

BOCA draws inspiration from France, Spain, Italy, and our travels worldwide. We aim to offer warm hospitality, great food, and a place that feels like home — good music, friendly people, and an open kitchen full of energy.

SMALL BITES

Matrimonio 12,-

Boquerónes, Anchovies, Arbequina Olive Oil

Boca Pintxo ^{/piece} 6,90

Mussel Escabeche, Ajo Blanco, Pedro Ximenez

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

Marinated Olives 7,50

Gordal, Manzanilla & Chupadados Olives

Beef Tatar 19,-

Hand-Cut Dry Aged Rump, Pine Nuts, Rocket & Smoked Ricotta

Veggie Tatar 14,-

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

CURED MEATS & CHEESES

Aged Manchego 9,-

Coppa 8,-

Gran Riserva D.O.P Gorgonzola 8,-

Salchichon 9,-

FISH & SEAFOOD

Seabass Crudo 20,-

Taggiasche Olives, Sea Fennel, Pickled Green Peach

Vongole 22,-

Ndjua, Cider, Parsley, Migas

Market Fish on the Plancha

price per 100g
Ask your server for more details

Blue Fin Tuna Skewer 23,-

Pistachio, Tahini, Sumac

VEGETABLES, GRAINS & PULSES

Beetroot 11,-

Farro, Apricot, Walnuts, Mint

Jojo's Beans 12,-

Chorizo, Fennel, Tomato Frito, Chives

Aubergine Octopus 13,-

Lemon Yoghurt, Mojo Rojo

Farmers Salad 10,-

Rosa, Castel Franco, Blood Orange Dressing, Pepitas

Hasselback Potatoes 9,50

Beurre Noisette, Lemon Mayo

MEAT

Denver Cut Steak 26,-

Farro, Apricot, Walnuts, Mint

Chicken Milanese 21,-

Olives, Capers, Crème Fraiche, Parmesan, Lemon

Slow Cooked Short Ribs 24,-

Beurre Noisette Cauliflower Puree