

Tapas

represent a style of eating and a way of life that is very Spanish and yet very adaptable to American culture. Tapas vary and range from very simple fare to more sophisticated dishes. Tapas are generally served in small portions on small plates, and are meant to be shared by everyone in the party.

the bocado experience

For 2

CHARCUTERIA Y QUESO

choose 2

TAPAS

Choose 5

PLATOS PARA DOS

PAELLA CLÁSICA

saffron rice, chicken, calamari, shrimp, chorizo, mussels, littleneck clams

POSTRES

CHURROS Y CHOCOLATE

fried dough with chocolate dipping sauce

75

To complete the experience enjoy a pitcher of BOCADO SANGRIA

20

For 4

CHARCUTERIA Y QUESO

choose 4

TAPAS

Sampling of 10 Tapas Dishes

PLATOS PARA DOS

PAELLA CLÁSICA

saffron rice, chicken, calamari, shrimp, chorizo, mussels, littleneck clams

POSTRES

CHURROS Y CHOCOLATE

fried dough with chocolate dipping sauce

FLAN DE BOCADO

pomegranate orange custard with fresh fruit

125

For 6-8

CHARCUTERIA Y QUESO

choose 4 (x2 Boards)

TAPAS

Sampling of 15 Tapas Dishes

PLATOS PARA DOS

PAELLA CLÁSICA

saffron rice, chicken, calamari, shrimp, chorizo, mussels, littleneck clams

SOLOMILLO DE CARNE REJA

20 oz grilled sirloin steak rubbed with hot smoked paprika, garlic & herbs with shredded manchego & balsamic onion marmalade

POSTRES

CHURROS Y CHOCOLATE

fried dough with chocolate dipping sauce

FLAN DE BOCADO

pomegranate orange custard with fresh fruit

TARTA DE CHOCOLATE Y QUESO

triple chocolate cheesecake with sherry ganache

225

Sopa

GAZPACHO

robust puree of tomato, cucumber & fresh vegetables with chive crème fraîche

5

MAÍZ Y SOPA CON JUDÍAS NEGRAS

corn & black bean chowder with mahon cheese crouton & basil oil

5

Charcutería y Queso

(choose 1 @ \$6, 2 @ \$11, 3 @ \$15)

QUESO DE CABRA CON MIEL

fried goat cheese with honey & almonds

MANCHEGO EL TRIGAL

buttery with a hint of nuttiness, sheep's milk cheese

VALDEÓN

rich & creamy blue cheese from both cow & goat's milk

DRUNKEN GOAT

rioja marinated goat cheese

IDIAZABAL

sheep's milk, Basque region, mild smokiness sharp cheese

JAMÓN SERRANO

sliced cured Spanish ham

PATO DE FUMAR

smoked duck breast with balsamic syrup

LOMO EMBUCHADO

cured pork loin, spiced with paprika, salt & garlic

CHORIZO LEÓN HERRADURA

classic chorizo with a bit of spiciness

CERTO Y ARÁNDANO

wild boar & cranberry sausage

Frias

ACEITUNAS MEZCLADAS
mixed olives, roasted garlic (also available fried)
4

SALSA DE GAMBAS
Shrimp salsa with roasted red corn chips
6

AZOTAR AJILLO, ESPINACAS Y QUESO
whipped roasted garlic, spinach & feta dip with grilled pita bread
5

TOMATE, PEPINO Y MOZZARELLA
marinated fresh mozzarella with chopped tomato & cucumber
6

ENSALADA DE MADELENA
chopped lettuce, red onion, hearts of palm, tomato, avocado, manchego
6

ENSALADA CON GARBANZOS
chick peas, field greens, roasted peppers, carrot, spanish onion & shaved cheese tossed in caesar vinaigrette
6

REMOLACHAS Y MANZANAS
roasted beets & apples with blue cheese & almond vinaigrette
5

BERENJENA ASADO
roasted eggplant, tomato, caper, garlic & olive oil
5

HUEVOS Y CANGREJO DE DIABLO
deviled crab stuffed eggs with mustard drizzle
5

ESPÁRRAGOS CON GAMBAS
marinated asparagus & shrimp with roasted peppers, goat cheese & balsamic
6

DÁTILES CON QUESO DE CABRA Y TOCINO
dates filled with goat cheese & bacon
4

TORTILLA ESPAÑOLA
potato, egg & onion omelet with tapenade & red pepper crème fraiche
5

ENSALADA DE SALMON
Caesar salad topped with Cajun grilled salmon, crumbled bleu cheese & rioja aioli
8

BISTEC CRUDO
beef carpaccio with fiery paprika oil, fried garlic, manchego & rioja syrup
9

ATÚN DE BOCADO
raw tuna with lemon basil crema, sweet potato chips & chili avocado
10

TRÍO DE MARISCO
seafood sampler of crab & corn salad, house smoked salmon & fiery marinated mussels
10

Calientes

CALAMARES CON AJO Y LIMÓN
fried calamari with garlic, lemon, parsley & orange horseradish cream
6

LOMO CON HIGOS
simmered pork loin with figs & blue cheese
7

GAMBAS AL AJILLO
sautéed shrimp with garlic, parsley, & olive oil
7

ESPÁRRAGOS Y JAMÓN
grilled Serrano ham wrapped asparagus with roasted garlic aioli & shaved manchego
8

CROQUETAS DE POLLO
chicken & vegetable fritters with red tortilla crust & honey aioli
6

CROQUETAS DE JAMÓN Y QUESO
ham & cheese fritters with remoulade & rioja drizzle
6

ALMEJA CON CHORIZO
sautéed littleneck clams with chorizo, garlic, tomato & saffron
9

PATATAS ASADAS CON AJO
roasted baby potatoes with saffron & tomato aioli & black truffle oil
5

PIQUILLO RELLENOS
piquillo pepper stuffed with tasso ham, garbanzo beans & goat cheese with grilled onion crema
6

DEDO DE EGLEFINO
crispy haddock fingers with hot smoked pepper tartar sauce
6

VIEIRAS CON TRUFFLE Y TOCINO
bacon wrapped scallops with white truffle honey & red pepper flakes
8

POLLO ASADO CON NARANJA Y ACEITUNAS
slow roasted chicken thighs with orange, fennel, rosemary & olives
6

ALBÓNDIGAS DE CORDERO
lamb meatballs in paprika mushroom cream
7

BOLA DE ARROZ FRITO CON MOZZARELLA
mozzarella stuffed crispy rice balls with basil aioli
5

HAMBURGUESAS DE GAMBAS
twin mini shrimp & parmesan burgers with hot cherry pepper mayo sauce
9

HAMBURGUESAS DE KOBE
twin mini Kobe beef burgers, basil, Dijon mayo, lettuce, tomato & spanish onion
10

CONEJO CON TOMATE
braised rabbit in tomato & roasted garlic sauce with rustic toast
9

EMPANADAS CON CANGREJO
baked crab & vegetable filled savory pastries
8

CASAMENTO
sliced steak with rice & beans
9

SALTEADAS MEJILLÓN CON TOMATE, AJILLO, VINO Y CREMA
sautéed mussels tossed with garlic, sun dried tomato, basil, cracked black pepper, white wine & cream
6

CHULETAS DE CORDERO
grilled lollipop lamb chops with rosemary mustard oil
8

CIERVO DE FLANCO
venison flank steak with sherry Vidalia sauce over roasted eggplant medallions
9

Platos Para Dos

(plates for two)

served with roasted baby potatoes

SALMÓN ASADO DE TABLÓN
wood plank roasted salmon, preserved lemon, capers & basil
24

TORO BROCHETAS
marinated meat, seafood and vegetable kebabs
28

PATA DE CORDERO REJA
grilled rosemary garlic lamb leg with sun dried tomato, black olive & artichoke salsa
24

SOLOMILLO DE CARNE REJA
20 oz grilled sirloin steak rubbed with hot smoked paprika, garlic & herbs with shredded manchego & balsamic onion marmalade
32

Lamb Toro with roasted garlic, spinach & feta sauce
Chicken Toro with lemon herb aioli
Swordfish Toro with basil almond sauce
Tuna Toro with zesty orange peppercorn cream
Toro brochetas available as individual tapas

CESTA DE EGLEFINO, VIEIRAS Y GAMBAS
basket of fried haddock, scallops & shrimp with saffron peppercorn tartar sauce
24

PAELLA CLÁSICA
saffron rice, chicken, calamari, shrimp, chorizo, mussels, little necks
28