

tapas calientes hot tapas

Sopa / Soup V GF Tomato and piquillo pepper soup with feta. Tapa size.....5 Full bowl.....8
Mussels Provencal GF Fresh mussels steamed with white wine, tomato, shallot, garlic and fresh herbs finished with cream.....12
Patatas Bravas V Spanish fried potatoes served with spicy pimentón sauce and garlic aioli7 Add fried egg....+2 Add parmesan.....+2
Chilli Cheese Patatas Bravas Crispy fried potatoes, cheddar cheese, beef chilli, sour cream & pico de gallo.....12
Baked Aged Cheddar & Onions V Sweet onion jam, crispy fried onions and fresh green onion served with a toasted baguette12
Margarita Flatbread Marinara sauce, fresh mozzarella cheese, basil and olive oil.....14 Add crispy serrano ham.....+3
Bianco Flatbread Garlic cream sauce, caramelized onion, brie cheese, herbed mushrooms and prosciutto ham.....18
Gambas al Ajillo / Garlic Shrimp GF One of the most classic Spanish tapas. Big, sweet shrimp, sautéed with salt and garlic.....14
Hot & Sweet Pork Belly Fried crispy and served with honey sriracha glaze and lime.....16
Albondigas con Mojo Rojo Spanish meatballs in savoury tomato sauce. Solo (3)8 Plato (9)19

típico specialities

Satay Beef Lettuce Wrap GF Jasmine rice, marinated beef, tahini satay sauce, pickled carrot, cucumber and peanuts 7
Avocado Toast Toasted baguette with avocado relish, crispy chorizo, chili oil, sundried tomato and fresh sprouts..... 7
Tuna Poke GF Soy marinated tuna, cucumber, jalapeno, mango, edamame and green onion with a soy ginger sesame dressing 14
Pollo Ennegrecido Chef Gregory's famous blackened chicken with Spanish smoked paprika simmered in cream and served on a ciabatta bun..... 12
Blackened Cod Tacos Blackened cod, Spanish seasoning, shredded red cabbage, avocado crema, and roasted corn salsa. Solo (1 taco)7 Duo (2 tacos).....12 <i>Gluten Free Corn Tortillas are available.</i>
Pollo y Chorizo Paella GF Arborio Rice, tomato, peppers, smoked paprika, chorizo, sausage and chicken. Solo 16 Duo22



tapas frías cold tapas

Beef Carpaccio GF Dressed greens, parmesan, cherry tomato, truffle oil and sea salt.....12
Tuna Tartar Tower GF Option Tartar of tuna with avocado and lime aioli.....17
Fried Goat Cheese Salad V Medley of greens with dry fruits and nuts, apple honey dressing topped with goat cheese fritos.....12
Pan con Tomate VE A classic tapa. Spanish style bruschetta made with tomato, garlic, olive oil and sea salt9 Add serrano ham+4
Hummus Plate VE Roasted garlic hummus with muhammara, olive oil, zaatar spice and olives. Served with bread10
Olive Bowl VE GF Assorted marinated olives 8
Mas Pan por Favor More bread please..... 3

charcuterie boards

Indulge in a sampling of our finest Spanish culinary delights Featuring authentic cured meats and cheeses, accompanied with a weekly variety of pickled vegetables, olives and relish.
Solo Board Plenty for one person 19
Duo Board Great for two people to share 29
Familia Board A feast for the entire table 59 <i>Our boards can change seasonally as new items become available.</i>

postres desserts

Dulce de leche Creme Brulee GF 8
Chocolate Almond Torte GF10

V= Vegetarian GF = Gluten Free VE = Vegan

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All menu prices are exclusive of taxes & gratuity.