

Boca is a product focused restaurant working with specialist suppliers from France, Spain and Italy. We aim to offer warm hospitality, great food and a place that feels like home.

### SMALL BITES

**Brotocnik Sourdough Bread** <sup>A,G</sup> 7,-  
Whipped Butter, Lemon Zest, Sea Salt

**Matrimonio** <sup>D,O</sup> 11,-  
Boquerónes, Anchovies, Olive Oil

**Marinated Olives** <sup>O</sup> 7,50  
Gordal, Manzanilla & Chupadados Olives

**Labneh & Herb Pesto** <sup>A,G,H</sup> 10,-  
Preserved Lemon, Olive Oil, Hazelnuts, Brotocnik Sourdough Bread

### VEGETABLES, SALADS & SIDES

**Beetroot Salad** <sup>A,H,O</sup> 11,-  
Farro, Apricot, Walnuts, Mint

**Jojo's Beans** <sup>G,L,O</sup> 12,-  
Fennel, Tomato Frito, Fino Sherry, Thyme, Lemon

**Aubergine „Octopus“** <sup>G,O</sup> 14,-  
Lemon Yoghurt, Mojo Rojo, Thyme Honey

**Grilled Cabbage** <sup>H,O</sup> 15,-  
Ajo Blanco, Salsa Verde, PX Raisins, Orange, Pepitas

**Farmers Salad** <sup>M,O</sup> 10,-  
Italian Bitter Leaves, Orange Dressing, Pepitas, Fresh Herbs

**Crispy Potatoes** <sup>C,G</sup> 9,50  
Beurre Noisette, Lemon Mayo

**Boca Ceasar Salad** <sup>A,C,G,M,N</sup> 16,-  
Romaine Lettuce, Za'atar Chickpeas, Roasted Grapes, Parmesan, Croutons, Caesar Dressing  
+ Grilled Chicken Breast 6,-

### CURED MEATS & CHEESES

**Aged Manchego** <sup>A,G</sup> 9,-  
Made in La Mancha, Spain using the milk from Manchega Sheep

**Gran Riserva D.O.P Gorgonzola** <sup>A,G</sup> 8,-  
Made in Piedmont, Italy using full fat cow's milk

**Choose one cheese & one meat** <sup>A,G,O</sup> 10,-  
Served with capers and toasts

**Coppa** <sup>O</sup> 8,-  
Air dried pork neck from Veneto, Italy

**Black Pepper Salchichón** <sup>O</sup> 9,-  
Air dried pork shoulder from Extremadura, Spain

### FISH & SEAFOOD

**Market Fish on the Plancha** <sup>D</sup>  
Ask your server for more details

**Beer Battered Cod** <sup>A,D,G</sup> 18,-  
Bitter Leaf Salad, Green Yoghurt, Lemon

**Mussels** <sup>A,G,L,R,O</sup> 20,-  
Ndjua, Cider, Chives, Fregola

**Calamari from the Plancha** <sup>G,L,R</sup> 19,-  
Creamy Polenta, Herb Pesto, Confit Tomatoes, Taggiasche Olives

### MEAT

**Bavette Steak** <sup>A,G</sup> 21,-  
Roasted Vegetables, Cous Cous, Fresh Herbs, Tzatziki

**Chicken Milanese** <sup>A,C,G,O</sup> 21,-  
Olives, Capers, Crème Fraiche, Parmesan, Lemon

**Pulled Short Rib Focaccia** <sup>A,G,L,M,O</sup> 18,-  
Rocket, Dijon Mustard, Labneh, Dill, Pickles

### FINALE

**Basque Burnt Cheesecake** <sup>C,G</sup> 11,-  
Rhubarb, Crème Fraiche, Lemon Zest

**Fior di Latte Gelato** <sup>G,O</sup> 9,-  
Saba, Arbequina Olive Oil, Sea Salt

**Salted Chocolate Truffles** <sup>G,H</sup> 6,-  
Piedmont Hazelnuts