

# La Taperia BOCA

## We are excited to see you!

To welcome you back, we want to focus on the basics: to host you in the safest environment possible and to offer you simple and delicious food.

Enjoy an uncomplicated and tasty tapas menu from a little project called LA TAPERIA: typical Spanish cold and hot tapas, salads, and rice dishes within the relaxed space of BOCA available in full portions or in *medias raciones* which are perfect as individual, non-sharing plates.

## BREAKFAST AT BOCA

coffee, brekkie & your usual fix ■ weekdays 9 am – 12 pm

## HAPPY HOUR

daily 4:30 pm – 7:30 pm ■ house beverages from 35

## BOCA MENU CLASSICS

We have kept BOCA's best-selling dishes on our summer a la carte menu

## DINE-OUT

Takeaway, delivery and DIY home kits of your favorite tapas and Spanish beverages mixes.



## SAFETY

Ensuring the health and safety of our guests and staff is of the utmost importance. We are following all guidelines and taking strict precautions through every step of the process.

Member of  
**Truth,  
Love &  
Clean  
Cutlery**







BREAKFAST AT BOCA <i>weekdays 9 am – 12 pm</i>	
<div><div>CECINA DE LEON</div><div>Crushed Avocado, Tomato, Sourdough (D)</div></div>	55
<div><div><div>0</div>TORTILLA ESPAÑOLA</div><div>Free-range Egg, Crispy Beef Chorizo, Local Spinach, Potato (GF)</div></div>	45
<div><div><div>0</div>LOS HUEVOS ROTOS</div><div>Cubed BOCA Chips, Beef Chorizo, Veal Jus, Free-range Eggs (GF)</div></div>	60
<div><div>FRUIT SALAD</div><div>Watermelon, Pineapple, Orange, Blueberry, Grape (G)(V)(VE)</div></div>	35
ENERGY BOOSTERS & JUICES	
<div><div>ALHAMBRA GARDEN</div><div>Apple, Cucumber, Elderflower, Mint</div></div>	39
<div><div>MISS LOREN</div><div>Intense Ginger Ale, Raspberries, Yuzu</div></div>	39
<div><div>FRESHLY SQUEEZED</div><div>Cucumber, Grapefruit, Orange, Pineapple</div></div>	34
<div><div>IMMUNITY BOOSTER</div><div>Fresh Blend of Fruits and Vegetables. Based on Market Availability. Ask your waiter what’s on offer</div></div>	34
COFFEE	
<div><div>AMERICANO (organic)</div><div>CAPPUCCINO (organic)</div><div>DOUBLE ESPRESSO (organic)</div><div>ESPRESSO (organic)</div><div>LATTE (organic)</div><div>COLD DRIP (organic)</div></div>	<div>29</div> <div>29</div> <div>29</div> <div>24</div> <div>29</div> <div>24</div>
TEA	
<div><div>JING</div><div>Earl Grey, English Breakfast, Chamomile, Jade Sword, Jasmine Needle, Hibiscus, Peppermint</div></div>	29

COLD TAPAS		
<b>PAN DE CRISTAL CON CECINA DE LEÓN</b> 12-month-aged Cecina de León, Home-made 'Pan con Tomate'		30
<b>TRUFFLE BURRATA BRUSCHETTA</b> Heirloom Tomato, Black Olives, Sumaq, Aged Balsamic (D)(GF)(V)		45
<b>🍋 ICE PACKED MANZANILLA OLIVES</b> Lemon, Calamansi, Orange Zest, Fresh Herbs (GF)(V)(VE)		35
<b>★ BEETROOT SALAD</b> Aged Beetroot, Infused Watermelon, Cherry, Kombucha Glaze (GF)(N)(V)(VE)	40	60
<b>🍋 CRISPY QUINOA &amp; SNAP PEAS</b> Persian Feta Cheese, Red Radish, Dijon Mustard Vinaigrette (D)(GF)(V)	35	65
<b>BOCA CHICKEN SALAD</b> Poached egg, Caesar Dressing, Parmesan Cheese, Croutons (D)		55
<b>YELLOWFIN TUNA TARTAR</b> Avocado, Red Radish, Kimchi, Sesame (D)(V)		65
<b>SWEET POTATO HUMMUS</b> Peanuts, Arbequina Olive Oil, Sourdough (D)(N)(V)(VE)		45
<b>MAGRET DE CANARD PROSCIUTTO SALAD</b> French Duck Breast, Yellow Peach, Mimolette Cheese, Crispy Mustard Seeds, Local Watercress (D)		55
<b>ASSORTED ITALIAN &amp; SPANISH BEEF COLD CUTS</b> 12-month-aged Cecina de León, Chorizo, Salame Milano, Grilled Sourdough, Home-made Pickles	65	125

★ NEW RECIPE    🍋 BOCA FAVORITE







Prices are inclusive of 5% VAT and subject to 3.5% Authority Fee  
(A)Alcohol (D)Dairy (GF)Gluten Free (N)Nuts (S)Shellfish (V)Vegetarian (VE)Vegan

HOT TAPAS		
<b>FRIED PADRÓN SWEET CHILLI PEPPERS</b> Crispy Rosemary, Smoked Idiazabal Cheese, Maldon Salt (D)(GF)(V)		50
<b>BOCA POTATO CHIPS</b> Aioli, Bravas Sauce (GF)(V) with Truffle Mayo Sauce (GF)(V)	30 40	55 70
<b>TORTILLA ESPAÑOLA</b> Free-range Egg, Crispy Beef Chorizo, Local Spinach, Potato (GF)		45
★ <b>BUÑUELOS DE BACALAO</b> Atlantic Cod Fritters, Saffron & Garlic Aioli, Piment d’Espelette		55
<b>GRILLED TIGER PRAWNS</b> Local Prawns, Beef Chorizo, Crispy Garlic (GF)(S)		85
<b>FRIED CALAMARI ‘A LA ANDALUZA’</b> Rosemary, Confit Aioli, Lemon Wedge	35	75
<b>BOCA MINI WAGYU BEEF BURGERS</b> Manchego Cheese, Baby Gem Lettuce, Kimchi Mayo (D)(N)	50	90
<b>LOS HUEVOS ROTOS</b> Cubed BOCA Chips, Beef Chorizo, Veal Jus, Free-range Eggs (GF)		60
<b>LOBSTER ROLLS</b> Canadian Lobster, Coleslaw, Fritto Misto, Lemon Aioli (D)(S)	75	150
PIZZETTAS		
<b>PIZZETTA MARGHERITA</b> Buffalo Mozzarella, Heirloom Tomato, Datterino Tomato Sauce, Basil (D)(V)	40	75
<b>PIZZETTA ‘CALIENTE’</b> Spanish Beef Chorizo, Datterino Tomato Sauce, Chili, Rocket Leaves (D)	45	90

★ NEW RECIPE    **BOCA FAVORITE**


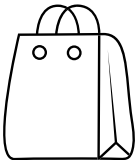
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<div><b>RICE &amp; PAELLAS</b></div> <div><i>moorish paellas order this first, it takes 30 min to prepare</i></div>		
<div><div>★ <b>SAFFRON RISOTTO</b></div><div>Parmesan Cheese, Carnaroli Rice (D)(GF)(V)</div></div> <div><div>0 <b>BOCA VEGAN PAELLA</b></div><div>Mixed Local Vegetables, Local Herbs, Black Garlic Aioli, Bombita Rice (GF)(N)(V)(VE)</div></div> <div><div>★ <b>BLACK SEAFOOD PAELLA</b></div><div>Octopus, Shellfish, Crispy Calamari, Aioli, Bombita Rice (S)</div></div>	<div>45</div>	<div>85</div> <div>155</div> <div>220</div>
<div><b>BOCA CLASSICS</b></div> <div><i>subject to market availability &amp; valid while stocks last</i></div>		
<div><div>0 <b>GRILLED OCTOPUS</b></div><div>Truffle Mashed Potato, Squid Ink, Caper Sauce, Sourdough Crust, Black Truffle (D)</div></div> <div><div>0 <b>12-HOUR BRAISED LAMB</b></div><div>Creamy Polenta, Crispy Sunchoke, Rosemary (D)(GF)</div></div> <div><div>0 <b>GNOCCHI WITH BRAISED BEEF SHORT RIB</b></div><div>Fried Sage, Parmigiano-Reggiano (D)</div></div>	<div>65</div> <div>50</div>	<div>125</div> <div>90</div> <div>100</div>
<div><b>FINALE</b></div> <div><i>desserts &amp; more...</i></div>		
<div><div>★ <b>CARAMEL APPLE CHEESECAKE</b></div><div>Valrhona White Chocolate, Cinnamon, Chocolate Soil (D)(GF)(V)</div></div> <div><div>0 <b>APPLE TATIN</b></div><div>Market Fresh Pink Apples, Vanilla Ice Cream (D)(V)</div></div> <div><div>0 <b>CHEESE BOARD</b></div><div>3 Assorted European Cheeses. Cheese selection changes weekly (D)(N)(V) Ask your waiter for more details</div></div>		<div>55</div> <div>55</div> <div>70</div>

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<b>HAPPY HOUR MENU</b> <i>Daily from 4:30 – 7:30PM</i>	
<b>RED, ROSÉ, SPARKLING &amp; WHITE WINE</b> A weekly rotating list. Ask your waiter what's on offer	<b>35</b>
<b>BEER &amp; HOUSE SPIRITS</b> A weekly rotating list. Ask your waiter what's on offer	<b>35</b>
<b>BOCARINHA</b> Capucana Cachaça, Muddled Omani Lime (Passionfruit, Strawberries, Peach or what is in season. Ask your waiter what's on offer)	<b>35</b>
<b>HOLA, ¿QUÉ TAL?</b> Teacher's Highland Blended Scotch Whisky, Apple Juice, Home-made Lemon Juice, Popcorn Syrup, Dry Apple	<b>35</b>
<b>REBOQUITO</b> Sherry, Spumante Brut, Home-made Lime Juice, Simple Syrup, Organic Basil Leaves	<b>35</b>
<b>SANGRIA</b> Red Wine, Brandy, Triple Sec, Home-made Orange Juice, Apple Juice, Soda Water	<b>35</b>
<b>SPARKLING SUMMER SAMBUCA</b> Sambuca Isolabella, Spumante Brut, Home-made Lemon Juice, Simple Syrup, Organic Mint Leaves	<b>35</b>
<b>WHAT TO DO</b> Irish Cream Liqueur, Organic Coffee, Home-made Hazelnut Syrup, Home-made Whipped Cream	<b>35</b>
<b>DIY KITS</b> <i>If you've been working on your cooking skills during lockdown, DIY kits of your favorite tapas and Spanish beverage mixes can be ordered to make in the comfort of your own home.</i>	
<b>PADRÓN PEPPERS</b> Fresh, 150 G Vacuum Packed Smoked Idiazabal Cheese, Crispy Rosemary, Recipe	<b>25</b>
<b>BOCA POTATO CHIPS</b> , Chilled, 250 G Vacuum Packed Aioli, Bravas Sauce, Recipe Add Vacuum Packed Truffle Mayo Sauce	<b>30</b> <b>10</b>

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