

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 ^{A,G} 7,-

Whipped Butter, Lemon Zest, Sea Salt

Marinated Olives ^o 7,50

Gordal, Manzanilla & Chupadados Olives

Labneh & Herb Pesto ^{A,G,H} 10,-

Preserved Lemon, Olive Oil, Hazelnuts, Brotocnik Sourdough Bread

Boca Pintxo ^{A,F,H,R,O} ^{/piece} 7,-

Mussel Escabeche, Ajo Blanco, Pedro Ximénez

'Pintxo' is a Basque word for 'Spike'. It is the perfect one bite introduction to Boca.

Matrimonio ^{D,O} 11,-

Boquerónes, Anchovies, Olive Oil

Veggie Tatare ^{A,G,H} 13,-

Slow Roasted Aubergine, Paprika, Tomato, Pine Nuts, Rocket & Smoked Ricotta

Hand-Cut Beef Tatare ^{A,G,H,M,O} 19,-

Dry Aged Rump Steak, Violet Mustard, Pine Nuts, Rocket & Smoked Ricotta

Seabass Crudo ^{D,O} 19,-

Taggiasche Olives, Sea Fennel, Pickled Green Peach

VEGETABLES, SALADS & SIDES

Beetroot Salad ^{A,H,O} 11,-

Farro, Apricot, Walnuts, Mint

Jojo's Beans ^{G,L,O} 12,-

Fennel, Tomato Frito, Fino Sherry, Thyme, Lemon

Aubergine „Octopus“ ^{G,O} 14,-

Lemon Yoghurt, Mojo Rojo, Thyme Honey

Grilled Cabbage ^{H,O} 15,-

Ajo Blanco, Salsa Verde, PX Raisins, Orange, Pepitas

Farmers Salad ^{M,O} 10,-

Italian Bitter Leaves, Orange Dressing, Pepitas, Fresh Herbs

Crispy Potatoes ^{C,G} 9,50

Beurre Noisette, Lemon Mayo

Green Asparagus ^{A,D,G} 16,-

Labneh, Amalfi Lemon, Migas, Blue Fin Tuna Bottarga

CURED MEATS & CHEESES

Aged Manchego ^{A,G} 9,-

Made in La Mancha, Spain using the milk from Manchega Sheep

Gran Riserva D.O.P Gorgonzola ^{A,G} 8,-

Made in Piedmont, Italy using full fat cow's milk

Choose one cheese & one meat ^{A,G,O} 10,-

Served with capers and toasts

Coppa ^o 8,-

Air dried pork neck from Veneto, Italy

Black Pepper Salchichón ^o 9,-

Air dried pork shoulder from Extremadura, Spain

FISH & SEAFOOD

Market Fish on the Plancha ^D

Ask your server for more details

Blue Fin Tuna Skewer ^{D,H,N} 18,-

Pistachio, Tahini, Sumac

Mussels ^{A,G,L,R,O} 20,-

Ndjua, Cider, Chives, Sourdough

Calamari from the Plancha ^{G,L,R} 22,-

Creamy Polenta, Herb Pesto, Confit Tomatoes, Taggiasche Olives

MEAT

Denver Cut Steak 200g ^o 22,-

Piquillo Peppers, Salsa Verde

Preso Iberico de Bellota 200g ^o 26,-

Chorizo Jam, Spring Greens

Slow Cooked Beef Short Ribs ^{G,L,O} 24,-

Beurre Noisette Cauliflower Puree

Chicken Milanese ^{A,C,G,O} 21,-

Olives, Capers, Crème Fraiche, Parmesan, Lemon