

Tapas

Tapas under Ten(\$10)

Lobster Bisque \$9 Tapa Bowl
Creamy lobster soup seasoned with fennel and anise, served with toasted bread. Full bowl \$14

Paquillo Pepper Soup V \$7 Tapa Bowl
A Boca favourite since day one, tomato and paquillo pepper soup finished with oil and feta cheese. Full Bowl \$12

Crispy Fried Potatoes/Patatas Bravas V \$8
Crispy fried potatoes with both smoked paprika aioli and garlic aioli. Add Parmesan \$2

Asian Style Edamame VE \$9
Steamed whole edamame pods with tabini ginger dressing, finished with sesame and chili salt.

Pork Belly Bao \$9
Sous vide and crispy fried pork belly tossed in a spicy hoisin glaze then topped with cucumber, carrot, cilantro, and sesame, served in a bao bun. Make it two to share for \$16

Baja Cod Taco GF option Solo \$9
Blackened cod with smashed avocado, corn salsa, pickled cabbage and baja sauce. (Can be made Gluten Free) Make it two tacos. \$16

Saganaki V \$9
Greece's most famous tapa, a lightly dusted piece of Kasser cheese sauteed in brandy, served with a balsamic tomato relish.

Pan Con Tomate VE \$7
Spanish style Bruschetta made with tomato, garlic, olive oil and sea salt. Add Serrano ham \$4

Pan Fried Shishito Peppers GF V \$8
Blistered pan roasted shishito peppers in olive oil, finished with sea salt and feta cheese.

Albondigas con Mojo Rojo Solo \$9
Spanish meatballs in a savory tomato sauce. Platter(9) \$21

Salads/Saladas & Sandwich/Bocadillos

Fried Goat Cheese Salad V \$16
Mixed greens, tomatoes, mixed nuts and seeds, dried fruit and apples with balsamic honey dressing.

Catalan Caesar Salad GF \$16
House made creamy caesar dressing with fresh romaine lettuce, crispy serrano ham, and baguette croutons. Add blackened chicken breast slices \$8

Greg's Chicken Sandwich \$16
Blackened chicken simmered in a cream sauce served on a ciabatta bun.

Miami Cuban Sandwich \$16
This famous toasted Cuban Sandwich is layered with thick slices of ham, loads of slow roasted pork, held together with melted Swiss cheese, yellow mustard and dill pickles.

Tapas under Twenty(\$20)

Boca Back Ribs GF \$15
Marinated crispy fried ribs (1/3 rack) with Japanese barbecue sauce, cilantro, green onion and red pepper.

Creamy Miso Mussels GF \$16
Fresh mussels steamed in white wine, miso garlic butter, finished with cream.

Garlic Shrimp/Gambas al Ajillo / GF \$16
Shrimp sauteed with garlic, chili and smoked paprika and served with fresh baguette slices.

Tuna Tower GF option \$22
Seasoned tuna with ginger, garlic, chili, avocado relish and aioli. Served with bread.

Peri Peri Roasted Chicken Thigh \$15
Nando (IYKYK) style peri peri seasoned roasted chicken thigh served with coconut rice.

Margarita Flatbread V \$17
Marinara sauce, fresh mozzarella, basil and olive oil. Add crispy Serrano ham \$3

Bianco Flatbread \$19
Garlic cream sauce, caramelized onion, brie cheese, herbed mushrooms and prosciutto ham.

Desserts/Postrie

Dulce de leche Creme Brûlée GF \$10
Dessert of the day (please ask your server) GF

Charcuterie Board \$32

Cured meats and cheese accompanied by fruit, pickles, nuts, jam and mustard.



V = VEGETARIAN
GF = GLUTEN FREE VE = VEGAN
ALL MENU PRICES ARE EXCLUSIVE OF TAXES & GRATUITY.