



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 a 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 salt	9
Add Serrano ham	+4
Hummus Plate VE	
Roasted garlic hummus with muhammara, olive oil, zaatar spice and olives. Served with bread	10
Olive Bowl VE GF	
Assorted marinated olives	8
Mas Pan por Favor	
More bread please	3

postres desserts

Dulce de leche Creme Brulee GF	8
Chocolate Almond Torte GF	10

Lorem ipsum

charcuterie boards

Indulge in a sampling of our finest Spanish culinary delights GF

Featuring authentic cured meats and
cheeses, accompanied with a weekly
variety of pickled vegetables, olives
and relish.

Solo Board

Plenty for one person19

Duo Board

Great for two people to share29

Familia Board

A feast for the entire table.....59

*Our boards can change seasonally
as new items become available.*

Tapas Tour of Spain

Take a Boca Tapas Tour with these
tasty high points of our sharing items.

Crab Stuffed Mushrooms • Pork Belly • Hummus

Albondigas • Tuna Carpaccio • Pan con Tomate

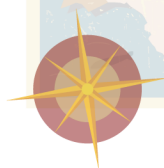
Patatas Bravas • Jamon y Queso Croquetas

Pão de Queijo • Baked Cheddar • Gambas

Served with a Jug of Sangria

\$129 Sorry, no substitutions

HOLA!



709.237.2622

www.bocatapasbar.com

@bocastjohns

V= Vegetarian

GF = Gluten Free

VE = Vegan

All menu prices are exclusive of taxes & gratuity.



tapas calientes hot tapas

Sopa / Soup V GF

Tomato and piquillo pepper soup with feta

Tapa size 5 Full bowl 8

Chickpea & Spinach Stew V GF VE

Chickpea, tomato & potato with spinach & warm spices

Tapa size 5 Full bowl 8

Patatas Bravas V

Spanish fried potatoes served with spicy pimentón sauce and garlic aioli 7

Add a fried egg +2 Add parmesan +2

Baked Aged Cheddar & Onions V

Sweet onion jam, crispy fried onions and fresh green onion served with toasted baguette 12

Pão de Queijo GF

Mini tapioca cheese bun sandwiches with Brie cheese, honey, crispy serrano ham and arugula 12

Crispy Fried Cod Cheeks GF

Served with Thai basil mayo 16

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

Jamon y Queso Croquetas

Crispy bechamel fritters with serrano ham and cheese served with basquaise sauce and aioli 12

típico specialities

Tuna Carpaccio GF

Seared Tuna shaved then topped with avocado relish and spicy aioli 12

Braised Brisket Sandwich

Beer braised beef brisket, fried peppers and onion with cheese and mustard tarragon mayo 12

Pollo Ennegrecido

Chef Gregory's famous blackened chicken with Spanish smoked paprika simmered in cream and served on a ciabatta bun 12

Crab Stuffed Mushrooms GF

NL snow crab, cream, shallot and white wine sprinkled with fresh herbs 17

Blackened Cod Tacos

Blackened cod with Spanish seasoning, shredded red cabbage, avocado crema, and roasted corn salsa.

Solo (1 taco) 7

Duo (2 tacos) 12

Gluten Free Corn Tortillas are available.

Pollo y Chorizo Paella GF

Arborio Rice, tomato, peppers, smoked paprika, chorizo, sausage and chicken.

Solo 16

Duo 22