	\$58
BC2312	GAMBAS A LA PLANCHA succulent seared grilled prawns with lemon, garlic and chili	\$72
BC2313	CHORIZO AND MANCHEGO TORTILLA w/ olive dressed arugula salad	\$72
BC2314	DEEP FRIED MOZZARELLA with picante sauce	\$48
BC2315	BASKET OF ASSORTED BREADS served with a selection of dips	\$47
BC2316	RABO DE TORRO braised ox-tail with chickpeas, root vegetables and toasted focaccia	\$68
BC2317	PINCHOS DE CARNE Marinated striplain, skewered with bell peppers, cherry tomatoes and served with a red pepper butter	\$72

NOT SO TRADITIONAL TAPAS

BC2321	ALBONDIGAS W/ FETA CHEESE	\$62
	served in an aromatic rosemary tomato sauce	
BC2322	SEARED SCALLOPS	\$84
	with crispy serrano ham & orange cava butter	
BC2323	SKEWERED CHICKEN BREAST FILLETS	\$65
	w/ a peanut curry sauce	
BC2324	AVOCADO & CRAB SALAD	\$80
	served w/ mango aioli and mixed greens with sherry vinaigrette	
BC2325	BACALAU A BRAS	\$70
	sauteed salt cod w/ garlic, onions, scrambled eggs and red salsa, topped with fried potato strips	
BC2326	ROASTED GARLIC CLOVES	\$64
	and a wedge of soft brie w/ focaccia toast	
BC2328	SOFT SHELL CRABS	\$78
	with chili dipping sauce	
BC2331	MIXED GREEN SALAD	\$52
	with bell peppers, serrano bits, crispy shallots, orange segments and a citrus-mustard vinaigrette	
BC2332	DEEP FRIED JALAPENO PEPPERS	\$54
	stuffed w/ cheese and served with guacamole	
BC2339	SPICED LAMB KEBABS	\$78
	with peppers and onions and a mint yoghurt sauce	
BC2340	PEPPER-CRUSTED CALAMARI	\$72
	with mango aloli	
BC2341	SPINACH & PECAN SALAD	\$70
	with fig vinaigrette & blue cheese croutons	
BC2342	HERBED SALT ROASTED SARDINES	\$68
	with olive oil and tomato coulis	
BC2343	GRILLED EGGPLANT	\$72
	goat cheese w/ roasted garlic cloves and sun dried tomatoes	

MIXED SELECTIONS

BC2350	EMBUTIDOS-MEATS	\$195
	serrano ham, coppa ham, salami milano, salciccia napoli, smoked duck breast and grilled chorizo with olives and capers	
BC2351	QUESOS-CHEESES	\$195
	manchego, double gloucester with stilton, brie and port salut cheeses with grapes, pears and walnuts	
BC2352	PESCADOS-SEAFOOD	\$195
	seared tuna filet, soft shell crab, grilled sardines, pepper-crusteD calamari with olives and capers	

PAELLA

This classic rice dish from Spain is cooked in a flat paella pan. a short-grain rice is used in this dish where texture and robust flavours are everything

BC2360 MARINERA

\$288

Perhaps the most summer dish of Spain, this paella includes butterfish, shrimp, squid and scallop, cooked in a rich seafood broth

BC2361 VALENCIANA

\$265

Considered the original paella, this sample rendition contains chicken and artichoke hearts and is lightly flavoured with saffron and spices

BC2362 VEGETARIANA

\$250

This paella incorporates twelve fresh vegetables, and is so tasty nobody will notice the absence of meat

POSTRES

BC2370 WARM CHOCOLATE CAKE

\$50

with hot chocolate sauce and fruit medley

BC2371 VANILLA BEAN YOGHURT & MILK CHOCOLATE

\$50

with mango and a maple walnut brittle